

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Homemade shrimp croquette, fried parsley	20
Lobster ravioli	24
Maatjes (heringsfilet)	22
Foie gras, toasted bread	22
Lobster salad, artichoke, coral mayonnaise	24
Revisited tomato with hand peeled grey shrimps	22

Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	32
Small soles, butter and parsley, mashed potatoes, spinach	30
Vol au vent with poultry, sweetbread, French fries	32
Beef tartar freshly prepared, French fries, herb salad	26
Tagliolini, lemon butter, sage, parmesan.	22

Starters

Delicious nems, salad, herbs, sweet and sour sauce	15
The famous snails from Burgundy	17
Tuna tartare, piquillos and candied lemon	18
Holstein beef carpaccio, mizuna and parmesan cheese	20
Perfect egg, creamy parmesan cheese, virgin ham sauce	20

Main courses

Grilled turbot, zucchini, matelote sauce	42
Halfcooked salmon Label Rouge with Asian flavours, rice	26
Sea bass fillet, virgin sauce, zucchini	30

Octopus, chimichurri sauce, grilled polenta	26
Holstein beef tenderloin, French fries, salad, sauce	38
Dry-aged beef of our selection, French fries, salad, sauce	38
Roasted poultry, French fries, tarragon sauce	26
Veal sweetbread with lobster bearnaise, vegetables	39

Sauces and side dishes :

Sauce :

Bearnaise, green pepper, tarragon	4
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Side dishes :

Mashed potatoes, French fries	5
Spinach, pan-fried vegetables	6

For tables above 6 persons, in order to guarantee a fluent service,
we will ask you to limit your choices.
Thank you for your understanding.

*All our dishes are home prepared with best quality fresh products.
Our dishes may contain some allergens.
Please inform us in case of any allergy.*

Desserts

Crème brûlée with vanilla from Madagascar	10
The traditional dame blanche	10
Assortment of seasonal sorbets	12
Lemon meringue pie	9
Hot chocolate moelleux, vanilla ice cream	12
Iced coffee	9
Comme un Bounty	12

Fig tart with vanilla ice	12
Pavlova with seasonal fruits	14
Cheese plate (3 different cheeses) from Julien Hazard	12

Lola

Restaurant ouvert du lundi au dimanche
De 12h à 14h30 et de 19h à 23h
+32 2 514 24 60 - info@lola-restaurant.be
www.lola-restaurant.be

Lola

Aperitifs

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne R de Ruinart	16
Lolita : white vermouth, lime, rose lemonade	13
Lola : Champagne Ruinart, Campari, hibiscus syrup	15

Classic cocktails

Aperol Spritz	11
Negroni	13
Cosmopolitan	13
Old Fashioned	13

Mojito	13
Moscow Mule	13
Basil Smash	13
Dark'n'Stormy	13
Espresso Martini	13
Amaretto Sour	13

Cocktail Creation

Creation of the moment	15
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Mocktails

Virgin Mojito	10
Shirley Temple	10
Botaniets Gin 0%, Fever Tree Elderflower	11