

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Homemade shrimp croquette, fried parsley (2 pieces)	23
Lobster ravioli	24
Foie gras, toasted bread	24
Lobster salad, artichoke, coral mayonnaise	25
Revisited tomato with hand peeled grey shrimps	24

Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	34
Small soles, butter and parsley, mashed potatoes, spinach	32
Vol au vent with poultry, sweetbread, French fries	32
Beef tartar freshly prepared, French fries, herb salad	28
Tagliolini, lemon butter, sage, parmesan	22

Starters

Delicious nems, salad, herbs, sweet and sour sauce	15
The famous snails from Burgundy	18
Razor clams with parsley, croutons	16
Meagre ceviche, cucumber and lemon granita	22
Holstein beef carpaccio, mizuna and parmesan cheese	20

Main courses

Tuna cooked on the plancha, broccolini, Asian flavour rice	30
Sea bass fillet, virgin sauce, courgette	33
Octopus with chimichurri sauce, grilled polenta	27
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	28
Veal sweetbread with lobster bearnaise, seasonal vegetables	39

Sauces and side dishes :

Sauce :	
Bearnaise, green pepper, tarragon	4
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
Lemon meringue pie	9
Hot chocolate moelleux, vanilla ice cream	12
Iced coffee	9
Fig pie with vanilla ice	12
Pavlova with seasonal fruits	14
Selection of seasonal fruit sorbets	12
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