

Desserts

Crème brûlée with vanilla from Madagascar	10
The traditional dame blanche	10
Lemon meringue pie	10
Hot chocolate moelleux, vanilla ice cream	14
Iced coffee	12
Selection of seasonal fruit sorbets	12
Tatin pie with vanilla ice	14
Belgian chocolate mousse	12
Pavlova with exotic fruits	14
Cheese plate (3 different cheeses) from Julien Hazard	15

Lola

Restaurant open from Monday to Sunday
from 12h to 14h30 and from 19h to 23h
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www.lola-restaurant.be

Lola

Aperitifs

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne Ruinart	16
Lolita : limonade Rose, vermouth blanc, citron vert	13
Lola : Champagne R de Ruinart, Campari, sirop d'hibiscus	15

Classic cocktails

Apérol Spritz	11
Negroni	13
Cosmopolitan	13
Old Fashioned	13
Mojito	13
Moscow Mule	13
Basil Smash	13
Dark 'N' Stormy	13
Espresso Martini	13
Sour (amaretto / whisky / mezcal / pisco)	13

Cocktails creation

Création of the moment	15
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Mocktails

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

BELGIAN AND FROM THE HOUSE SPECIALITIES

Starters

Homemade shrimps croquette, fried parsley	25
Lobster ravioli	26
Foie gras, toasted bread	26
Lobster salad, Jerusalem artichoke, coral mayonnaise	28
Perfect egg, truffle, foie gras shavings, mousseline, grey shrimps	29

Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	37
small soles, butter and parsley, mashed potatoes, spinach	33
Vol-au-vent with poultry, sweetbread, French fries	32
Beef tartar freshly prepared, French fries, herb salad	28
Tagliolini, lemon butter, sage, parmesan	23

Entrées

Delicious nems, salad, herbs, sweet and sour sauce	17
The famous snails from Burgundy	18
Holstein beef carpaccio, mizuna and parmesan cheese	20
Carpaccio of scallops with foie gras shavings	26,5
Bouchée à la reine with wild mushrooms and yellow wine sabayon	25
Leeks with vinaigrette and organic lemon goat cheese cream	17

Plats

Tuna cooked à la plancha, broccolini, asian flavour rice	32
Sea bass fillet à la plancha, leeks and shellfish, coconut emulsion	35
Scallops meunière, pan fried chicory and ginger beurre blanc	34
sauted veal fillet, porcini mushroom cannelloni	39
Holstein beef tenderloin, French fries, salad, sauce	40
Dry-aged beef of our selection, French fries, salad, sauce	39
Roasted poultry, French fries, tarragon sauce	28
Veal sweetbread with fregola cromesquis	39
Celery risotto, mushroom praline, dried mozzarella	26

Les sauces et accompagnements

Sauce :	4,5
Bearnaise, green pepper, tarragon, foyot	7
Morels	
Side dishes :	5
Mashed potatoes , French fries	6,5
Spinach	7
Pan fried vegetables	6
Salad	

For tables above 6 persons, in order to guarantee a fleunt 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.