

## 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
Orange and its oriental flavours, red orange sorbet	14
Poire Belle Hélène	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

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## Aperitifs

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne Ruinart	16
Lolita : white vermouth, lime, rose lemonade	13
Lola : Champagne R de Ruinart, Campari, hibiscus syrup	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
Caipirinha, Caipiroska	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	26
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

### Starters

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, jerusalem artichoke cream, hazelnut oil and truffle shavings	28
Pumpkin velouté, goat cheese curd and breads crumbs	19
Celery remoulade, grey shrimp, sprout salade and candied mustard seed	26

### Main courses

Tuna à la plancha, broccolini, asian flavour rice	32
Sea bass fillet grilled, declination of cabbage, curcuma broth and coriander	35
Pan fried scallops, persillade of nuts, spinach and beurre blanc with champagne	34
Suprême of roasted guinea fowl, vin jaune sauce, morels and candied potato	36
Braised pork cheeks osso buco style, conchiglette with sauge butter	30
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, polenta cube and seasonal vegetables	39
Celery risotto, mushroom praliné, dried mozzarella	26

### Sauce and side dishes

Sauce :	
Bearnaise, green pepper, tarragon, archiduc	4,5
Morels	8
Truffle mayonnaise	6,5

Side dishes :	
Mashed potatoes , French fries	5
Spinach	6,5
Pan fried vegetables	7
Salad	6

For tables above 6 persons, in order to guarantee a fleunt service, we will ask you to limit your choices to 3 starters, 3 main courses and 3 desserts . 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.