

## Desserts

Crème brûlée with vanilla from Madagascar	11
The traditional dame blanche	12
Hot chocolate moelleux, vanilla ice cream	15
Iced coffee	11
Selection of seasonal fruit sorbets	13
Tatin pie with vanilla ice cream	13
Profiteroles with vanilla ice cream and salted caramel	12
Melba strawberry	11
Vanilla mille-feuille with salted caramel	10
Colonel	10
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  
+32 2 514 24 60 - info@lola-restaurant.be  
www.lola-restaurant.be

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## Aperitifs

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne Ruinart	17
Lolita : white vermouth, lime, rose lemonade	14
Lola : Champagne R de Ruinart, Campari, hibiscus syrup	16

## Classic cocktails

Apérol Spritz	12
Negroni	14
Cosmopolitan	14
Old Fashioned	14
Mojito	14
Moscow Mule	14
Basil Smash	14
Dark 'N' Stormy	14
Espresso Martini	14
Sour ( amaretto / whisky / mezcal / pisco )	14

## Cocktails creation

Création of the moment	16
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## Mocktails

Virgin Mojito	11
Shirley Temple	11
Botaniets Gin 0%, Fever Tree Elderflower	12

## BELGIAN AND FROM THE HOUSE SPECIALITIES

### Starters

Homemade shrimps croquette, fried parsley	28
Lobster ravioli	26
Foie gras, toasted bread	27
Lobster salad, Jerusalem artichoke, coral mayonnaise	29
Œuf Ozen, creamy potato soup, hand-peeled shrimp, mousseline sauce, croutons	28
Tomato, hand-peeled shrimps, lettuce heart	19

### Main courses

Pearly cod with mousseline sauce, hand peeled grey shrimps	38
Small soles, butter and parsley, mashed potatoes, spinach	33
Vol-au-vent with poultry, sweetbread, French fries	33
Beef tartar freshly prepared, French fries, herb salad	29
Tagliolini, lemon butter, sage, parmesan	25

### Starters

Delicious nems, lettuce, sweet and sour sauce	19
The famous snails from Burgundy	20
Holstein beef carpaccio, Harry's bar sauce	19
Maltese-style green asparagus, poutargu	26
Red tuna tartare mediterranean style	26
Vitello tonato Piemontese style	27

### Main courses

Tomato with hand-peeled shrimp, lettuce heart, fries	38
Tuna à la plancha, broccolini, asian style rice	32
Roasted sea bass fillet, pan-fried vegetables, jus de shellfish	37
Steamed cod fillet, coconut curry emulsion, spring vegetable wok	39
Simmental beef tenderloin, fries, salad, choice of sauce	40
Dry-aged beef of our selection, fries, salad, sauce	39
Roasted poultry, French fries, tarragon sauce	30
Braised sweetbreads, green asparagus, morel sauce, gratin dauphinois	38
Cheeseburger Lola style, fries, salad	27
Fricassee of sot-l'y laisse, morels, green asparagus, marsh beans, risotto	30
Risotto with green asparagus, peas, parmesan	27

### Sauce and side dishes

Sauce :	
Cocktail sauce	2,5
Bearnaise, green pepper, tarragon	4,5
Morels	7

### Side dishes :

Mashed potatoes , French fries	5
Spinach	6,5
Pan fried vegetables	7
Salad	6
Quinoa	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.