

## Desserts

Crème brûlée with vanilla from Madagascar	11
The traditional dame blanche	12
Hot chocolate moelleux, vanilla ice cream	13
Iced coffee	11
Selection of seasonal fruit sorbets	13
Profiteroles with vanilla ice cream and salted butter craquelin	12
Parisian Flan	11
Prune clafoutis "flambée" with Armagnac, almond milk ice cream	11
Colonel	10
Cheese plate ( 3 different cheeses) from Julien Hazard	15

# Lola

# Lola

## Aperitifs

Coupe de Prosecco Col de l'Utia Sacchetto	8
Coupe de Champagne R de 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
Homemade Iced Tea	6,5

## BELGIAN AND FROM THE HOUSE SPECIALITIES

### Starters

Homemade shrimp croquettes, fried parsley	28
Lobster ravioli	27
Foie gras, toasted brioche bread	27
Lobster salad, green beans, coral mayonnaise	30
Eggs mimosa, summer truffle, sucrine	23

### Main courses

Pearly cod with mousseline sauce, hand peeled 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
Holstein beef carpaccio, Harry's Bar sauce	21
Lobster bisque, Isigny cream	19
Lyon sausage with pistachio, warm green lentil salad	25
Japanese-style sea bream and avocado tartar	25
Périgord black "Boudin" ravioli, beef broth and summer truffle	24
Burgundy snails	19
Pan-fried chanterelles and brioche toast	23

### Main courses

Tuna à la plancha, broccolini, asian style rice	32
Roasted sea bass fillet, saffron semolina, oriental vegetables, fish soup	32
Grenobloise-style steamed cod	37
Simmental beef tenderloin, French fries, salad, sauce	40
Entrecôte beef of our selection, French fries, salad, sauce	39
Roasted poultry, French fries, tarragon sauce	30
Roasted sweetbreads, chicory tarte tatin, orange and long pepper sauce	38
Vietnamese-style pork belly with caramel confit	28
Risotto with peas, chanterelle mushrooms, pea sprouts, parmesan	28

### Sauce and side dishes

#### Sauces :

Bearnaise, green pepper, tarragon, choron	4,5
Morels	7

#### Side dishes :

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

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