

Lola

DESSERTS

Crème brûlée with vanilla from Madagascar	12
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
Tarte tatin, salted butter caramel, vanilla ice cream	11
Lola's cheesecake, mango coulis	13
Apple strudel with raisins, cinnamon, vanilla ice cream	13
Cheese plate (3 different cheeses) from Julien Hazard	15

APERITIFS

BUBBLES

Coupe de Prosecco Col de l'Utia Saccheto	8
Coupe de champagne R de Ruinart	17
Lola : Champagne R de Ruinart, Campari, hibiscus syrup	16

CLASSIC COCKTAILS

Lolita : Rose lemonade, white vermouth, lime	14
Apérol Spritz	12
Negroni	14
Cosmopolitan	14
Old Fashioned	14
Mojito	14
Moscow Mule	14
Basil Smash	14
Paloma	14
Espresso Martini	14
Sour (Whisky / Amaretto / Mezcal / Pisco)	14
Cocktail of the month	16

MOCKTAILS

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

M E N U

STARTER

Holstein beef carpaccio, Harry's Bar style	21
Lobster salad, green beans, coral mayonnaise*	32
Scallops crudo, citrus fruit, argan oil vinaigrette	26
Foie gras, toasted brioche bread*	28
Homemade shrimp croquettes, fried parsley*	28
Lola's cheese croquettes, fried parsley*	24
Duo croquettes, fried parsley	22
Lobster ravioli, creamy bisque*	27
Low-temperature poached eggs, foie gras, hand peeled shrimps, potato espuma*	27
Butternut velouté, parmesan cream, laurel oil	25
Delicious nems, lettuce, sweet and sour sauce	19
Linguini with truffles, truffled parmesan foam	30
Oxtail consommé, foie gras, truffle in crust	36
Roasted scallops, champagne nage, Baeri caviar	28
The famous snails from Burgundy	20

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.

MAIN COURSE

Pearly cod with mousseline sauce, hand peeled shrimps*	38
Small soles, butter and parsley, mashed potatoes, spinach*	33
Sea bass filet, pakchoï, pommes bouchons, béarnaise lobster sauce	34
Tuna à la plancha, broccolini, asian style rice	32
Roasted scallops, pan-fried caramelized chicory, truffle butter	40
Risotto, creamy hedgehog mushroom, chestnut shavings	29
Tagliolini, lemon butter, sage, parmesan*	25
Vol-au-vent with poultry, sweetbread, French fries*	34
Roasted poultry, French fries, salad, tarragon sauce	30
Veal stew grandma's style, rice pilaf	30
White boudin with truffle, leek stoemp, truffled poultry jus	30
Veal sweetbreads braised with morels, Madeira wine, linguini	45
Beef tartar freshly prepared, French fries, herb salad*	29
Simmental beef tenderloin, French fries, salad, choice of sauce	40
Entrecôte beef of our selection, French fries, salad, choice of sauce	39

SAUCES & SIDE DISHES

Bearnaise	5	Mashed potatoes	5
Green Pepper	5	Fries	5
Tarragon	5	Spinach	7
Morels	7	Pan fried vegetables	7
		Salad	6

*Belgian & house specialty