

## DESSERTS

crème brûlée with vanilla from Madagascar Madagascar	13
traditional dame blanche	12
hot 70% chocolate moelleux, vanilla ice cream	13
iced coffee	11
seasonal fruit sorbets	13
tiramisu with spéculoos	12
île flottante, vanilla custard, grilled almond flakes, caramel	11
fraise Melba	13
70% chocolate mousse	12
profiteroles vanilla ice cream, chocolate sauce, craquelin	14
plate of 3 cheeses from Julien Hazard	15

## APÉRITIFS

### BUBBLES

Glass of Prosecco Col de l'Utia - Sacchetto	8
Glass of champagne R de Ruinart	18
Lola : champagne R de Ruinart, Campari, hibiscus syrup	16

### COCKTAILS CLASSIQUES

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

## STARTERS

Holstein beef carpaccio, Harry's Bar	22
white asparagus from Mechelen, mousseline sauce	24
white asparagus 'à la flamande'	25
cheese croquettes, fried parsley	26
duo of shrimp and cheese croquettes, fried parsley	27
Burgundy's magnificent snails	22
delicious nems, lettuce, sweet and sour sauce	20
asparagus velouté, snacked gambas with Espelette pimet	25

## BELGIAN AND HOUSE SPECIALITIES

lobster salad, coral mayonnaise, green beans	38
duck foie gras, toasted brioche bread	29
homemade shrimp croquette, fried parsley	28
lobster ravioli, creamy bisque	28
low t° poached egg, peas, fava beans, spinach	25

For tables of more than 6 people, we would be grateful if you could restrict your choices to 3 starters, 3 main courses and 3 desserts to facilitate the smooth organization of the service.

Thank you for your understanding

All our dishes are home-made, using fresh, top-quality ingredients.

Our dishes may contain some allergens.

Please let us know if you have any allergies.

## MAIN COURSES

grilled sea bass, vierge sauce, lseasonal vegetables, mashed potatoes	36
tuna à la plancha, broccolini, rice with Asian flavours	33
steamed baby turbot, seasonal vegetables, mousseline, mashed potatoes	42
bouchée à la reine, lobster, green asparagus, morels, Nantua sauce	39
creamy risotto, mushrooms, chestnut shavings	30
roasted poultry, tarragon sauce, French fries and salad	31
ris de veau croustillant, asperges vertes, gnocchis parmesan, morilles	48
filet pur Simmental, sauce au choix, frites et salade	43
entrecôte sélectionnée par nos soins, sauce au choix, frites et salade	42
bacon cheeseburger façon Lola, frites et salade	30
filet d'agneau, asperges vertes, gratin dauphinois, jus corsé au romarin	40

## BELGIAN AND HOUSE SPECIALITIES

cod, handed-peeled shrimps, mashed potatoes, mousseline sauce	39
duo of solettes, spinach, mashed potatoes	35
tagliolini, lemon butter, sage, parmesan	26
vol-au-vent poultry and sweetbread, mousseline sauce, French fries	36
beef tartare freshly prepared, herb salad, French Fries	29

## SAUCES AND SIDE DISHES

green pepper	5	mashed potatoes	5
tarragon	5	French fries	5
morels	7	spinack	7
béarnaise	5	seasonal vegetables	7
		salad	6