

DESSERTS

crème brûlée with vanilla from 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
red fruit plates	15
île flottante, vanilla custard, grilled almond flakes, caramel	12
strawberry pavlova	13
70% chocolate mousse	12
profiteroles vanilla ice cream, chocolate sauce, craquelin	14
plate of 3 cheeses from Julien Hazard	15

Lola

APÉRITIFS

BUBBLES

Glass of Prosecco Col de l'Utia - Saccheto	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
Home made Ice-Tea	7

M E N U

STARTERS

Holstein beef carpaccio, Harry's Bar	24
white asparagus from Mechelen, mousseline sauce	24
white asparagus 'à la flamande'	26
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

BELGIAN AND HOUSE SPECIALITIES

lobster salad, coral mayonnaise, artichoke	38
duck foie gras, toasted brioche bread	29
homemade shrimp croquette, fried parsley	29
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
turbot steak, seasonal vegetables, mousseline, mashed potatoes	48
bouchée à la reine, lobster, scallop, green asparagus, morels, Nantua sauce	40
creamy asparagus risotto	31
roasted poultry, tarragon sauce, French fries and salad	31
crispy veal sweetbreads, green asparagus, parmesan gnocchi, morels	48
Simmental beef tenderloin, French fries, salad, choice of sauce	43
entrecôte beef of our selection, French fries, salad, choice of sauce	42
lamb filet, green asparagus, gratin dauphinois, rosemary sauce	39

BELGIAN AND HOUSE SPECIALITIES

cod, 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	spinach	7
béarnaise	5	seasonal vegetables	7
		salad	6