

# Lola

## DESSERTS

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Crème brûlée with vanilla from Madagascar	13
Traditional dame blanche	13
Hot 70% chocolate moelleux, vanilla ice cream	14
Iced coffee	12
Seasonal sorbet duo	12
Ile flottante, vanilla custard, grilled almond flakes	13
Beautiful tarte tatin, vanilla ice cream, whipped cream*	15
Pistachio ice cream profiterole, Gianduja sauce	14
Citrus fruit pavlova	14
Colonel, vodka Grey Goose	15
Selection of 3 cheeses from Julien Hazard	15
Irish coffee	15
Espresso Martini	14

## APÉRITIFS

### BUBBLES

Glass of Prosecco Col de l'Utia - Saccheto	11
Glass of Champagne R de Ruinart	20
Lola : champagne R de Ruinart, Campari, hibiscus syrup	18

### 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
Mai Tai	14
Cocktail of the month	16

### MOCKTAILS

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

## STARTERS

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Holstein beef tenderloin carpaccio, Harry's Bar	26
Sliced scallops, caviar, Isigny cream	36
Oeuf cocotte, wild mushrooms, pan-fried foie gras, parmesan cheese	29
Mussels with garlic and herbs - 12 pieces	24
Cheese croquettes, fried parsley	23
Homemade shrimp croquettes, fried parsley*	28
Duo of shrimp and cheese croquettes, fried parsley	26
Burgundy's magnificent snails	24
Delicious spring rolls, lettuce, sweet and sour sauce*	22
Duck foie gras, toasted brioche bread	29
Lobster ravioli, creamy bisque*	28
Roasted scallops, caramelized chicory, Riesling mousseline	28
Thick sliced smoked salmon heart, sour cream, Blinis	27

## SUGGESTIONS

Pan-fried duck foie gras, caramelized appels	23
King Crab Salade, gem lettuce, Granny Smith apple, curry mayonnaise	34
Roast octopus, black pudding, parsnip puree, onion pickles	32

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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 or validate a menu 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

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Sea bass fillet, sauce vierge, seasonal vegetables, mashed potatoes	36
Red tuna tataki, broccolini, rice with Asian flavours	34
Cod, hand-peeled shrimps, mashed potatoes, mousseline sauce*	38
Soles meunière, spinach, mashed potatoes*	39
Half-cooked salmon, vegetables, olive oil	34
Bouchée à la reine, scallop, shrimp, morels, Nantua sauce*	46
Butternut risotto, parmesan	28
Linguini sage butter, lemon and parmesan*	26
Poultry, morel sauce, pan fried vegetables	32
Vol-au-vent with sweetbread, mousseline sauce, French fries*	39
Crispy sweetbreads, endives, butternut, strong juice	45
Beef tartare freshly prepared, herb salad, French Fries*	29
Simmental beef tenderloin, French fries, salad, choice of sauce	42
Angus rib steak, French fries and salad, choice of sauce	42

## SUGGESTIONS

Tagliolini with black truffle	54
Truffled white pudding, caramelised chicory, strong juice	34
Pheasant supreme, fine Champagne or Brabançonne sauce, caramelized chicory, homemade potato croquettes	36

## 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

- belgian or house specialities