

Lola

DESSERTS

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
Exotic fruit pavlova	14
Colonel, vodka Grey Goose	15
Selection of 3 cheeses from Julien Hazard	15
Irish coffee	15
Espresso Martini	15

APÉRITIFS

BUBBLES

Glass of Prosecco Col de l'Utia - Saccheto	12
Glass of Champagne R de Ruinart	20
Lola : champagne R de Ruinart, Campari, hibiscus syrup	18

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	15
Sour (Whisky / Amaretto / Mezcal / Pisco)	14
Mai Tai	14

MOCKTAILS

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

STARTERS

Holstein beef tenderloin carpaccio, Harry's Bar	26
Sliced scallops, caviar, Isigny cream	36
Oeuf cocotte, 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
King Crab salade, gem lettuce, Granny Smith apple, curry mayonnaise	34
Duck foie gras, toasted brioche bread	29
Lobster ravioli, creamy bisque*	28
Roasted scallops, caramelized chicory, Riesling mousseline	28

SUGGESTIONS

Pumpkin velouté, whipped cream and rosemary oil, croutons	16
Roasted octopus, creamy sweet potato, lacquered pork belly	28
Half-cooked red tuna Rossini style, fresh herbs	30

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

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
Steamed skate wing, white butter with capers	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, endive, 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
Hanger steak with shallot sauce, fries and salad (<i>served rare only</i>)	32
Lamb with herb crust, gratin dauphinois, strong juice	42
Grandma-style veal blanquette, pilaf rice	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 specialties