

# 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 |
| Caramelized apple crumble, Madagascar vanilla ice cream* | 14 |
| 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 | 15 |
| Apérol Spritz                                | 14 |
| Negroni                                      | 15 |
| Cosmopolitan                                 | 15 |
| Old Fashioned                                | 15 |
| Mojito                                       | 15 |
| Moscow Mule                                  | 15 |
| Basil Smash                                  | 15 |
| Paloma                                       | 15 |
| Espresso Martini                             | 15 |
| Sour (Whisky / Amaretto / Mezcal / Pisco)    | 15 |
| Mai Tai                                      | 15 |

### MOCKTAILS

|   |    |
|---|----|
| Virgin Mojito                             | 12 |
| Jamie                                     | 12 |
| Shirley Temple                            | 12 |
| Botaniets Gin 0% - Fever Tree Elderflower | 12 |

## STARTERS

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|   |        |
|---|--------|
| 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 1p-2p                              | 15/ 26 |
| Homemade shrimp croquettes, fried parsley 1p-2p *                   | 19/ 28 |
| 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, butternut mousseline, parmesan                    | 28     |

## SUGGESTIONS

|  |    |
|--|----|
| Pumpkin velouté, whipped cream and rosemary oil, croutons  | 16 |
| Miso-glazed roasted octopus, creamy sweet potato           | 28 |
| Red tuna tartare, avocado, apples, cucumbers, gin emulsion | 26 |

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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.

Our dishes are indivisible

## MAIN COURSES

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|   |    |
|---|----|
| Sea bass fillet, sauce vierge, seasonal vegetables, mashed potatoes | 36 |
| Red tuna tataki, broccolini, rice with Asian flavours               | 35 |
| Cod, hand-peeled shrimps, mashed potatoes, mousseline sauce*        | 38 |
| Soles meunière, spinach, mashed potatoes*                           | 39 |
| 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

|  |    |
|--|----|
| Steamed skate wing, white butter with capers                                 | 34 |
| Hanger steak with shallot sauce, fries and salad ( <i>served rare only</i> ) | 32 |
| Lamb with herb crust, gratin dauphinois, strong juice                        | 45 |

## 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