

DESSERTS

Crème brûlée with vanilla from Madagascar	13
Traditional dame blanche	13
70% chocolate moelleux, Madagascar vanilla ice cream	14
Iced coffee	12
Pavlova with exotic fruits	14
Seasonal sorbet duo	12
Île flottante, vanilla custard, grilled almond flakes	13
Caramelized apple crumble, Madagascar vanilla ice cream *	15
Pistachio ice cream profiterole, Gianduja sauce	14
Millefeuille, Madagascar vanilla cream, salted butter caramel	18
Colonel, Grey Goose vodka	15
Selection of three cheeses	15
Irish coffee	15
Espresso Martini	15

Lola

APÉRITIFS

BUBBLES

Glass of Prosecco Col de l'Ubia - 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

Homemade Ice-Tea	7,5
Virgin Mojito	12
Jamie	12
Shirley Temple	12
Botaniets Gin 0% - Fever Tree Elderflower	12
Nona Spritz 0% - Fever Tree Tonic	14

STARTERS

Holstein beef carpaccio, olive oil, Parmesan, arugula.	26
Red tuna tartare, avocado, apple, cucumber, gin emulsion	26
Sliced sea bass, olive oil, lime	26
Frog legs meunière with garlic and parsley	24
Irish Mor oysters n3, served with bread, butter, shallots vinegar - 6p	36
Mussels in garlic herbs butter - 12p	26
Cheese croquettes, fried parsley - 1p / 2p	12/ 22
Homemade shrimp croquettes, fried parsley - 1p / 2p *	14/ 25
Burgundy magnificent snails - 6p	24
Delicious spring rolls, lettuce, sweet and sour sauce *	22
Scallops with spinach, champagne beurre blanc sauce	26
King Crab salad, sucrine, Granny Smith, curry mayonnaise *	34
Duck foie gras, toasted brioche bread	29
Lobster ravioli, creamy bisque *	28

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, seasonal vegetables, mashed potatoes, sauce vierge	36
Red tuna tataki, broccolini, rice with Asian flavours	36
Cod, shrimp, mashed potatoes, mousseline sauce *	39
Soles meunière, spinach, mashed potatoes *	45
Pan-fried winter vegetables glazed with miso	28
Pumpkin risotto with mushrooms and parmesan	32
Tagliolini sage butter, lemon and parmesan*	26
Poultry, morel sauce, chicory, mashed potatoes	36
Vol-au-vent with sweetbread, mousseline sauce, French fries *	39
Glazed sweetbread, autumn vegetables, mashed potatoes *	46
Truffled pudding, caramelized endives, mashed potatoes, rich jus	34
Beef tartare freshly prepared, French fries, salad *	29
Simmental beef tenderloin, French fries, salad, choice of sauce	44
Angus rib-eye steak, French fries and salad, choice of sauce	44

SAUCES AND SIDE DISHES

Green pepper	5	Mashed potatoes	5
Morels	7	French fries	5
Béarnaise	5	Spinach	6
		Seasonal vegetables	7
		Salad	6

* Belgian or house specialties