

## DESSERTS

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|                                                           |    |
|-----------------------------------------------------------|----|
| Crème brûlée with vanilla from Madagascar                 | 13 |
| Traditional dame blanche                                  | 13 |
| 70% chocolate moelleux, Madagascar vanilla ice cream      | 14 |
| Iced coffee                                               | 12 |
| Red berry pavlova                                         | 16 |
| Seasonal sorbet duo                                       | 12 |
| Ile flottante, vanilla custard, grilled almond flakes     | 13 |
| Caramelized apple crumble, Madagascar vanilla ice cream * | 15 |
| Strawberry Melba                                          | 15 |
| Pistachio ice cream profiterole, Gianduja sauce           | 14 |
| 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'Utia - Sacchetto            | 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

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|                                                         |       |
|---------------------------------------------------------|-------|
| Holstein beef carpaccio, olive oil, Parmesan, arugula.  | 26    |
| Tuna tartare, avocado, apple, cucumber, gin emulsion    | 26    |
| Sliced sea bass, olive oil, lime                        | 26    |
| Scampi tempura, tartare sauce                           | 24    |
| Frog legs meunière with garlic and parsley              | 24    |
| Mussels in garlic herbs butter - 12p                    | 28    |
| Cheese croquettes, fried parsley - 1p / 2p              | 12/22 |
| Homemade shrimp croquettes, fried parsley - 1p / 2p *   | 15/27 |
| Burgundy magnificent snails - 6p                        | 25    |
| Delicious spring rolls, lettuce, sweet and sour sauce * | 22    |
| Crab salad, sucrine, Granny Smith, curry mayonnaise *   | 34    |
| Duck foie gras, toasted brioche bread                   | 29    |
| Lobster ravioli, creamy bisque *                        | 28    |

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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, seasonal vegetables, mashed potatoes, sauce vierge | 36 |
| Tuna tataki, broccolini, rice with Asian flavours                   | 37 |
| Cod, shrimp, mashed potatoes, mousseline sauce *                    | 42 |
| Soles meunière, spinach, mashed potatoes *                          | 45 |
| American-style tuna tartare, fries and salad                        | 38 |
| Tomato with grey shrimp, fries and salad                            | 46 |
| Miso-glazed seasonal vegetables                                     | 30 |
| Tagliolini sage butter, lemon and parmesan*                         | 26 |
| Poultry, morel sauce, leek, chanterelle mushroom , mashed potatoes  | 39 |
| Vol-au-vent with sweetbread, mousseline sauce, French fries *       | 39 |
| Beef tartare freshly prepared, French fries, salad *                | 29 |
| Simmental beef tenderloin, French fries, 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