DESSERTS

Crème brûlée with vanilla from Madagascar	13
Traditional dame blanche	13
70% chocolate moelleux, Madagascar vanilla ice cream	14
Iced coffee	12
Tarte Tatin, Madagascar vanilla ice cream.	13
Seasonal sorbet duo	12
Ile flottante, vanilla custard, grilled almond flakes	13
Pistachio ice cream profiterole, Gianduja sauce	14
Mille-feuille, praline pastry cream	16
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 - 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
Sliced sea bass, olive oil, lime	26
Scampi tempura, tartare sauce	24
Frog legs meunière with garlic and parsley	24
Utahbeach No. 3 oysters, bread, butter, shallots, vinegar – 6 p	32
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
Roasted scallops, caramelized endives, champagne beurre blanc	29
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.

Our dishes are indivisible

MAIN COURSES

Sea bass fillet, seasonal vegetables, mashed potatoes, sauce vierge	39
Tuna tataki, broccolini, rice with Asian flavours	37
Cod, shrimp, mashed potatoes, mousseline sauce *	42
Soles meunière, spinach, mashed potatoes *	45
North Sea seafood stew, rouille (Provençal garlic and saffron sauce), croûtons	42
American-style tuna tartare, fries and salad	38
Wild mushroom risotto, Parmesan	36
Miso-glazed seasonal vegetables	30
Tagliolini sage butter, lemon and parmesan*	26
Poultry, morel sauce, endives, mashed potatoes	39
Vol-au-vent with sweetbread, mousseline sauce, French fries *	39
Glazed sweetbread, autumnal vegetables, mashed potatoes	46
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
Morels	7
Béarnaise	5

Mashed potatoes	5
French fries	5
Spinach	6
Seasonal vegetables	7
Salad	6

* Belgian or house specialties