

## DESSERTS

crème brûlée with vanilla from Madagascar	13
traditional dame blanche	12
hot 70% chocolate moelleux, vanilla ice cream	13
iced coffee	11
seasonal fruit sorbets	13
red fruit platter	15
île flottante, vanilla custard, grilled almond flakes	12
strawberry pavlova	13
pistachio ice cream profiterole, Gianduja sauce	14
colonel, Vodka Grey Goose	15
selection of 3 cheeses from Julien Hazard	15
irish coffee	11
espresso Martini	14

# Lola

## APÉRITIFS

### BUBBLES

Glass of Prosecco Col de l'Utia - Sacchetto	9
Glass of champagne R de Ruinart	19
Lola : champagne R de Ruinart, Campari, hibiscus syrup	17

### COCKTAILS CLASSIQUES

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	14
Sour (Whisky / Amaretto / Mezcal / Pisco)	14
Cocktail of the month	16

### MOCKTAILS

Virgin Mojito	11
Jamie	11
Shirley Temple	11
Botaniets Gin 0% - Fever Tree Elderflower	11
Home made Ice-Tea	7

# M E N U

## STARTERS

holstein beef carpaccio, Harry's Bar	24
sea bream ceviche, combava, gin-watermelon emulsion	25
tomato with hand-peeled shrimps - 1 piece*	32
burrata, heriloom tomatoes, pistachio basil pesto	24
beautiful mussels with garlic and herbs - 12 pieces	24
cheese croquettes, fried parsley	22
homemade shrimp croquettes, fried parsley*	28
duo of shrimp and cheese croquettes, fried parsley	26
Burgundy's magnificent snails	24
delicious nems, lettuce, sweet and sour sauce*	20
lobster salad, coral mayonnaise, artichoke*	36
duck foie gras, toasted brioche bread	28
lobster ravioli, creamy bisque*	28
artichoke vinaigrette, simply	23
zucchini flowers, fine shrimp stuffing	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

roast sea bass fillet, vierge sauce, seasonal vegetables, mashed potatoes	34
red tuna tataki, broccolini, rice with Asian flavours	32
cod, hand-peeled shrimps, mashed potatoes, mousseline sauce*	36
duo of soles meunière, spinach, mashed potatoes*	35
tomatoes with hand-peeled shrimps, French fries - 2 pieces*	46
bouchée à la reine, lobster, scallop, asparagus, morels, Nantua sauce*	38
seasonal vegetables glazed with miso	24
melanosporum black truffle risotto	42
tagliolini, lemon butter, sage, parmesan*	26
baby lobster spicy linguini	46
roasted poultry, tarragon sauce, French fries and salad	28
vol-au-vent poultry and sweetbread, mousseline sauce, French fries*	36
veal chop, seasonal vegetables, veal juice	44
crispy sweetbreads, peas and beans, parmesan gnocchi	42
beef tartare freshly prepared, herb salad, French Fries*	29
Simmental beef tenderloin, French fries, salad, choice of sauce	38
Angus beef entrecôte, French fries and salad, choice of sauce	39

## 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 specialities