

DESSERTS

Crème brûlée with vanilla from Madagascar	13
Traditional dame blanche	12
Hot 70% chocolate moelleux, vanilla ice cream	14
Iced coffee	11
Seasonal sorbet duo	13
Ile flottante, vanilla custard, grilled almond flakes	12
Beautiful tart Tatin, vanilla ice cream, whipped cream*	15
Pistachio ice cream profiterole, Gianduja sauce	14
French toast with speculoos, vanilla ice cream	16
Colonel, vodka Grey Goose	15
Selection of 3 cheeses from Julien Hazard	15
Irish coffee	15
Espresso Martini	14

Lola

APÉRITIFS

BUBBLES

Glass of Prosecco Col de l'Utia - Saccheto	11
Glass of Champagne R de Ruinart	20
Lola : champagne R de Ruinart, Campari, hibiscus syrup	18

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
Mai Tai	14
Cocktail of the month	16

MOCKTAILS

Virgin Mojito	11
Jamie	11
Shirley Temple	11
Botaniets Gin 0% - Fever Tree Elderflower	11

M E N U

STARTERS

Holstein beef tenderloin carpaccio, Harry's Bar	24
Sliced scallops, caviar, Isigny cream	34
Cocotte egg, chanterelles, pan-fried foie gras, parmesan	29
Mussels with garlic and herbs - 12 pieces	24
Pan-fried duck foie gras escalope, chestnut velouté	30
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 spring rolls, lettuce, sweet and sour sauce*	20
Lobster salad, coral mayonnaise, avocado and green beans*	39
Duck foie gras, toasted brioche bread	28
Lobster ravioli, creamy bisque*	28
Roasted scallops, caramelized chicory, Riesling mousseline	27
Smoked salmon, toasted bread, parsley and onions	26

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, sauce vierge, seasonal vegetables, mashed potatoes	34
Red tuna tataki, broccolini, rice with Asian flavours	34
Cod, hand-peeled shrimps, mashed potatoes, mousseline sauce*	36
Soles meunière, spinach, mashed potatoes*	38
Half-cooked salmon, vegetables, olive oil	32
Bouchée à la reine, lobster, scallop, asparagus, morels, Nantua sauce*	46
Butternut risotto, parmesan	28
Tagliolini, sage butter, lemon and parmesan*	26
Spicy linguini with lobster	52
Pressed poultry, morel sauce, pan fried vegetables	32
Poultry and sweetbread vol-au-vent , mousseline sauce, French fries*	38
Crispy sweetbreads, endives, butternut, strong juice	42
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	39

GAME MEAT

Venison fillet, fall trimmings, grand veneur sauce	42
Pheasant supreme, fine Champagne or Brabançonne sauce, caramelized chicory, homemade potato croquettes	36

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