

DESSERTS

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| Crème brûlée with vanilla from Madagascar | 13 |
| Traditional dame blanche | 12 |
| Hot 70% chocolate moelleux, vanilla ice cream | 13 |
| 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 | 15 |

Lola

APÉRITIFS

BUBBLES

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| Glass of Prosecco Col de l'Utia - Saccheto | 11 |
| Glass of Champagne R de Ruinart | 19 |
| Lola : champagne R de Ruinart, Campari, hibiscus syrup | 17 |

COCKTAILS CLASSIQUES

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| 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 | 31 |
| Cocotte egg, chanterelles, pan-fried foie gras, parmesan | 29 |
| Mussels with garlic and herbs - 12 pieces | 24 |
| Calf brains, ravigote sauce | 22 |
| 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* | 36 |
| Duck foie gras, toasted brioche bread | 28 |
| Lobster ravioli, creamy bisque* | 28 |
| Roasted scallops, caramelized chicory, Riesling mousseline | 25 |
| 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

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| 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 | 29 |
| Bouchée à la reine, lobster, scallop, asparagus, morels, Nantua sauce* | 42 |
| Butternut risotto, parmesan | 28 |
| Tagliolini, sage butter, lemon and parmesan* | 26 |
| Spicy linguini with lobster | 46 |
| Pressed poultry, morel sauce, pan fried vegetables | 32 |
| Poultry and sweetbread vol-au-vent , mousseline sauce, French fries* | 36 |
| Parmentier of duck leg confit, spinach, Bordeaux sauce | 28 |
| 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 | 38 |
| Angus rib steak, French fries and salad, choice of sauce | 39 |

SAUCES AND SIDE DISHES

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|--------------|---|---------------------|---|
| 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