

DESSERTS

Crème brûlée with vanilla from Madagascar	13
Traditional dame blanche	13
Hot 70% chocolate moelleux, vanilla ice cream	14
Iced coffee	12
Seasonal sorbet duo	12
Ile flottante, vanilla custard, grilled almond flakes	13
Caramelized apple crumble, Madagascar vanilla ice cream*	14
Pistachio ice cream profiterole, Gianduja sauce	14
Belgian Strawberry Pavlova	14
Colonel, vodka Grey Goose	15
Selection of 3 cheeses from Julien Hazard	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

Virgin Mojito	12
Jamie	12
Shirley Temple	12
Botaniets Gin 0% - Fever Tree Elderflower	12

STARTERS

Holstein beef tenderloin carpaccio, Harry's Bar	26
Sliced sea bass, olive oil, lime	26
Red tuna tartare, avocado, apple, cucumber, gin emulsion	26
Cocotte egg, asparagus fricassee, pan-fried foie gras, parmesan	29
Mussels with garlic and herbs - 12 pieces	26
Cheese croquettes, fried parsley 1p-2p	15/ 26
Homemade shrimp croquettes, fried parsley 1p-2p *	19/ 28
Burgundy's magnificent snails	24
Delicious spring rolls, lettuce, sweet and sour sauce*	22
King Crab salade, gem lettuce, Granny Smith, curry mayonnaise*	34
Duck foie gras, toasted brioche bread	29
Lobster ravioli, creamy bisque*	28

SUGGESTIONS

Asparagus vichyssoise, horseradish cream, parsley oil, smoked eel	18
White asparagus from Malines with mousseline sauce	27
White asparagus from Malines, "à la Flamande" (with scrambled eggs)	29

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	36
Red tuna tataki, broccolini, rice with Asian flavours	36
Cod, hand-peeled shrimps, mashed potatoes, mousseline sauce*	38
Soles meunière, spinach, mashed potatoes*	39
Steamed skate wing, mashed potatoes, white butter with capers	34
Pan-fried spring vegetable	30
Risotto verde with asparagus, morels, and parmesan	32
Tagliolini sage butter, lemon and parmesan*	26
Poultry, morel sauce, pan-fried vegetables, mashed potatoes	32
Vol-au-vent with sweetbread, mousseline sauce, French fries*	39
Crispy sweetbreads, spring vegetables, mashed potatoes	45
Beef tartare freshly prepared, herb salad, French Fries*	29
Simmental beef tenderloin, French fries, salad, choice of sauce	42
Angus rib-eye steak, French fries and salad, choice of sauce	42

SUGGESTIONS

American-style red tuna tartare, fries and salad	34
Hanger steak with shallot sauce, fries and salad (served rare only)	32
Lamb with herb crust, gratin dauphinois, strong juice	45

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