

Entrées

King crab (cru. f. e. m.) 588 Kcal 153	£ 205
Avocado, mayo, lettuce, citrus	
Classic French onion soup	£ 75
(ce. d. g. su.) 292 Kcal 76	
Baguette croutons, comté	£ 60
Modern onion soup (c. e. d. g.) 395 Kcal 103	£ 65
Sourdough toast, comté	
Duck croquette (c. e. d. g.) 611 Kcal 159	
Confit duck leg, bell pepper sauce	
Foie gras French toast	£ 95
(c. e. d. g. sp.) 327 Kcal 85	
Caramelised onion, duck jus	
Tarte à la tomate & burrata	£ 100
(d. m. g. sp.) 833 Kcal 216	
Tomato relish, puff pastry, basil	
Escargots « à la bourguignonne »	£ 95
(mo. e. d. g. sp.) 386 Kcal 100	
Snails, garlic & parsley butter, lemon	
Provence marinated prawn	£ 115
(cru. n. m.) 432 Kcal 112	
"Sauce vierge", vanilla-grapefruit, pinenut	
Fried calamari (f. e. m. g.) 505 Kcal 131	£ 135
Tajin seasoning, lime mayo	
Parmesan soft egg (c. e. d. sp. g.) 528 Kcal 137	£ 95
Parmesan foam, porcini mushroom, veal bacon	

Salades

Salade lola (c. m. n. sp.) 634 Kcal 165	£ 95
Duck confit, tarragon vinaigrette, green beans, caramelised pistachio	
Salade niçoise (f. e. d. m.) 703 Kcal 183	£ 80
Confit tuna, olive, tomato, quail egg, green beans	
Salade de pomme de terre au foie gras (d. m. sp.) 241 Kcal 63	£ 105
Foie gras, potato, truffle, watercress, parmesan	
Salade de baby gem & cucumber	£ 40
(m) 266 Kcal 69	
Honey mustard dressing	

Sauces

Béarnaise (e. d. sp.) 300 Kcal 78	£ 20
Choron (e. d. sp.) 253 Kcal 66	£ 20
Peppercorn (c. d. m. sp.) 70 Kcal 8	£ 20
Bordelaise (c. d. sp.) 91 Kcal 24	£ 20

Garnitures

Green salad (m.) 172 Kcal 45	£ 30
Mash potato (d.) 427 Kcal 111	£ 45
French fries 271 Kcal 70	£ 45
Grilled courgettes, taggiasche olives	£ 45
(sp.) 470 Kcal 122	
Truffle and parmesan French fries	£ 60
(d.) 285 Kcal 74	
Truffle mash potato	£ 60
(d.) 555 Kcal 144	



Crues

Seabream carpaccio (f. m. sp.) 298 Kcal 77	£ 90
Lemon thyme dressing, chives, espelette pepper	
Scallop carpaccio (cru. m.) 230 Kcal 60	£ 140
Ginger & lime dressing, grapefruit	
Beef tartare (g. m. su. e.) 682 Kcal 177	£ 120
Classic garnitures, egg yolk, beef dripping sourdough	
Veal tenderloin carpaccio	£ 95
(c. n. d. m. sp.) 217 Kcal 57	
Walnut, pinenut, parmesan, truffle	
— Pour 2 ou 3 personnes —	
Grilled seabass 1kg (f. d.) 1289 Kcal 335	£ 485
Lavender butter	
Côte de boeuf 1.2kg (m. sp.) 2202 Kcal 572	£ 720
Bone in rib eye, watercress, French fries	
Veal tenderloin Milanese	£ 267
(e. d. g.) 2170 Kcal 563	
Rocket, cherry tomatoes	
Moules frites marinière (Based on seasonality)	£ 300
(mo. d. g. su.) 2840 Kcal 738	
French fries, grilled sourdough	

Plats

Lola pasta (d. g.) 766 Kcal 199	£ 130
Paccheri, rosee sauce, burrata, espelette	
Truffle rigatoni pasta (c. d. g.) 516 Kcal 134	£ 210
Black truffle cream, parmesan	
Lobster pasta (c. cru. d. g. su.) 567 Kcal 147	£ 320
Calamarata, cherry tomato, basil	
Chicken paillard (c. d. g.) 925 Kcal 240	£ 185
Chicken jus, crispy capers, lemon	
Lola slider (c. e. d. g. sp.) 1250 Kcal 325	£ 195
Beef patty, comté, béarnaise sauce, pomme-paille potato	
Grilled langoustine (c. cru. d.) 585 Kcal 152	£ 340
Citrus, herbs, chilli	
Najel gratiné (f. e. d. sp.) 480 Kcal 125	£ 220
Hollandaise sauce, creamed leek, chive oil	
Sole meunière (f. d. g.) 1292 Kcal 336	£ 395
Lemon, butter sauce, parsley	
Grilled tenderloin 200g (m. sp.) 767 Kcal 199	£ 320
Watercress, French fries	
Steak aux poivres 200g	£ 320
(c. d. m. sp.) 893 Kcal 232	
Beef tenderloin, green peppercorn sauce, watercress, French fries	
Grilled striploin 280g (m. sp.) 917 Kcal 238	£ 345
Watercress, French fries	

All our items may contain traces of:
Celery (C) - Crustacean (CRU) - Fish (F) - Mollusks (MO) - Nuts (N) - Soya (S) - Eggs (E) - Dairy (D) - Lupin (L) - Mustard (M) - Sesame (SE) - Gluten (G) - Sulphites (SP).

Adults need an average of 2,000 calories per day. Children aged 4–13 years require 1,200–1,500 calories per day. Individual calorie needs may vary.

An individual's salt intake should not exceed 5 grams per day, which is equivalent to 2000 mg of sodium.

Minutes to burn calories

High Sodium content