

## Salads

<b>Lentils, feta, apples</b> (c. n. m. d. sp.) 544 Kcal  142  70 Dijon vinaigrette, hazelnuts
<b>Baby gem lettuce and cucumber</b>  40 (m.) 74 Kcal  19 Honey mustard dressing
<b>Salade niçoise</b> (f. e. d. m. s. sp.) 703 Kcal  183  85 Confit tuna olive, quail egg, green beans
<b>Salad de Pomme de terre au foie gras</b>  105 (d. m. sp.) 241 Kcal  63 Mache leaves and parmesan
<b>Beetroot and figs</b> (n. d. sp.) 238 Kcal  62  80 Ricotta, pistachio
<b>Rocket, parmesan</b> (d. m. sp.) 101 Kcal  26  70 25yo balsamic vinegar

## Starters

<b>Burrata</b> (d.) 364 Kcal  94  110 Cherry tomatoes, basil
<b>Classic French onion soup</b>  85 (c. d. g. sp.) 292 Kcal  76 Baguette croutons, comté
<b>King crab</b> (cru. f. e. m. s.) 569 Kcal  148  205 Avocado, mayo, lettuce, citrus
<b>Tarte à la tomate</b> (d. m. g. sp.) 569 Kcal  148  80 Tomato relish, puff pastry, basil
<b>Octopus carpaccio</b> (f. sp.) 312 Kcal  81  110 Fennel, orange, radicchio
<b>Grilled peppers</b> 388 Kcal  101  70 Extra virgin olive oil, basil
<b>Escargots « à la bourguignonne »</b>  95 (mo. e. d. g.) 657 Kcal  170 Extra virgin olive oil, basil
<b>Fried calamari</b> (f. e. m. g. sp.) 505 Kcal  31  135 Tajin seasoning, lime mayo
<b>Warm prawns</b> (cru. d. sp.) 424 Kcal  110  120 Buerre Noisette, lime
<b>Oscietra caviar</b> 30g (f. e. g. d.) 63 Kcal  17  900 Blinis, classic garnitures
<b>Sea bream carpaccio</b> (f. m. sp.) 298 Kcal  77  90 Lemon, thyme, espellette
<b>Beef tartare</b> (g. m. sp. e. s.) 682 Kcal  177  120 Classic garnitures, beef dripping toast
<b>Veal tenderloin carpaccio</b>  115 (c. n. d. m. sp.) 217 Kcal  57 Walnut, pinenut, parmesan, truffle

## Sides

<b>Champignon, mushroom</b> (d.) 227 Kcal  59  50
<b>Green salad</b> (m.) 172 Kcal  45  35
<b>Mash potato</b> (d.) 427 Kcal  111  55
<b>French fries</b> (g.) 271 Kcal  70  45
<b>Grilled courgettes, taggiasche olives</b>  45 (sp.) 470 Kcal  122
<b>Truffle and parmesan French fries</b>  65 (d. g.) 285 Kcal  74
<b>Truffle mash potato</b> (d.) 555 Kcal  144  75



## Pasta

<b>Lola penne</b> (g. d.) 766 Kcal  190  130 Rosee sauce, burrata, espellette
<b>Truffle rigatoni</b> (c. d. g.) 516 Kcal  134  255 Black truffle cream, parmesan
<b>Lobster Pasta</b> (c. cru. d. g. sp.) 567 Kcal  147  320 Cherry tomatoes, basil
<b>Rigatoni bolognese</b> (d. g. sp. c.) 529 Kcal  137  170 Parmesan
<b>Trofie pesto</b> (g. n. d.) 974 Kcal  253  130 Green beans, potatoes, pinenuts

## Mains

<b>Chicken paillard</b> (d. g. sp.) 925 Kcal  240  185 Chicken jus, crispy capers, lemon
<b>Lola sliders</b> (c. e. d. g. sp. s.) 1250 Kcal  325  195 Beef patty, bernaise, pomme paille
<b>Grilled lobster (1/2) thermidor</b>  365 (cru. sp. d. g. e) 1383 Kcal  359 French fries
<b>Sole meunière</b> (f. d. g. sp.) 1292 Kcal  336  395 Lemon, butter sauce, parsley
<b>Grilled tenderloin</b> 200g (m. g.) 767 Kcal  199  320 Leaves, French fries
<b>Steak aux poivres</b> 200g  335 (c. d. m. sp. g.) 893 Kcal  232 Beef tenderloin, green peppercorn sauce
<b>Grilled wagyu ribeye A5</b> 200g  550 (m. g.) 1310 Kcal  340 Leaves, French fries
<b>Veal Milanese</b> (e. d. g. m.) 2170 Kcal  563  295 Rocket, cherry tomatoes

## To share

<b>Grilled seabass</b> 1kg (f. d.) 1289 Kcal  335  485 Lavender butter
<b>Tomahawk steak</b> 1.2 - 2kg (m. g.) 3245 Kcal  843  80 /100g Leaves, French fries

## Sauces

<b>Béarnaise</b> (e. d. sp.) 300 Kcal  78  20
<b>Choron</b> (e. d. sp.) 253 Kcal  66  20
<b>Peppercorn</b> (c. d. m. sp.) 70 Kcal  18  20
<b>Bordelaise</b> (c. d. sp) 91 Kcal  24  20

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