

*Welcome At*

# LOLA'S

AT LOLA'S IT'S ALL ABOUT SHARED DINING.  
ENJOYING DELICIOUS DISHES TOGETHER INSPIRED BY FRENCH, SPANISH, ITALIAN AND ASIAN  
CUISINE.

OUR DISHES ARE PERFECT FOR SHARING AND OFFER SOMETHING FOR EVERYONE. WE  
RECOMMEND ORDERING AN AVERAGE OF 3 DISHES PER PERSON FOR A COMPLETE DINNER.

NOT SURE WHAT TO CHOOSE?  
FEEL FREE TO ASK OUR TEAM FOR ADVICE. WE WILL BE HAPPY TO HELP YOU MAKE THE  
PERFECT CHOICE!

DO YOU HAVE ALLERGIES? LET US KNOW AND WE WILL TAKE THIS INTO ACCOUNT

## *Our Agenda:*



OYSTER SUNDAY  
OYSTERS FOR 2, - EACH FROM 3 TOT 5 PM

*Each Sunday*

EASTER

*May 20 & 21<sup>st</sup>*

MOTHERSDAY BRUNCH SPECIAL

*May 11th*

# APERATIVE

## *Time for a* COCKTAILS

### CLASSIC COCKTAILS

|                    |       |
|--------------------|-------|
| SCROPPINO          | 9,75  |
| JAR SCROPPINO (1L) | 55,00 |
| PINA COLADA        | 11,50 |
| WHISKEY SOUR       | 11,50 |
| PORNSTAR MARTINI   | 13,50 |
| ESPRESSO MARTINI   | 11,50 |
| GIN & TONIC        | 11,50 |
| ROSE GIN & TONIC   | 11,50 |
| DARK AND STORMY    | 11,50 |
| OLD FASHIONED      | 11,50 |
| BLOODY MARY        | 11,50 |

### SPRITZEN

|                   |       |
|-------------------|-------|
| APEROL SPRITZ     | 10,50 |
| LIMONCELLO SPRITZ | 10,50 |

### MOCKTAILS

|                  |       |
|------------------|-------|
| CRANBERRY PUNCH  | 8,50  |
| PORNSTAR MARTINI | 11,50 |
| AMARETTO SOUR    | 11,50 |

### PROSECCO

BRUT, CA' ROSA, EXTRA DRY (IT)  
6,90/34,50

### SIGNATURE DU HAMEAU

CHAMPAGNE, BRUT, XAVIER LE CONTE (FR)  
82,00

### HALF A DOZEN OYSTERS

WITH LEMON & MIGNONETTE  
18,50

### IBERICO PATA NEGRA (65GR)

DRY AGED FOR 24 MONTHS  
16,70

### OLIVES

5,50

# LOLA'S

## *Shared Dining*

### COLD DISHES

\*VEGETARIAN \*\*VEGAN

|                                                             |                               |
|-------------------------------------------------------------|-------------------------------|
| FRENCH BAGUETTE WITH WHIPPED BUTTER*                        | 4,75                          |
| CARAMELIZED FIGS *                                          |                               |
| WITH GOAT CHEESE, BEETROOT, RADICCHIO AND BALSAMIC DRESSING | 13,90                         |
| BURRATA *                                                   |                               |
| WITH RED BEETS, WALNUTS AND MINT OIL                        | 13,00                         |
| HALF A DOZEN OYSTERS                                        |                               |
| WITH LEMON & MIGNONETTE                                     | 18,50                         |
| TUNA TACO'S (4)                                             |                               |
| WITH FURIKAKE AND KEWPIE MAYONNAISE                         | 14,50                         |
| IBERICO PATA NEGRA (65GR)                                   |                               |
| DRY AGED FOR 24 MONTHS                                      | 16,70                         |
| SALMON TARTARE                                              |                               |
| RAW SALMON, AVOCADO, MANGO AND SPICEY MAYO                  | 15,50                         |
| CARPACCIO                                                   |                               |
| WITH TRUFFLE MAYONNAISE, PINE NUTS, PARMESAN AND RUCOLA     | 12,00                         |
| CLASSIC STEAK TARTARE                                       |                               |
| WITH A POACHED EGG                                          | 15,50 /90 GR<br>22,50 /180 GR |

### WARM DISHES

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| MINI CREAMY TOMATO SOUP *                                             |       |
| WITH CREAM, CHIVES AND CROUTONS                                       | 6,50  |
| SALAD WITH BEEF TENDERLOIN TIPS                                       |       |
| WITH TERIYAKI-MARINATED TENDERLION TIPS, PEPPER, ONION AND CASHEWNUTS | 16,50 |
| PIMIENTOS DE PADRON WITH SEA SALT**                                   | 6,90  |
| MINI CHEESE FONDUE *                                                  |       |
| WITH BREAD                                                            | 13,50 |
| CAULIFLOWER TEMPURA**                                                 |       |
| WITH CORIANDER MAYONNAISE AND CURRY SALT                              | 12,90 |
| BIMI**                                                                |       |
| WITH BASIL MAYONNAISE AND CRISP                                       | 8,90  |
| BLACK TIGER GAMBA'S (3)                                               |       |
| WITH SPICY BUTTER                                                     | 15,90 |
| GAMBA'S AL AJILLO                                                     |       |
| IN OLIVE OIL, GARLIC AND PEPPERS                                      | 13,50 |

# LOLA'S

## *Shared Dining*

|                                                                                        |       |
|----------------------------------------------------------------------------------------|-------|
| BAO BUNS PEKING DUCK (2)<br>WITH HOISIN, CUCUMBER AND SPRING ONION                     | 11,50 |
| CHICKEN GYOZA (5)<br>WITH SEREH MAYONNAISE AND SPRING ONION                            | 11,00 |
| CHICKEN SKEWER (4)<br>WITH YAKITORI SAUCE, SESAME SEEDS, SPRING ONION AND CHILI PEPPER | 12,50 |
| BEEF SUCADE (180gr)<br>WITH CHIMICHURRI, PALM CABBAGE AND POTATO CRACKLINGS            | 22,00 |
| SLOW ESCARGOTS (6)<br>WITH HERB BUTTER                                                 | 15,50 |

### SEASONAL SPECIAL

|                                                       |       |
|-------------------------------------------------------|-------|
| ASPARAGUS SOUP*                                       | 6,50  |
| ASPARAGUS (3)<br>WITH HAM, HOLLANDAISE & EGG          | 16,00 |
| ASPERGES (3)<br>WITH SMOKED SALMON, HOLLANDAISE & EGG | 18,50 |
| OVEN ROASTED BABY POTATOES **                         | 6,50  |

### HOUSE SPECIAL

|                                              |       |
|----------------------------------------------|-------|
| CÔTE DE BOEUF 800 GR, WITH HOLLANDAISE SAUCE | 64,00 |
|----------------------------------------------|-------|

*Please note, longer preparation time is required Around 40 minutes.*

### SIDES

|                                                                      |      |
|----------------------------------------------------------------------|------|
| BAKED CHICORY *<br>WITH HOLLANDAISE SAUCE AND POTATO CRACKLINGS      | 6,90 |
| PARMESAN FRIES *<br>WITH TRUFFLE MAYONNAISE                          | 6,90 |
| LITTLE GEMS SIDE SALAD**<br>WITH A HERBAL VINAIGRETTE AND MULBERRIES | 5,00 |
| FRESH FRIES **                                                       | 5,50 |
| OVEN ROASTED BABY POTATOES **                                        | 6,50 |

## DESSERTS

|                                                                                                                               |       |
|-------------------------------------------------------------------------------------------------------------------------------|-------|
| CHEESE PLATTER<br>WITH A MIX OF DIFFERENT CHEESES AND VIG BREAD                                                               | 13,50 |
| LOLA'S SHARED DESSERT<br>CHOCOLATE LAVA CAKE, CRÈME BRÛLÉE, CINNAMON ICE CREAM, VANILLA ICE-CREAM AND WHITE CHOCOLATE CRUMBLE | 16,50 |
| CHOCOLATE LAVA CAKE<br>WITH VANILLA ICE-CREAM AND WHITE CHOCOLATE CRUMBLE                                                     | 8,75  |
| CRÈME BRÛLÉE<br>WITH BASTOGNECRUMBLE AND CINNAMON ICE CREAM                                                                   | 8,75  |
| HOMEMADE TIRAMISU                                                                                                             | 9,00  |
| CHOCOLATE TRUFFLES (3)<br>FILLED WITH COFFEE AND BAILEYS                                                                      | 6,50  |
| HOLTKAMP CAKE OF THE WEEK                                                                                                     | 8,50  |

## COFFEE SPECIAL

|                                                    |       |
|----------------------------------------------------|-------|
| IRISH COFFEE<br>WITH WHISKEY AND WHIPPED CREAM     | 11,00 |
| SPANISH COFFEE<br>WITH LIQUOR 43 AND WHIPPED CREAM | 11,00 |
| ITALIAN COFFEE<br>WITH AMARETTO AND WHIPPED CREAM  | 11,00 |
| FRENCH COFFEE<br>WITH TRIPLE SEC AND WHIPPED CREAM | 11,00 |

## COFFEE COCKTAIL

|                  |       |
|------------------|-------|
| ESPRESSO MARTINI | 11,50 |
|------------------|-------|

# WINELIST

## SPARKLING

|                                                                            |            |
|----------------------------------------------------------------------------|------------|
| <u>PROSECCO</u> , BRUT, CA' ROSA, EXTRA DRY (IT)                           | 6,90/34,50 |
| <u>CAVA</u> , NO.1, MACABEO, SAN ANTONIO (ES)                              | 39,00      |
| <u>ROSÉ CAVA</u> , NO.11, ROSADO ORGANIC BRUT, SAN ANTONIO (ES)            | 39,00      |
| <u>SIGNATURE DU HAMEAU</u> , CHAMPAGNE, BRUT, XAVIER LE CONTE (FR)         | 82,00      |
| <u>BLANC DE NOIR</u> , CHAMPAGNE, BRUT, L'HERITAGE, XAVIER LE CONTE (FR)   | 89,00      |
| <u>LAHERTE FRÈRES MAGNUM</u> , CHAMPAGNE NATURE, BRUT, BLANC DE BLANC (FR) | 140,00     |
| <u>ART DÉCO MAGNUM</u> , CHAMPAGNE, BRUT, MAISON COLLET (FR)               | 130,00     |

## WHITE

|                                                                                                  |            |
|--------------------------------------------------------------------------------------------------|------------|
| <u>PAYS D'OC BISTRO</u> , SAUVIGNON, CHENIN EN GRENACHE BLANC, PAYS D'OC, 2023 (FR)              | 5,90/29,50 |
| <u>ORIGINI</u> , PINOT GRIGIO, VENETO-FRIULI, 2022 (IT)                                          | 6,50/32,50 |
| <u>LA CÔTE</u> , CHARDONNAY, PAYS D'OC, LANGUEDOC, 2023 (FR)                                     | 6,90/34,50 |
| <u>FAMILLE LECLAIR</u> , SAUVIGNON BLANC, VALLÉE DE LA LOIRE, 2023 (FR)                          | 7,50/37,50 |
| <u>RIESLING SPÄTLESE</u> , (ZOET) WEINHAUS GEBR. STEFFEN (DU)                                    | 5,90/29,50 |
| <u>LIEUBEAU</u> , MUSCADET, FAMILLE LIEUBEAU, LOIRE, 2020 (FR)                                   | 39,00      |
| <u>L'ENFANT</u> , VERDEJO, RAYOS & TRUENOS, RUEDA, 2022 (ES)                                     | 39,00      |
| <u>RAMSPECK &amp; KRACHER</u> , GRÜNER VELTLINER, NIEDERÖSTERREICH, 2022 (AUS)                   | 41,50      |
| <u>ERIC LOUIS</u> , SAUVIGNON BLANC, DOMAINE ERIC LOUIS, LOIRE, 2023 (FR)                        | 43,50      |
| <u>CORMÔNS</u> , PINOT GRIGIO, FRIULI VENEZIA GIULIA (IT)                                        | 49,00      |
| <u>RIESLING TROCKEN 'QUADERKALK'</u> , RIESLING, WEINGUT SCHLOSS SOMMERHAUSEN, FRANKEN 2022 (DE) | 46,00      |
| <u>VERPAILLE</u> , CHARDONNAY, BOURGOGNE, 2023 (FR)                                              | 48,00      |
| <u>CHABLIS</u> , CHARDONNAY, DOMAINE ALAIN GEOFFROY, BOURGOGNE, 2022 (FR)                        | 55,00      |

## ROSÉ

|                                                                                         |            |
|-----------------------------------------------------------------------------------------|------------|
| <u>PAYS D'OC BISTRO</u> , BLEND VAN GRENACHE NOIR, SYRAH, 2023 (FR)                     | 5,90/29,50 |
| <u>CUVÉE DES OLIVIERS</u> , BIO, CARIGNAN, MERLOT, CHÂTEAU DE MONTRIN, RHÔNE, 2023 (FR) | 6,90/34,50 |
| <u>CHATEAU LA MASCARONNE</u> , BIO VIN- CINSULT, GRENACHE NOIR, CÔTE DE PROVENCE (FR)   | 49,50      |
| MAGNUM                                                                                  | 80,00      |
| <u>ERIC LOUIS</u> , BIO VIN- PINOT NOIR, DOMIANE ERIC LOUIS, SANCERRE, 2021 (FR)        | 58,00      |

## EXCLUSIVE WHITE

|                                                                                              |        |
|----------------------------------------------------------------------------------------------|--------|
| <u>CHABLIS PREMIER CRU</u> , CHARDONNAY, DOMAINE ALAIN GEOFFROY, 2022 (FR)                   | 63,00  |
| <u>CONDRIEU SEC</u> , VIOGNIER, DOMAINE CHRISTOPHE PICHON, RHONE, 2021 (FR)                  | 64,50  |
| <u>CHASSAGNE-MONTRACHET 'LA CANIÈRE'</u> CHARDONNAY, DOMAINE PATRICK MIOLANE, BOURGOGNE (FR) | 79,00  |
| <u>MEARSULT CHARMES 1ER CRU</u> , CHARDONNAY, DOMAINE BOUZEREAU-GRUÈRE, BOURGOGNE (FR)       | 118,00 |

## RED

|                                                                                                        |            |
|--------------------------------------------------------------------------------------------------------|------------|
| <u>EXPRESSION</u> , CABERNET FRANC MERLOT, CÔTES DE GASCOGNE, FAMILLE FÉZAS, 2023 (FR)                 | 5,90/29,50 |
| <u>ORIGINI</u> , PRIMITIVO, ENRICO MARCATO, PUGLIA, 2022 (IT)                                          | 6,70/33,50 |
| <u>LETARGO RIOJA CRIANZA</u> , GARNACHA, GRACIANO, TEMPRANILLO, BODEGAS D. MATEAOS 2020 (ES)           | 7,50/37,50 |
| <u>CÔTE DU RHÔNE</u> , CARIGAN GRENACHE NOIR SYRAH, CHÂTEAU DE MONTFRIN, 2021 (FR)                     | 7,90/39,50 |
| <u>VIN DE FRANCE PINOT NOIR</u> , PINOT NOIR, DOMAINE ERIC LOUIS, 2021 (FR)                            | 39,50      |
| <u>BORDEAUX</u> , PETIT VERDOT, CHÂTEAU DES ANNÉREUX, BORDEAUX, 2019 (FR)                              | 39,50      |
| <u>CARBUNE</u> , BARBERA, FRANCO ROERO, BARBERA D'ASTI , 2021 (IT)                                     | 47,50      |
| <u>CHIANTI CLASSISO</u> , MERLOT SANGIOVESE, CASTELLO DI BIBBLONE, TOSCANE, 2020 (IT)                  | 49,00      |
| <u>VIÑA PEDROSA CRIANZA</u> , TEMPRANILLO, BODEGAS HERMANOS PEREZ PASCUAS, RIBERA DEL DUERA, 2019 (ES) | 64,00      |
| <u>AMARONE DELLA VALPOLICELLA</u> , CORVINA, MOLINARA, RONDINELLA, CORTE GUALA, 2017, VENETI (IT)      | 69,00      |
| <u>SANTENAY LE BIVEAX</u> , PINOT NOIR, DOMAINE ROMAIN MONIOT-NIÉ, BOURGOGNE, 2020 (FR)                | 69,00      |

## EXCLUSIVE RED

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| <u>LA MATEO PARCELAS SINGULARES RIOJA</u><br>GARNACHA, MAZUELO, TEMPRANILLO, BODEGAS D. MATEOS, 2016 (ES) | 79,00 |
| <u>CHÂTEAU LE CROCK</u><br>CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, BORDEAUX, 2016 (FR)  | 84,50 |
| <u>MARSANNAY 'CLOS DE JEU'</u><br>PINOT NOIR, DOMAINE CHARLES AUDOIN, BOURGOGNE, 2018 (FR)                | 79,00 |
| <u>BRUNELLO DI MONTALCINO</u><br>SANGIOVESE, TENUTA IL POGGIONE, TOCANE, 2016 (IT)                        | 94,00 |

## BEERS

### BEER ON DRAFT

|                        |       |
|------------------------|-------|
| HEINEKEN FLUIT         | 3,70  |
| HEINEKEN VAAS          | 3,90  |
| HEINEKEN PINT          | 7,80  |
| HEINEKEN PITCHER       | 17,50 |
| BROUWERIJ T'IJ - IJWIT | 6,40  |
| BROUWERIJ T'IJ - ZATTE | 6,40  |
| LOWLANDER - I.P.A.     | 6,40  |
| RED LIGHT ALE - ZD     | 6,40  |
| AFFILGEM BLOND         | 6,40  |
| BIRD - SEIZOENSTAP     | 6,40  |
| TEXELS SKUUMKOPPE      | 6,40  |

### BEER ON BOTTLE

|                               |      |
|-------------------------------|------|
| BROUWERIJ T'IJ - BIRI - LAGER | 6,40 |
|-------------------------------|------|

### LOW IN ALCOHOL OR FREE

|                                         |      |
|-----------------------------------------|------|
| BROUWERIJ T'IJ VRIJWIT 0.5%             | 6,40 |
| LOWLANDER I.P.A. 0.3%                   | 6,40 |
| BIRD BREWERY - NON ALK - WHITE IPA 0.3% | 6,40 |
| HEINEKEN 0.0%                           | 3,90 |
| LOWLANDER WIT 0.0%                      | 6,40 |

## PORT & CIDER

|                         |            |
|-------------------------|------------|
| SÃO LEONARDO TAWNY PORT | 6,90       |
| CIDER LE POIRE          | 6,60/33,00 |
| CIDER LE POIRE 0.0      | 6,60/33,00 |

## SODA'S

|                          |           |
|--------------------------|-----------|
| HOMEMADE ICE TEA         | 4,20      |
| THOMAS HENRY GRAPEFRUIT  | 4,10      |
| THOMAS HENRY GINGER ALE  | 4,10      |
| THOMAS HENRY GINGER BEER | 4,10      |
| THOMAS HENRY TONIC       | 4,10      |
| COCA-COLA                | 3,80      |
| COCA-COLA ZERO           | 3,80      |
| FANTA                    | 3,80      |
| SPRITE                   | 3,80      |
| ICE TEA GREEN            | 3,80      |
| SPARKLING WATER S/L      | 3,80/7,30 |
| STILL WATER S/L          | 3,80/7,30 |
| APPLE JUICE              | 3,80      |
| BIG TOM TOMATOJUICE      | 4,00      |
| FRISTI                   | 3,80      |
| CHOCOLATE MILK           | 3,80      |
| FRESH ORANGE JUICE       | 4,80      |

## COFFEE & TEA

|                                            |       |
|--------------------------------------------|-------|
| COFFEE                                     | 3,20  |
| AMERICANO                                  | 3,20  |
| ESPRESSO                                   | 3,00  |
| DOPPIO                                     | 3,60  |
| RISTRETTO                                  | 3,60  |
| CAPPUCCINO                                 | 4,00  |
| LATTE MACCHIATO                            | 4,20  |
| FLAT WHITE                                 | 4,20  |
| ESPRESSO MACCHIATO                         | 3,75  |
| ESPRESSO CORTADO                           | 3,75  |
| MILK COFFEE                                | 4,20  |
| HOT CHOCOLATE                              | 4,00  |
| CHAI LATTE                                 | 4,10  |
| DIRTY CHAI                                 | 4,50  |
| MATCHA LATTE                               | 4,50  |
| ICED LATTE                                 | 5,00  |
| ICED AMERICANO                             | 4,10  |
| ICED CHAI                                  | 5,00  |
| ICED DIRTY CHAI                            | 5,25  |
| AFFAGATO                                   | 6,50  |
| IRISH COFFEE                               | 11,00 |
| +OATMILK                                   | 0,25  |
| +VANILLA SYRUP                             | 0,25  |
| +CARAMEL SYRUP                             | 0,25  |
| +WHIPPED CREAM                             | 0,50  |
| TEA                                        | 3,50  |
| (EARL GREY/GREEN JASMINE/GINGER AND LEMON) |       |
| FRESH MINT TEA                             | 4,25  |
| FRESH GINGER TEA                           | 4,25  |

### Events

ORGANIZING A DINNER, PARTY,  
MEETING OR PRESENTATION?

CHECK OUT LOLA'S!

WE WOULD LOVE TO SHOW YOU  
ALL THE POSSIBILITIES TO MAKE  
YOUR EVENT A SUCCES.

ASK OUR STAFF FOR INFORMATION

OR SEND US AN EMAIL ON:

EVENTS@LOLA-S.NL