

DINNER MENU

Every day 17:30-21:30

A GOOD START

Three snacks to prepare you for what's in store. Must be ordered by the whole table.

75,-

An even better start: add a glass of organic danish cider from Æblerov.

75,-

TODAY'S BREAD

30,-

THE COLD

Mosaic

Almond cream with black and white beans, pickled cherrytomatoes and coriander sprouts.

105,-

Beet Som Tam

Ribbons of beetroot in a Thai marinade of lime juice, fish sauce and peanuts.

75,-

Blue Mussel Escabeche

Blue mussels with grilled bell pepper, charred chalottes and fermented habaneros.

110,-

Lola's Ceviche

Seasonal fish marinated in lime juice, chili and coriander with slow-baked Jerusalem artichoke.

120,-

THE HOT

Squid Podi

Thinly sliced Danish squid in fermented chili beurre blanc served with a crunchy spice mix.

135,-

Pupusa & Kimchi

El Salvadorian inspired "pita" filled with refried beans and topped with kimchi and horseradish sour cream.

135,-

Salsa Macha

Charred broccoli with salsa macha, pear and pickled sea lettuce. Good for sharing.

120,-

Five Spice Chicken Wings

Spicy chicken wings with citrus kosho, basil and spring onions. Good for sharing.

155,-

Paratha & Celeriac

Indian style roasted flatbread stuffed with spiced celeriac and topped with marinated celeriac, radish shoots and yoghurt. Good for sharing.

155,-

Lamb Selvam

Creamy and spicy casserole of slow-roasted lamb shoulder and bulgur. Topped with fresh mint and crispy onions

145,-

THE FANCY

Norway Lobster

Norway lobster stir-fried in chipotle and thai basil.

295,-

Crumpets and Caviar

Crumpets with guanciale charcuterie topped with double fraiche and Rossini Black Label Caviar.

395,-

LOLA MENU

Can't decide? We get it.

Let us present you with the chef's selection of our dishes.

All you have to decide is if you'd like the menu meat and fish free or not.

Must be ordered by the whole table.

595,-

DRINKS PAIRING

We have put together a selection of wine, beer, cider and even a cocktail that complement and enhance the dishes.

450,-

DESSERTS

Blood Orange Sorbet

Blood orange sorbet with black sesame.

105,-

Mandarin posset

Silky smooth set cream with mandarine. Topped with a pecan, chili and kaffir lime leaf praliné.

105,-

The Chantarelle

Chantarelle ice cream with puffed buckwheat, salted caramel and Black Trumpet dust.

105,-

Line's Petit Fours

Three pieces.

75,-