

MENU

LOLA MENU

Let us present you with the chef's selection of snacks, dishes and dessert.

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.

525,-

A LA CARTE

We recommend snacks, 3 - 4 dishes and a dessert

SNACKS

Mini samosas with tamarind and date sauce - 3 pcs. (v) (g)

Rice paper rolls with courgette, garlic nam prik and peanuts - 4 pcs. (ve)

Puffs with hoisin, cucumber and spring onions - 8 pcs. (ve) (g)

Yuca fries with salsa roja (ve)

Pork croquettes with gooseberry pickle - 3 pcs. (g)

Crispy Indian Bhakarwadi with spiced vegetable dip - 4 pcs. (ve) (g)

50,-

DISHES

Toasted corn, roasted polenta, smoked paprika, Gammel Knas cheese and lime (v)

Shrimp Thai ceviche with crunchy flat beans, Thai basil oil and fried shallots

Dandan kohlrabi in roasted sesame sauce, sprouts, and garden herbs (v)

Dim Sum of grilled turnip with Museth charcuterie XO sauce, pickled onions, sugar snaps and herbs

Aubergine a la unagi, steamed butter rice served with pickled ginger and scallions (ve)

Creamy black rice in coconut milk with sweet potato, puffed rice and coriander (ve)

Turmeric marinated grilled cauliflower with Goan green curry and mustard seeds (ve)

Hotteok - filled Korean mushroom bread, pan-fried and topped with pickled mushroom (v) (g)

TFC - Tandoori Fried Chicken, corn-bread and dill pickled cucumbers (g)

Caramelized minced pork in creamy bean ragout, cashews, garlic, citrus, puffed rice and mint

130,-

DESSERTS

Posset of seabuckthorn with cashew-lemongrass crumble (v)

Peaches, raspberry, cream and crispy puff pastry (v) (g)

Almond cake, blackcurrant with frozen coconut- and roasted almond (ve)

100,-