

LILY'S

NOS HUITRES

FINES DE CLAIR - YUZU

3pcs 16 - 6pcs 30 - 9pcs 43

FINES DE CLAIR - CHAMPAGNE & CAVIAR

3pcs 30 - 6pcs 58 - 9pcs 85

N°3 - INSPIRATION DU CHEF

3pcs 15 - 6pcs 28 - 9pcs 40

TO SHARE

HOUMOUS 14

Chickpeas, Taggiasca olives, pickles, coriander

TRUFFLE PIZZETTA 28

Stracciatella, mozzarella, truffle

FRIED CALAMARI 16

Lemon, tartar sauce

CRISPY RICE 22

Bluefin tuna tartare, sriracha, coriander

SHRIMP BURGER (3 pcs) 26

Spicy mayonnaise, Black Tiger prawns, little gem lettuce, daikon

CAVIAR BOX (30g) 58

Blinis, sour cream

STARTERS

SLICED YELLOWTAIL 25

Green curry vinaigrette, jalapeños, lemongrass, coriander

LOBSTER ROLL 28

Toasted brioche, lobster, sriracha mayonnaise, little gem lettuce, celery

VITELLO TONNATO 22

Fried capers, croutons, lemon, parsley

SEABASS TARTARE 24

Passion fruit emulsion, avocado, pomegranate, citrus, misuna

PARMIGIANA EGGPLANT 19

Parmesan foam, scamorza, confit & roasted tomato, basil oil

GRILLED OCTOPUS 21

Sweet potato, chipotle mayonnaise, green shiso

BURRATA WITH FIGS 24

Roasted & fresh figs, honey vinaigrette, walnuts, arugula

BLACK TIGER PRAWNS 21

Shiso butter mousseline, coriander, green chili

TRUFFLE FOIE GRAS CANNELLONI 30

Black truffle, artichoke, duck foie gras, parmesan

LILY'S

MAINS

TAGLIOLINI ALLE VONGOLE 37

Garlic, parsley, red chili, clams

PACCHERI LILY'S 28

Tomato sauce, parmesan, basil oil

SPICY LOBSTER LINGUINE 48

Nantua sauce, lobster, tarragon

TERIYAKI SALMON 35

Seared salmon, sesame, nori, pak choi, white rice

ROASTED SEABASS FILLET 36

Sauce vierge, seasonal vegetables, purée

SEARED BLUEFIN TUNA 38

Asian-style, carrot & leek salad, white rice

ROASTED CHICKEN 36

Morel sauce, glazed carrots, purée

DUCK BREAST 42

Pan-seared foie gras, bigarade sauce, pak choi, carrot

LA PLANCHA

BLACK ANGUS BEEF TOMAHAWK (1.3kg – 2 people) 156

Grenaille potatoes, Café de Paris sauce, Salad

BEEF TENDERLOIN WITH PEPPER 52

Green peppercorn sauce, fries, salad

BEEF HANGER STEAK WITH SHALLOTS 42

Shallot sauce, Robuchon purée, salad

SIDES

HEART OF LETTUCE 6

SEASONAL VEGETABLES 8

MASHED POTATOES – SHOESTRING FRIES 6

BÉARNAISE – PEPPERCORN – MOREL SAUCE 6

LILY'S

DESSERTS

APPLE TARTE TATIN 14

Vanilla whipped cream

CRÈME BRÛLÉE 12

Madagascar vanilla

LILY'S DAME BLANCHE 12

Chocolate sauce, cocoa crumble, whipped cream

RED FRUITS PAVLOVA 13

Strawberries, raspberries, blackberries, blueberries, red fruit sorbet

CRÊPES SUZETTE 14

Crêpes, orange & Grand Marnier, vanilla ice cream

SPICY COLONEL 12

Pineapple & jalapeño sorbet, vodka/ mezcal/ tequila

(Chef's Twist: Clase Azul Reposado +20)

WARM CHOCOLATE MOUSSE 14

Vanilla ice cream, salted butter caramel

DESSERTS COCKTAILS

TIRAMISU MARTINI 15

ESPRESSO MARTINI 15

ITALIAN COFFEE 15

LEMON PIE 15

Désirez-vous des renseignements sur la présence des allergènes dans nos plats ?

Nos responsables vous renseigneront volontiers

Avenue Emile De Mot 1

1000 Brussels

+32 2 647 66 68

info@lilys.be

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Restaurant