

LILY'S

NOS HUITRES

FINES DE CLAIR - YUZU

3pcs 15 - 6pcs 30 - 9pcs 45

FINES DE CLAIR - CHAMPAGNE & CAVIAR

3pcs 30 - 6pcs 60 - 9pcs 90

N°3 - INSPIRATION DU CHEF

3pcs 15 - 6pcs 30 - 9pcs 45

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

SEA BASS CEVICHE 25

Green curry emulsion, avocado, stracciatella, kaffir lime

LOBSTER ROLL 28

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

BEEF TATAKI 25

Fried garlic, coriander, spring onion, Thai sauce

ROASTED SCALLOPS 24

Porcini mushrooms, brown butter mousseline, porcini praline

FOIE GRAS AU TORCHON 27

Gingerbread crumble, quince chutney, toasted brioche

PARMIGIANA EGGPLANT 19

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

GRILLED OCTOPUS 22

Sweet potato, chipotle mayonnaise, green shiso

BURRATA PUMPKIN SPICES 24

Roasted butternut, cinnamon, saffron, honey vinaigrette, pecan nuts

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

TRUFFLE & SCALLOP RISOTTO 52

Foie gras butter, scallops, truffle

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 SEA BASS FILLET 36

White butter sauce, pumpkin, mashed potatoes

SEARED BLUEFIN TUNA 38

Vierge sauce, seasonal vegetables, mashed potatoes

ROASTED CHICKEN 36

Morel sauce, glazed carrots, mashed potatoes

DUCK BREAST 42

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

LA PLANCHA

BLACK ANGUS RIBEYE (1.3kg – 2 persons) 156

Shoestring fries, choice of sauce, salad

PEPPERED HANGER STEAK 52

Green pepper sauce, fries, salad

LEG OF LAMB 42

Eggplant caviar, padrón peppers & candied cherry tomatoes, za'atar

VEAL FILLET ROSSINI STYLE 63

Pan-seared foie gras, Périgord sauce, potato croquettes

SIDES

HEART OF LETTUCE 6

SEASONAL VEGETABLES 8

MASHED POTATOES – SHOESTRING FRIES 6

BÉARNAISE – PEPPERCORN – MOREL SAUCE 6

LILY'S

DESSERTS

PECAN MILLE-FEUILLE (to share) 24

Vanilla diplomat cream, pecan praline, salted butter caramel

CRÈME BRÛLÉE 12

Madagascar vanilla

POIRE BELLE-HÉLÈNE 14

Candied ginger, vanilla, chocolate sauce

LILY'S DAME BLANCHE 12

Chocolate sauce, cocoa crumble, whipped cream

GIANT COOKIE (to share) 24

Vanilla ice cream, salted butter caramel, hazelnut

WARM CHOCOLATE MOUSSE 14

Vanilla ice cream, salted butter caramel

EXOTIC PAVLOVA 13

Mango, passion fruit, pineapple, kiwi, exotic coulis

SPICY COLONEL 12

Pineapple & jalapeño sorbet, vodka/mezcal/tequila
(Chef's Twist: Clase Azul Reposado +20)

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

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Restaurant