

LILY'S

CAVIARS

CAVIAR SELECTION, SOUR CREAM, BLINIS

30gr **58** - 50gr **100** - 125gr **250**

CHAMPAGNE & CAVIAR GRATINATED OYSTERS

3pcs **30** - 6pcs **60** - 9pcs **90**

TO SHARE

HOUMOUS - 14

Chickpeas, Taggiasca olives, pickles, coriander

TRUFFLE PIZZETTA - 28

Stracciatella, mozzarella, truffle

FRIED CALAMARI - 16

Lemon, tartar sauce

CRISPY RICE - 22

Salmon tartare, sriracha, coriander

FOIE GRAS TERRINE - 28

Onion compote, toasted brioche

STARTERS

SEA BASS CEVICHE - 25

Green curry emulsion, avocado, stracciatella, kaffir lime

LOBSTER ROLL - 28

Toasted brioche, lobster, sriracha mayonnaise, baby romaine, green celery

PAN-SEARED SCALLOPS - 24

Truffled mousseline, baby endives, brown butter

EGGPLANT PARMIGIANA - 19

Parmesan, scamorza, confit & roasted tomatoes, basil oil

BEEF TATAKI - 25

Crispy garlic, coriander, spring onions, Thai sauce

BURRATA & BEETROOT - 21

Red beetroot, beetroot pickles & crisps, honey vinaigrette

GRILLED OCTOPUS - 22

Sweet potato, chipotle mayonnaise, green shiso

GAMBAS MASSALA - 21

Eggplant, tomato, coriander, cashew nuts, lime

CHICKEN BAO - 23

Pomegranate, spicy mayonnaise, Thai basil, cucumber, coriander

TRUFFLE CANNELLONI - 32

Black truffle, artichoke, foie gras, Parmesan

LILY'S

MAINS

PAPPARDELLE AL RAGÙ - 36

White veal ragù, lemon, sage

PACCHERI LILY'S - 28

Tomato sauce, Parmesan, basil oil

SPICY LOBSTER LINGUINE - 48

Lobster, tarragon, chervil, tomato

TERIYAKI SALMON - 35

Lightly cooked salmon, sesame, pak choi, white rice

ROASTED TURBOT FILLET - 40

Beurre blanc, seasonal vegetables, mashed potatoes

SEARED BLUEFIN TUNA - 38

Sauce vierge, seasonal vegetables, mashed potatoes

SUPREME OF POULTRY WITH MOREL SAUCE - 36

Baby endives, carrot, Robuchon-style mashed potatoes

DUCK BREAST & SEARED FOIE GRAS - 42

Bigarade sauce, carrot, endive

ANGUS BEEF HANGER STEAK WITH PEPPER SAUCE - 52

Flambéed green peppercorn sauce, French fries, salad

TO SHARE

BLACK ANGUS RIB STEAK (1.2 KG – FOR TWO) - 156

Shoestring fries, sauce of your choice, salad

WHOLE RACK OF LAMB IN A HERB CRUST (FOR TWO) - 105

Potato gratin, rich jus, green beans

SIDES

HEART OF LETTUCE 6

SEASONAL VEGETABLES 8

MASHED POTATOES – SHOESTRING FRIES 6

BÉARNAISE – PEPPERCORN – MOREL SAUCE 6

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DESSERTS

PECAN MILLE-FEUILLE (to share) - 24

Vanilla diplomat cream, pecan praline, salted butter caramel

CRÈME BRÛLÉE - 12

Madagascar vanilla

CARAMELISED PINEAPPLE - 12

Coconut & lemongrass ice cream, lime

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

LILY'S COLONEL - 12

Grapefruit & thyme sorbet, Timut pepper, vodka/mezcal/tequila

(Chef's Twist: Clase Azul Reposado +25)

DESSERTS COCKTAILS

TIRAMISU MARTINI 15

ESPRESSO MARTINI 15

ITALIAN COFFEE 15

LEMON PIE 15

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Restaurant

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

Nos responsables vous renseigneront volontiers

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