

SMALL  
BITES

To share ...

Brioche, smoked eel, horseradish cream, dashi	14
Foie gras au torchon, toasted bread with dried fruits	14
Pata negra	16
small grey shrimps croquettes	10
small cheese croquettes	8
Crispy cod, tartar sauce	14

LE VARIÉTÉS

Place Sainte-Croix 4  
1050 Bruxelles  
+ 32 (0)2 320 10 00

STARTERS

Langoustines, mayonnaise, lettuce	24
French beans and duck foie gras salad	14
Blini, gravlax salmon, apple, beetroot and sour cream	16
Fancy hot dog of white sausage*	12
Quinoa, pomegranate, avocado, coriander and lime	14
Homemade grey shrimps croquettes*	16
Tomato with grey shrimps, lettuce and mayonnaise	18
6 Burgundy snails, chopped with parsley and garlic	16
Lobster raviolis*	20
Tagliatelle of squid à la carbonara, pork and smoked eel	20
Crab, curry, granny apple and cucumber	18
Handcut beef tartare, crusty brioche, slices of foie gras*	16

## ROTISSERIE

1/2 roast chicken, Albufera sauce*	24
1/2 roast chicken, Sambre et Meuse sauce*	22
1/2 roast chicken, morel sauce*	26
1/2 roast chicken, cooking juice, apple sauce	20

*Our chicken are served with French fries and salad*

## MAIN COURSES

Seabass, sauce vierge, seasonal vegetables	24
Meunière-style sole, mousseline Robuchon	28
2 Tomatoes with grey shrimps, lettuce and fries	26
Traditional Fish & Chips, Tartar sauce	24
Home-made Américain préparé	18
César salad, Variétés style	18
Beef terdeloin, green pepper or bearnaise	28
Hereford rib-eye, green pepper or bearnaise	30
Vol au vent Variétés-style, poultry and sweetbread*	26

## SIDES

Seasonal vegetables	6
Salad	4
French fries	4
Mashed potatoes	4

## DESSERTS

Ile flottante with crème anglaise	8
Dame Blanche Variétés-style*	10
Iced coffee*	8
Strawberries «façon Melba»	11
Chocoalte fondant, vanilla ice cream	10
Small Berlin balls to share	9
Baba au rhum, vanilla cream	10
Irish coffee	12

\*House specialties