

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

LUNCH MENU

Starter + main course 28

Imposed menu, without choice or possible change

SUGGESTIONS

Starters

Pan-fried foie gras, smoked eel, granny apple 24

Egg 63°C, green asparagus, pata negra,
mousseline sauce 20

Main courses

Seabass, green asparagus, sauce vierge 29

Linguini with morels, aged 24 months comté 28

Dessert

Île flottante, custard, salted butter caramel 10

SMALL BITES

To share ...

Brioche, smoked eel, horeseradish cream, dashi	14
Foie gras au torchon, toasted bread with dried fruits	18
Pata negra	18

STARTERS

Green beans, muschrooms, goose liver	16
Fancy hot dog of white sausage*	16
Quinoa, pomgrenate, avocado, coriander and lime	15
Homemade grey shrimps croquettes*	20
6 Burgundy snails, chopped with parsely and garlic	16
Lobster raviolis*	22
Tagliatelle of squid à la carbonara, pork and smoked eel	21

*House specialties

ON THE SPIT

1/4 P.P. 1/2 P.P.

Roasted chicken, Sambre et Meuse sauce*	22	26
Roasted chicken, morel sauce*	25	29
Roasted chicken, cooking juice, stewed apples	20	24

Our chicken are served with French fries and salad

MAIN COURSES

Red Tuna like a beef tartare	28
Meunière-style sole, mousseline Robuchon	29
Traditional Fish & Chips, Tartar sauce	28
Whole roasted cauliflower, Baba ganoush	20
César salad, Variétés style	22
Home-made Américain préparé	22
Vol au vent Variétés-style, poultry and sweetbread*	32
Beef terdeloin, green pepper or bearnaise	36
Hereford rib-eye, green pepper or bearnaise	34

Sides

Seasonal vegetables 6, French fries 4, mashed potatoes 4

Morel sauce 6, Sambre et Meuse sauce 4, apple sauce 4

*House specialties

DESSERTS

Rum baba, smooth vanilla cream	11
Dame Blanche Variétés-style*	11
Iced coffee*	9
Small Berlin balls to share 3pc	9
Chocoalte fondant, vanilla ice cream	10
Pavlova with exotic fruits	11
The colonel	12
Irish coffee	12
Expresso martini	12

*House specialties

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