

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

TO DRINK

Coupe de R de Ruinart brut	17
Apérol Spritz	11
Spritz Saint-Germain	12
Moscow mule	12
Negroni	12
Amaretto sour	12
Gin Hendrick's & Fever Tree	13
Pimm's	12
Crodino	6

SMALL BITES

Brioche, smoked eel, horseradish cream, dashi	16
Small homemade cheese croquettes	12
Foie gras au torchon, stewed fig	24
Plate of Pata negra	20
Small crispy cod sticks, tartar sauce	16

LUNCH MENU

Starter + main course 32

Imposed menu, without choice or possible change

Monday to friday lunchtime

STARTERS

Green beans, mushrooms, goose liver	22
Fancy hot dog of white sausage, fried onions*	18
Quinoa, pomegranate, avocado, coriander and lime	15
Homemade grey shrimps croquettes *	23
6 Burgundy snails, chopped with parsley and garlic	18
Lobster raviolis*	26
Tagliatelle of squid à la carbonara, pork and smoked eel*	25
63 degree egg, green asparagus, Pata Negra	22
Asparagus from Malines, mousseline sauce	25
Flemish-style asparagus	26
Razor clams, sauce Bulhao Pato	20

*House specialties

ON THE SPIT

	1/4 p.p.	1/2 p.p.
Roasted chicken, Sambre et Meuse sauce*	23	27
Roasted chicken, morel sauce*	26	32
Roasted chicken, cooking juice, stewed apples	22	26

Our chicken are served with French fries and salad

MAIN COURSES

Raw red tuna tartar, french fries, salad	32
Meunière-style sole, mash potatoes, spinach	30
Traditional Fish & Chips, tartar sauce	28
Sea bass filet, virgin olive oil, quinoa, vegetables	32
Roasted cauliflower, eggplant caviar*	22
César salad, quail egg, anchovy sauce	23
Chicken Burger Variétés, honey mustard sauce*	22
Home-made Américain préparé, french fries, salad	24
Meatloaf'chef, carrots, endives, morel sauce	29
Traditional style of poultry vol au vent*	28
Variétés style of poultry vol au vent , sweetbread*	32
Beef tenderloin, green pepper or bearnaise sauce	36
Hereford rib-eye, green pepper or bearnaise sauce	38

Sides

Seasonal vegetables 6, French fries 4, mashed potatoes 4
Morel sauce 6, Sambre et Meuse sauce 4, stewed apples 4

*House specialties

DESSERTS

Rum baba, smooth vanilla cream	11
Dame Blanche Variétés-style*	11
Iced coffee*	9
Small Berlin balls to share (3pc)	10
Chocolate fondant, vanilla ice cream	11
Pavlova with red fruits	12
Thin apple pie, salted caramel ice cream	11
Vanilla crème brûlée	10
The colonel	12
Irish coffee	12
Expresso martini	12

*House specialties

LE VARIÉTÉS

Place Sainte-Croix 4

1050 Bruxelles

+32 2 320 10 00

www.levarietes.be