

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

TO DRINK

Coupe de R de Ruinart brut	17
Variétés cocktail « Summer smash »	13
Apérol Spritz	11
Spritz Saint-Germain	12
Moscow mule	12
Negroni	12
Amaretto sour	12
Gin Villa Lorraine « Four seasons »	13
Pimm's	12
Crodino	6

SMALL BITES TO SHARE

Brioche, smoked eel, horseradish cream, dashi	16
Small homemade cheese croquettes	12
Exceptional sardines from Spain, grilled toasts	20
Plate of Pata negra	22
Small crispy cod sticks, tartar sauce	17

LUNCH MENU

Starter + main course 32

Imposed menu, without choice or possible change

Monday to friday lunchtime

STARTERS

Smoked salmon hand sliced, grilled toasts	24
Fancy hot dog of white sausage, fried onions*	18
Quinoa, pomgrenate, avocado, coriander and lime	16
Homemade grey shrimps croquettes *	23
6 Burgundy snails, chopped with parsely and garlic	18
Lobster raviolis*	26
Tagliatelle of squid à la carbonara, pork and smoked eel*	25
Tomato stuffed with grey schrimps (1 pc), lettuce	20
Burrata, heirloom tomatoes , pesto, pine nuts	18
Holstein beef filet carpaccio, Harry's bar style	20
	2

*House specialties

ON THE SPIT

	1/4 p.p.	1/2 p.p.
Roasted chicken, Sambre et Meuse sauce*	24	28
Roasted chicken, morel sauce*	27	33
Roasted chicken, cooking juice, stewed apples	23	27

Our chicken are served with French fries and salad

MAIN COURSES

Raw red tuna tartar, french fries, salad	32
Tomatoes stuffed with grey schrimps (2pc) french fries	32
Meunière-style sole, mash potatoes, spinach	33
Traditional Fish & Chips, tartar sauce	32
Sea bass filet, virgin olive oil, quinoa, vegetables	32
Roasted cauliflower, eggplant caviar*	22
Thonnato salad, capers, black olive powder	26
César salad, quail egg, anchovy sauce	24
Chicken Burger Variétés, honey mustard sauce*	22
Home-made Américain préparé, french fries, salad	24
Traditional style of poultry vol au vent*	28
Variétés style of poultry vol au vent , sweetbread*	33
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
« Fraises Melba»	12
Crème brûlée	10
The colonel	12
Irish coffee	12
Expresso martini	12

*House specialties

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www.levarietes.be