

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

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|---|----|
| 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, pomegranate, avocado, coriander and lime | 16 |
| 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 |
| Egg 63°, wild mushrooms, Pata Negra | 24 |
| Plate of season vegetables, pomegranate, yogurt | 18 |
| Holstein beef tenderloin carpaccio, Harry's bar style | 22 |

*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 |
| Roasted chicken, Albufera sauce | -- | 38 |

Our chicken are served with French fries and salad

MAIN COURSES

| | |
|---|----|
| Red tuna asian style tartar, wasabi | 32 |
| Meunière-style sole, mash potatoes, spinach | 33 |
| Traditional Fish & Chips, tartar sauce | 32 |
| Sea bass filet, virgin olive oil, seasonal vegetables | 32 |
| Roasted cauliflower, eggplant caviar* | 22 |
| Fresh tagliatelles, wild mushrooms sauce, parmesan | 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

Albufera sauce 9, Morel sauce 7, Sambre et Meuse sauce 4, stewed apples 4

*House specialties

DESSERTS

| | |
|--------------------------------------|----|
| Rum baba, smooth vanilla cream | 12 |
| Dame Blanche Variétés-style* | 11 |
| Iced coffee* | 9 |
| Small Berlin balls to share (3pc) | 10 |
| Chocolate fondant, vanilla ice cream | 11 |
| Pavlova with exotic fruits | 12 |
| Chou, praliné, salted butter caramel | 12 |
| Crème brûlée | 10 |
| The colonel | 12 |
| Irish coffee | 12 |
| Expresso martini | 12 |

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www.levarietes.be