

# LE VARIÉTÉS

ROTISSERIE - BRASSERIE

## TO DRINK

Coupe de R de Ruinart brut	18
Variétés cocktail « Violet dream»	14
Apérol Spritz	13
Spritz Saint-Germain	13
Moscow mule	13
Negroni	13
Amaretto sour	13
Gin Villa Lorraine « Four seasons »	14
Pimm's	14
Crodino	6

## SMALL BITES TO SHARE

Homemade Foie gras, onions, brioche	26
Small homemade cheese croquettes	15
Exceptional sardines from Spain, grilled toasts	20
Plate of Pata negra	26
Small crispy cod sticks, tartar sauce	18

## LUNCH MENU

### Starter + main course 34

*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 *	24
6 Burgundy snails, chopped with parsley and garlic	19
Lobster raviolis*	26
Tagliatelle of squid à la carbonara, pork and smoked eel*	25
Onion soup, gratinated cheese toast	16
Plate of season vegetables	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*	28	34
Roasted chicken, cooking juice, stewed apples	23	27
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*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
Chef's meatloaf, morels sauce, seasonal vegetables	26
Chicory bechamel gratin, mash potatoes	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	38
Hereford rib-eye, green pepper or bearnaise sauce	38

### Sides

Seasonal vegetables 8, French fries 4, mashed potatoes 4  
Morel sauce 8, 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	13
Belle Helene pear, almond crumble, chocolate	12
Crème brûlée	10
Seasonal sorbet	3
Irish coffee	14
Expresso martini	14

\*House specialties

# LE VARIÉTÉS

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[www.levarietes.be](http://www.levarietes.be)