

# 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	7

## SMALL BITES TO SHARE

Homemade Foie gras, onions, brioche	27
Small homemade cheese croquettes	15
Exceptional sardines from Spain, grilled toasts	20
Plate of Pata negra	26
Small crispy cod sticks, tartar sauce	19

## LUNCH MENU

### Starter + main course 34

*Imposed menu, without choice or possible change*

Monday to friday lunchtime

## STARTERS

Red tuna tartar, avocado & chili	22
Fancy hot dog of white sausage, fried onions*	18
Quinoa, pomegranate, avocado, coriander and lime	17
Homemade grey shrimps croquettes *	26
6 Burgundy snails, chopped with parsley and garlic	20
Lobster raviolis*	27
Tagliatelle of squid à la carbonara, pork and smoked eel*	26
Asparagus with eggs, butter and parsley	26
Asparagus with mousseline sauce	24
Plate of season vegetables	22
Perfect egg, foie gras, spinach, morel sauce	24

\*House specialties

## ON THE SPIT

1/4 p.p. 1/2 p.p.

Roasted chicken, Sambre et Meuse sauce*	25	29
Roasted chicken, morel sauce*	28	34
Roasted chicken, cooking juice, stewed apples	24	28

*Our chickens are served with French fries and green salad*

## MAIN COURSES

Skate wing with capers	32
Meunière-style sole, mash potatoes, spinach	34
Traditional Fish & Chips, tartar sauce	32
Sea bass filet, virgin olive oil, seasonal vegetables	34
Roasted cauliflower, eggplant caviar*	23
Chef's meatloaf, morels sauce, seasonal vegetables	28
Lamb shank, seasonal vegetables, gratin dauphinois	32
César salad, quail egg, anchovy sauce	24
Home-made Américain préparé, french fries, salad	25
Traditional style of poultry vol au vent*	29
Variétés style of poultry vol au vent , sweetbread*	34
Beef tenderloin, green pepper or bearnaise sauce	42
Hereford rib-eye, green pepper or bearnaise sauce	39

### Sides

Seasonal vegetables 8, French fries 4, mashed potatoes 4  
Morel sauce 8, Sambre et Meuse sauce 4, stewed apples 4

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## DESSERTS

Rum baba, smooth vanilla cream	12
Dame Blanche Variétés-style*	11
Iced coffee*	9
Small Berlin balls to share (3pc)	11
Chocolate fondant, vanilla ice cream	12
Pavlova with red fruits	13
Strawberry Melba	13
Crème brûlée with vanilla	11
Seasonal sorbet	3
Irish coffee	14
Espresso martini	14

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