

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

TO DRINK

Coupe de R de Ruinart brut	18
Variétés cocktail « Razzberry Breeze »	14
Apérol Spritz	13
Spritz Saint-Germain	13
Moscow mule	13
Negroni	13
Amaretto sour	13
Pimm's	13
Homemade lemonade	8
Crodino	7

SMALL BITES TO SHARE

Small homemade cheese croquettes	15
Variétés chicken bitterballen	16
Small crispy cod sticks, tartar sauce	19
Exceptional sardines from Spain, grilled toasts	20
Plate of Pata negra	26

LUNCH MENU

Starter + main course 36

Imposed menu, without choice or possible change

Monday to friday lunchtime

STARTERS

Red tuna tartar, avocado & chili	23
Fancy hot dog of white sausage, fried onions*	19
Quinoa, pomegranate, avocado, coriander and lime	17
Homemade grey shrimps croquettes *	27
6 Burgundy snails, chopped with parsley and garlic	20
Lobster raviolis*	27
Tagliatelle of squid à la carbonara, pork and smoked eel*	26
Gratinated mussels, garlic butter	24
Tomato stuffed with grey shrimps (1 pc)	20
Artichoke vinaigrette, French style	18
Sea bass carpaccio, olive oil & lemon	22

*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

Roasted cauliflower, eggplant caviar*	23
César salad, quail egg, anchovy sauce	24
Tomatoes stuffed with grey schrimps (2pc) french fries	38
Chicken burger Variétés style	25
Home-made Américain préparé, french fries, salad	25
Spare ribs, bbq sauce, potatoes, herb butter	28
Traditional style of poultry vol au vent*	29
Variétés style of poultry vol au vent , sweetbread*	34
Beef tenderloin, green pepper or bearnaise sauce	38
Hereford rib-eye, green pepper or bearnaise sauce	39
Cooked salmon, season vegetables, choron sauce	28
Traditional Fish & Chips, tartar sauce	32
Meunière-style sole, mash potatoes, spinach	34
Sea bass filet, virgin olive oil, seasonal vegetables	34

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)	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
Expresso martini	14

*House specialties

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www.levarietes.be