

# LE VARIÉTÉS

ROTISSERIE - BRASSERIE

## TO DRINK

Cocktail Variétés Bourbon - blackberry - Chambord - Cointreau	15
Negroni Beefeater - Del professore - campari	15
Coupe de Champagne R de Ruinart	19
Apérol Spritz / Sarti Spritz	13
Spritz Saint-Germain	14
Moscow mule / Jamaican Mule / London mule	13
Amaretto sour / Whisky sour / Rhum sour	14
Bloody Mary Wyborowa - tomato juice	14
Mocktail Variétés Gin 0% - thyme syrup - citrus fruits - camomile	12
Crodino Spritz 0% alcool	7
Homemade Ice Tea Black tea - ginger syrup - green citrus	7
Homemade Lemonade Grapefruit - yellow citrus - cane sugar	7

## SMALL BITES TO SHARE

Small homemade cheese croquettes	15
Variétés chicken bitterballen	16
Small crispy cod sticks, tartar sauce	19
Gratined Mussels with garlic ( 12pc )	24

## LUNCH MENU

### Starter + main course 36

*Imposed menu, without choice or possible change*

Monday to friday lunchtime

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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\* ( 2pc ) 27

Homemade cheese croquettes\* ( 2pc ) 18

6 Burgundy snails, chopped with parsely and garlic 20

Tagliatelle of squid à la carbonara, pork and smoked eel\* 26

Perfect egg en cocotte, asparagus, parmesan 22

Beef filet in carpaccio, Harry's bar way 24

## STARTERS

\*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
Chicken burger Variétés style	26
Home-made Américain préparé, french fries, salad	24
White sausage Dierendonck, appels, mash potatoes	26
Homemade chef's meatloaf, morel sauce, vegetables	28
Traditional style of poultry vol au vent*	29
Hanger cut with shallots sauce, french fries	28
Tenderloin steak, green pepper or béarnaise sauce	39
Ribeye steak, green pepper or béarnaise sauce	39
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 appels 4

\*House specialties

## DESSERTS

Dame Blanche Variétés-style*	11
Iced coffee*	10
Small Berlin balls to share (3pc)	11
Chocolate fondant, vanilla ice cream	12
Pavlova with red fruits	13
Strawberry Melba	13
Rum baba, smooth cream	11
Crème brûlée with vanilla	11
House sorbet	4
Irish coffee	14
Expresso martini	14

\*House specialties

# LE VARIÉTÉS

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