

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

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 apples 4

*House specialties

DESSERTS

Dame Blanche Variétés-style*	12
Iced coffee*	10
Chocolate fondant, vanilla ice cream	12
Pavlova with fruits, meringue	13
Strawberry Melba	13
Rum baba, smooth cream	11
Crème brulée with vanilla	11
House sorbet	4
Irish coffee	14
Expresso martini	14

*House specialties

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www.levarietes.be