

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 / Campari Spritz	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

STARTERS

Red tuna tartar, avocado & chili	23
Fancy hot dog of white sausage, fried onions*	19
Variétés egg's mayonnaise	11
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
Artichoke vinaigrette	23
Beef filet in carpaccio, Harry's bar way	24
Scampi with cocktail sauce, avocado, curly salad	19

*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
Irish Rib-eye steak - 2 persons		50/p
(Choice of sauce - béarnaise or cream green pepper)		

Chickens and meat are served with french fries and green salad

MAIN COURSES

Roasted cauliflower, eggplant caviar*	23
César salad, quail egg, anchovy sauce	24
Tomatoes filled with grey shrimps (2pc), french fries	PM
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	29
Tenderloin steak, green pepper or béarnaise sauce	42
Entrecôte Angus, green pepper or béarnaise sauce	40
Roasted cod, brown butter mousseline	34
Meunière-style sole, mash potatoes, spinach	34
Half cooked tuna, 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*	13
Iced coffee*	10
Chocolate fondant, vanilla ice cream	12
Pavlova with fruits, meringue	13
Strawberry Melba	13
Ile flottante	11
Crème brûlée with vanilla	11
Chocolate mousse of the chef	12
House sorbet	4
Irish coffee	14
Expresso martini	14

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www.levarietes.be