

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	22
Homemade ham mousse, porto jelly, croutons	17
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
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
Skate wing « à la grenobloise »	26
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