

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% alcohol	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 and parsley (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 white sausage hot dog, fried and pickels onions*	19
Hard-boiled eggs mayonnaise Variétés way	11
Quinoa, pomegranate, avocado, coriander and lime	17
Homemade grey shrimps croquettes* (2pc)	27
Homemade cheese croquettes* (2pc)	18
6 Burgundy snails, butter, parsely and garlic	22
Squid tagliatelle «à la carbonara», pork and smoked eel*	26
Artichoke vinaigrette	22
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 T-bone - 2 persons		50/p
(Choice of sauce - bearnaise or green pepper)		

Chickens and meat are served with french fries and green salad

MAIN COURSES

Roasted cauliflower, eggplant caviar*	23
César salad, quail eggs, anchovy sauce	24
Home-made beef tartar, french fries, salad	24
White sausage Dierendonck, appels, mashed potatoes	26
Homemade chef's meatloaf, morel sauce, vegetables	28
Traditional «vol au vent», poultry and mushrooms *	29
Hanger cut with shallots sauce, french fries	29
Tenderloin steak, green pepper or bearnaise sauce	42
Rib-eye Angus, green pepper or bearnaise sauce	40
Skate wing « à la grenobloise »	26
Roasted cod, brown butter mousseline	34
Sole Meunière, mashed potatoes, spinach	34
Half cooked tuna, virgin sauce, 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*	13
Iced coffee*	10
Chocolate fondant, vanilla ice cream	12
Pavlova with fruits, meringue	14
Strawberry Melba	14
Ile flottante	11
Crème brûlée with vanilla	11
The chef chocolate mousse	12
Homemade sorbet	4
Irish coffee	14
Expresso martini	14

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www.levarietes.be