

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

TO DRINK

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
Kombucha Grape Shiso Jarr x Boury	33 cl	8
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

Salmon tartar, Tzatziki and dill oil	22
Fancy white sausage hot dog, fried and pickels onions*	19
Hard-boiled eggs mayonnaise Variétés way	11
Quinoa, pomegranate, avocado, coriander and lime (v)	17
Homemade grey shrimps croquettes* (2pc)	24
Homemade cheese croquettes* (2pc)	18
6 Burgundy snails, butter, parsely and garlic	22
Squid tagliatelle «à la carbonara», pork and smoked eel*	26
Homemade Foie gras, briochette	29
Scampi with garlic and butter (7pc)	22

* (V) : Vegetarian

*House specialties

ON THE
SPIT

Roasted chicken, Sambre et Meuse sauce*	26	30
Roasted chicken, morel sauce*	29	35
Roasted chicken, cooking juice, stewed apples	25	29

Chickens and meat are served with french fries and green salad

MAIN
COURSES

Roasted cauliflower, eggplant caviar, peanuts*(v)	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	30
Tenderloin steak, green pepper or bearnaise sauce	42
Rib-eye Angus, green pepper or bearnaise sauce	40
Skate wing « à la grenobloise »	29
Sea bass filet, virgin sauce, seasonal vegetables	32
Cod, mashed leeks, greys schrimps, hollandaise sauce	34
Sole Meunière, mashed potatoes, spinach	34

Sides

Seasonal vegetables 8, French fries 4, mashed potatoes 4
Morel sauce 8, Sambre et Meuse sauce 4, stewed appels 4

DESSERTS

Dame Blanche Variétés-style*	13
Chocolate fondant, vanilla ice cream*	12
Pavlova with fruits, meringue	14
Homemade cookie, vanilla ice cream, praliné	13
Ile flottante	11
Crème brûlée with vanilla	12
The chef chocolate mousse*	12
Affogato	8
Homemade sorbet	4
Irish coffee	14
Expresso martini	14

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www.levarietes.be