

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

TO DRINK

Cocktail Variétés	Vodka - vanilla - passionfruit - hibiscus	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
Kombucha Yuzu	33 cl	8
Crodino Spritz	0% alcohol	7
Mocktail Variétés	Gin 0% - vanilla - martini vibrante - passionfruit	12
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, granny smith, sour cream	22
Fancy white sausage hot dog, fried and pickels onions*	20
Hard-boiled eggs mayonnaise Variétés way *(v)	12
Quinoa, pomegranate, avocado, coriander and lime *(v)	18
Homemade grey shrimps croquettes* (2pc)	25
Homemade cheese croquettes* (2pc)	18
6 Burgundy snails, butter, parsely and garlic	23
Squid tagliatelle «à la carbonara», pork and smoked eel*	27
Homemade Foie gras, briochette	29
Scampi with cream and garlic (7pc)	24
Celery remoulade, watercress coulis *(v)	16

* (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)	24
César salad, quail eggs, anchovy sauce	25
Home-made beef tartar, french fries, salad	25
White sausage Dierendonck, appels, mashed potatoes*	26
Liège-style meatball, endive salad, french fries	28
Homemade chef's meatloaf, morel sauce, vegetables*	29
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
Fish and chips, varietes-style	34
Sea bass filet, virgin sauce, seasonal vegetables	35
Solettes Meunière, mashed potatoes, spinach	38

Sides

Seasonal vegetables 10, 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
Crème brûlée with vanilla	12
Profiterole with ice cream, chocolate sauce	13
The chef chocolate mousse*	12
Affogato	8
Homemade sorbet	4
Irish coffee	14
Expresso martini	14

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www.levarietes.be