

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	Citrus - canne sugar - mint - sparkling water	7
Homemade Orangeade	Orange - citrus - thyme -honey	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
Chicken mimosa eggs	12
Quinoa, pomegranate, avocado, coriander and lime*(v)	18
Homemade grey shrimps croquettes* (2pc)	25
Homemade cheese croquettes* (2pc) (v)	18
6 Burgundy snails, butter, parsely and garlic	23
Squids tagliatelle «à la carbonara», pork and smoked eel*	27
Homemade Foie gras, brioche	29
Fried scampis , tartare sauce (7pc)	22
Beef carpaccio, Harry's bar sauce	24

* (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, hazelnuts*(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 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, french fries	30
Tenderloin steak, black pepper or bearnaise sauce	42
Rib-eye Angus, black pepper or bearnaise sauce	40
Fish and chips, Variétés-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

*House specialties

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www.levarietes.be