

# 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

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

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Salmon tartar, granny smith, sour cream	22
Fancy hot dog, fried white sausage, pickled onions*	20
Eggs mayonnaise	12
Quinoa salad, pomegranate, avocado and coriander*(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 (5pc)	21
Beef carpaccio, salad and parmesan	24

\* (v) : Vegetarian

\*House specialties

## STARTERS

1/4 p.p. 1/2 p.p.

## 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
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
Tuna tartar Belgian way	26
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

\*House specialties

## 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
The chef chocolate mousse*	12
Affogato	8
Homemade sorbet	4
Irish coffee	14
Expresso martini	14

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# LE VARIÉTÉS

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[www.levarietes.be](http://www.levarietes.be)