

SOFT & LIMONADES

Coke - Coke Zero	4
Fever-Tree	5
<i>Classic - Mediterranean - Ginger Beer / Ale</i>	
Juice - tomato, orange, apple, pineapple	4
Kombucha Yuzu 33 cl	8
Mocktail Variétés 0%	12
Homemade ice tea - ginger, citrus	7
Homemade lemonade	7
<i>lemon, sugarcane, soda</i>	
Homemade orangeade	7
<i>orange, lemon, honey, thym, soda</i>	

BEERS

Duvel 33 cl	5,5
Chimay bleu 33 cl	6
Orval 33 cl	6
Vedett IPA 33 cl	5,5
Tripel d'Anvers 33 cl	6,5
Liefmans Kriek 25 cl	5,5
Vedett Extra Null Pills 0%	5,5
Pils 25 cl / 50 cl	4,5/9
Chouffe blonde 33 cl / 50 cl	6/9
Vedett Extra white 25 cl / 50 cl	4,5/9

ROSÉ wine

Côtes de Provence, Pas du cerf, cuvée Le Merle 2025	39
Côtes de Provence - Whispering Angel 2025	49

CHAMPAGNE & PROSSECO

Prosecco - Col de l'Utia Superiore	48
Champagne - R de Ruinart Brut	98

WINE BY GLASS

Prosecco Superiore - Sacchetto	10
Champagne - R de Ruinart	19
White Puglia - Malvasia Bianca del Salento	8
White Bourgogne - Saint Vêran	9
White Loire - Pouilly-Fumé	11
Rosé - Pas du Cerf « Le Merle »	7
Red Loire - Bourgueil Côte 50	7
Red Bordeaux - D de Dauzac	9
Red Rhône - Crozes Hermitage	10

WINE BY CM

Order a bottle, you'll only pay for what
you've drunk !

White : Malvasia Bianca del Salento **2/cm**
Rosé : Côte de Provence Pas du cerf **2/cm**
Red : D de Dauzac **2,5/cm**

WHITE wine

Loire, Cheverny - Philippe Sauger 2024	37
Loire, Vouvray - La Coulée d'Argent 2022	40
Loire, Sancerre - Henri Bourgeois 2024	55
Loire, Pouilly-Fumé - Château Ladoucette 2024	68
Bourgogne, Montagny - Millebuis 2022	38
Bourgogne, Petit Chablis - La Chablissienne 2023	42
Bourgogne, Chardonnay - Nuiton-Beaunoy 2023	45
Bourgogne, Saint-Vêran - Jacques Saumaize 2023	52
Rhône, Condrieu - Domaine Flacher 2018	89
Italie, Malvasia Bianca del Salento 2024	39
Italie, Vermentino di Sardegna 2024	39

RED wine

Loire, Chinon, Les Gallets - Plouzeau 2024	40
Loire, Bourgueil Côte 50 - Y.Amirault 2024	45
Loire, Sancerre - Henri Bourgeois 2023	76
Beaujolais, Chiroubles - D. Piron 2024	39
Beaujolais, Brouilly - Dominique Piron 2024	42
Beaujolais, Saint-Amour - Dominique Piron 2024	45
Beaujolais, Morgon - Lapierre 2024	70
Bourgogne Pinot Noir - Nuiton-Beaunoy 2023	45
Bourgogne, Givry - Millebuis 2023	56
Bordeaux, D de Dauzac - Bordeaux 2022	49
Bordeaux, Saint-Estèphe - Château Petit Bocq 2022	80
Bordeaux, Saint-Julien « Les Fiefs de Lagrange » 2019	95
Rhône, Crozes-Hermitage - Guyot 2023	55
Rhône, Châteauneuf-du-Pape - R. Sabon 2022	75
Italie, Primitivo di Puglia - Varvaglione (bio) 2023	36
Italie, Le Difese - Tenuta San Guido 2022	70
Italie, Papale - Varvaglione 2021	74
Uruguay, Elegancia - Bernard Magrez (bio) 2018	35

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

Monday : 12h - 14h30 • 19h - 22h
Tuesday to friday : 12h - 14h30 • 19h - 22h30
Saturday : 12h - 22h30
Sunday : 12h - 22h
Phone number : +32 2 320 10 00
Email : info@levarietes.be

TO DRINK

COCKTAIL VARIÉTÉS 15

Gin, bergamot liqueur, raspberry,
lemon, rosemary, soda

NEGRONI 15

Beefeater - Del professore rosso - Campari

COUPE DE CHAMPAGNE R DE RUINART 19

SPRITZ 14

Aperol - Campari - St-Germain - Sarti

MULES 13

Moscow mule - London mule - Jamaican mule

SOURS 14

Amaretto sour - Whisky sour - Rhum sour

BLOODY MARY 14

Wyborowa, tomato juice

MOCKTAIL VARIÉTÉS 12

Orange infused in Martini rosso 0% & Gin 0%,
ginger espuma

CRODINO SPRITZ 7

0% alcool

KOMBUCHA YUZU 33 CL 8

HOMEMADE ICE TEA 7

Green tea, ginger, citrus, sage

HOMEMADE LEMONADE 7

Lemon, sugarcane, soda

HOMEMADE ORANGEADE 7

Orange, lemon, honey, thym, soda

TO SHARE

MINI CHICKEN CROQUETTES* 16

Mustard mayonnaise

CRISPY COD STICKS 19

Tartar sauce

GRATINED MUSSELS (12 pc) 24

Garlic, parsley

LUNCH menu

STARTER & MAIN COURSE

IMPOSED MENU

Monday to friday on lunchtime

Ask your waiter !

STARTERS

SALMON TARTAR 22

Granny smith, sour cream

FANCY HOT DOG* 20

Fried white sausage, pickled onions

EGGS MAYONNAISE 12

QUINOA SALAD* (V) 18

Avocado, coriander, lime

SHRIMPS CROQUETTES* (2pc) 25

Homemade with grey shrimps

CHEESE CROQUETTES* (2pc) 18

Homemade

6 BURGUNDY SNAILS 23

Butter, parsley, garlic

SQUIDS TAGLIATELLES «À LA CARBONARA»* 27

Pork, smoked eels

FRIED SCAMPIS (5pc) 21

Tempura style, tartare sauce

BEEF CARPACCIO 22

Salad, parmesan

*(V) = Vegetarian

*House specialties

MAIN COURSES

ROASTED CAULIFLOWER* (V) 24

Eggplant caviar, hazelnuts

CEASAR SALAD* 25

Quail eggs, cherry tomatoes, chicken

BEEF TARTAR 25

French fries, salad

TUNA TARTAR BELGIAN STYLE 35

French fries, salad

ROASTED SEABASS FILET 34

Vegetables, broccoli puree, virgin oil

SOLETTES MEUNIÈRES 38

Mashed potatoes, spinach

WHITE SAUSAGE DIERENDONCK 26

Stewed apples, mashed potatoes

HOMADE MEATLOAF* 29

Mashed potatoes, vegetables, morel sauce

TRADITIONAL «VOL AU VENT»* 29

Poultry, cream, mushrooms, French fries

HANGER CUT WITH SHALLOTS 30

French fries (only served rare)

BEEF TENDERLOIN 42

French fries, salad, pepper sauce or bearnaise

*(V) = Vegetarian

*House specialties

ROASTED CHICKENS

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

ROASTED CHICKEN SAMBRE & MEUSE* 26/30

ROASTED CHICKEN MOREL SAUCE* 29/35

ROASTED CHICKEN, STEWED APPLES* 25/29

Chickens are served with french fries and salad

SIDES

GRILLED VEGETABLES 10

FRENCH FRIES / MASHED POTATOES 4

MOREL SAUCE 8

SAMBRE & MEUSE / STEWED APPLES 4

PEPPER SAUCE / BEARNAISE 4

DESSERTS

DAME BLANCHE VARIÉTÉS STYLE* 13

CHOCOLATE FONDANT* 12

Vanilla ice cream

PAVLOVA 14

Red fruits, meringue

VANILLA CRÈME BRÛLÉE 12

THE CHEF CHOCOLATE MOUSSE* 12

AFFOGATO 8

HOMEMADE SORBET 4

IRISH COFFEE 14

EXPRESSO MARTINI 14