

# LE VARIÉTÉS

ROTISSERIE - BRASSERIE

## TO DRINK

Coupe de R de Ruinart brut	19
Variétés cocktail	14
Apérol Spritz	13
Spritz Saint-Germain	13
Moscow mule	13
Negroni	14
Amaretto sour	14
Pimm's	13
Homemade ice tea/lemonade	6/8
Crodino	7

## SMALL BITES TO SHARE

Small homemade cheese croquettes	15
Variétés chicken bitterballen	16
Small crispy cod sticks, tartar sauce	19
Chicken drums from the rotisserie	17
Plate of Pata negra	26

## LUNCH MENU

### Starter + main course 36

*Imposed menu, without choice or possible change*

Monday to friday lunchtime

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Red tuna tartar, avocado & chili	23
Fancy hot dog of white sausage, fried onions*	19
Quinoa, pomegranate, avocado, coriander and lime	17
Homemade grey shrimps croquettes *	27
6 Burgundy snails, chopped with parsley and garlic	20
Tagliatelle of squid à la carbonara, pork and smoked eel*	26
Gratinated mussels, garlic butter	24
Homemade foie gras, onion marmelade	28
Perfect egg en cocotte, spinach, mushrooms	18
Smoked salmon, sour cream, toast	24
Beef filet in carpaccio, béarnaise, potato	24

## STARTERS

\*House specialties

## ON THE SPIT

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

Roasted chicken, Sambre et Meuse sauce*	25	29
Roasted chicken, morel sauce*	28	34
Roasted chicken, cooking juice, stewed apples	24	28

*Our chickens are served with French fries and green salad*

## MAIN COURSES

Roasted cauliflower, eggplant caviar*	23
César salad, quail egg, anchovy sauce	24
Chicken burger Variétés style	26
Home-made Américain préparé, french fries, salad	24
White sausage Dierendonck, appels, mash potatoes	26
Traditional style of poultry vol au vent*	29
Variétés style of poultry vol au vent , sweetbread*	34
Hanger cut with shallots sauce, french fries	28
Beef tenderloin, green pepper or bearnaise sauce	38
Hereford rib-eye, green pepper or bearnaise sauce	39
Cooked salmon, season vegetables, choron sauce	28
Traditional Fish & Chips, tartar sauce	32
Meunière-style sole, mash potatoes, spinach	34
Sea bass filet, virgin olive oil, seasonal vegetables	34

### Sides

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

\*House specialties

## DESSERTS

Rum baba, smooth cream	12
Dame Blanche Variétés-style*	11
Iced coffee*	10
Small Berlin balls to share (3pc)	11
Chocolate fondant, vanilla ice cream	12
Pavlova with exotic fruits	13
Tarte tatin, vanilla whipped cream	12
Crème brûlée with vanilla	11
Seasonal sorbet	4
Plate of cheese Julien Hazard	18
Irish coffee	14
Expresso martini	14

\*House specialties

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Place Sainte-Croix 4

1050 Bruxelles

+32 2 320 10 00

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