

LE VARIÉTÉS

ROTISSERIE - BRASSERIE

TO DRINK

Negroni (Beefeater - Del professore - campari)	15
Coupe de Champagne R de Ruinart	19
Apérol Spritz	13
Spritz Saint-Germain	13
Cocktail Variétés (Wyborowa - pistachio liqueur - vanilla sencha)	15
Moscow mule / Jamaican Mule	13
Amaretto sour / Whisky sour	14
Bloody Mary	14
Mocktail Variétés (Gin 0% - thyme sirop - citrus fruits - pepper)	11
Crodino Apérol (0% alcool)	7
Homemade Ice Tea	6
Homemade Limonade	8

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

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 parsely and garlic 20

Tagliatelle of squid à la carbonara, pork and smoked eel* 26

Homemade foie gras, oignon marmelade 28

Perfect egg en cocotte, spinach, mushrooms 18

Smoked salmon, sour cream, toast 24

Beef filet in carpaccio, béarnaise, paille potatoes 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
Tenderloin steak, green pepper or bearnaise sauce	39
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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www.levarietes.be