

MENU REVUE

STARTERS

Roast Beef
Millefeuille | Musterd Cream | Aioli

Tuna Carpaccio
Lemon Cream | Samphire

MAIN DISHES

Iron Flat Steak
Pepper Sauce | Potato Mousseline

Sea Bass En Papillotte
Seasonal Vegetables | Orange Sauce

Main dishes are served with fresh French fries and salad

DESSERTS

Chocolate Mousse
Roasted Peanuts

Cheese Platter
3 Types of Cheeses | Fruit Bread | "Rinse" Apple Syrup
(Supplement + € 5,00)

€ 34,00



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BRASSERIE

REVUE

MENU



LUNCH

From 11:30 till 17:00

RUSTIC BREAD

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| Smoked Salmon Dill Cream Poached Egg | 11,50 |
| Beef Carpaccio Musterd Cream Parmesan | 11,50 |
| Veggie Vegetables Confit Ricotta Cream Pumpkin Seeds | 9,50 |

CLASSICS

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| Pomodori Soup | 7,50 |
| Soup of the day | 8,50 |
| Bouillabaise Rouille Seared Fish Fillet Vongole | 16,50 |
| Pita Grilled Sandwich Ham Cheese Ketchup | 9,50 |
| Veal Croquettes Home Made Musterd Brioche | 12,50 |
| Shrimp Croquettes Lemon Cream Grey Shrimps Brioche | 13,50 |
| Vegetable Omelet Tomato Spinach Parmesan | 10,50 |
| Fried Eggs Ham & Cheese Brioche | 10,50 |

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| Caesar Salad Chicken Bacon Egg | 15,50 |
| Niçoise Salad Grilled Tuna Olives Haricots Verts | 16,50 |
| Burrata Salad Tomato Confit Balsamic Vinaigrette | 14,50 |
| Flammkuchen Salmon Onions Crème Fraiche | 11,50 |
| Flammkuchen Bacon Onions Crème Fraiche | 11,00 |

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| Steak Pepper Sauce Grilled Baby Potatoes Fresh Salad | 20,50 |
| Revue Burger Smoked Bacon Young & Old Cheese Revue Sauce Grilled Baby Potatoes | 16,50 |
| Ravioli Spinach & Ricotta Tomato Sauce | 17,50 |

DINNER

From 17:00

STARTERS

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|---|-------|
| Roast Beef Millefeuille Musterd Cream Aioli | 10,50 |
| Tuna Carpaccio Lemon Cream Samphire | 12,50 |
| Burrata Tomato Confit Balsamic Vinaigrette | 11,50 |

MAIN DISHES

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| Ravioli Spinach & Ricotta Tomato Sauce | 17,50 |
| Stuffed Squid Couscous Sage Butter | 17,50 |
| Sea Bass En Papillotte Seasonal Vegetables Orange Sauce * | 21,50 |
| Revue Burger Smoked Bacon Young & Old Cheese Revue Sauce * | 16,50 |
| Flat Iron Steak Pepper Sauce Potato Mousseline * | 22,50 |

* These dishes are served with fresh French fries and salad

DESSERTS

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| Dessert Revue Seasonal Fruit Crumble Ice Cream | 8,00 |
| Brussels Waffle Jam Whipped Cream | 7,50 |
| Chocolate Mousse Roasted Peanuts | 7,50 |
| Cheese Platter 3 Types of Cheeses Fruit Bread "Rinse" Apple Syrup | 13,50 |

BREAKFAST

Till 11:00

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| Classic Breakfast | 17,00 |
| Different types of buns Croissants Serrano Ham Cheese Brioche Smoked Salmon Yogurt Fresh Fruit Granola Eggs by choice 2 Coffee or Tea Fresh Orange Juice | |

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| Bubbles Breakfast | 22,50 |
| Classic Breakfast Glass of Prosecco | |

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| French Breakfast | 6,50 |
| Croissant Jam Cheese | |

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| Home Made Granola Bowl | 9,50 |
| Yogurt Fresh Fruit Pumpkin Seeds Maple Syrup | |

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| Fried Eggs Ham & Cheese Brioche | 10,50 |
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APPETIZERS

From 14:00

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| Beef "Bitterballen" Mustard | 8,50 |
| Gamba Croquettes Lemon Cream | 9,50 |
| Reypenaer (Old) Cheese Mustard | 6,90 |
| Fuet Bread Aioli | 8,50 |
| Home Marinated Olives | 4,50 |
| Appetizer Plate Revue | 16,50 |
| Oyster 1 piece | 3,50 |
| Oyster Half a Dozen | 17,90 |
| Cheese Platter 3 Types of Cheeses Fruit Bread "Rinse" Apple Syrup | 13,50 |