



MENU REVUE

STARTERS

Pulpo (Inktfish) | Pickle | Kimchi

Wine pairing: Blanco Nieva, Verdejo - 5,20

Bruschetta | Mushrooms | Chestnut Cream

Wine pairing: Rotari cuvée 28 Brut Rosé - 7,50

Steak Tartare | Potato Mille-Feuille | Red Port Sirup

Wine pairing: Weingut Gerd Stepp, Riesling - 6,00

MAIN COURSES

Ravioli Celeriac

Mushrooms | Creamy Truffle Sauce

Wine pairing: Domaine de Collombette, Chardonnay - 5,20

Flat Iron Steak | Parmentier | Jus de Veau *

Wine pairing: Weingut Gerd Stepp, Pinot Noir - 5,30

Seabass En Papillotte | Seasonal Vegetables *

Wine pairing: Domaine de Collombette, Chardonnay - 5,20

* Main Courses are served with
fresh French fries and salad

DESSERTS

Chocolate Brownie | Crème Anglaise

Wine pairing: Château de Calce - Rivesaltes hors d'age - 7,80

Cheese Platter

3 Types of Cheeses | Bread |

"Rinse" Apple Syrup (+ € 5,00)

Wine pairing: Port LBV 7 - 7,00

€ 39,50



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BRASSERIE

REVUE

MENU



LUNCH

From 11:30 till 17:00

RUSTIC BREAD

Smoked Salmon Dill Cream Poached Egg	12,50
Beef Carpaccio Truffel Cream Parmesan	12,00
Veggie Seasonal Vegetables Ricotta Cream	9,50

CLASSICS

Pomodori Soup	7,50
Soup of the day	8,50
Grilled Sandwich Sourdough Ham & Cheese Ketchup	10,50
Veal Croquettes Home Made Musterd	13,50
Shrimp Croquettes Lemon Cream	14,50
Vegetable Omelet Seasonal Vegetables	10,90
Fried Eggs Ham & Cheese Sourdough	10,90

Caesar Salad Chicken Bacon Egg	15,90
Salade Niçoise Tuna Olives Haricots Verts	16,90
Flammkuchen Salmon Onions Crème Fraiche	11,90
Flammkuchen Bacon Onions Crème Fraiche	11,50

Steak Jus de Veau Grilled Baby Potatoes Fresh Salad	22,50
Revue Burger Smoked Bacon Young & Old Cheese	17,00
Ravioli Celeriac Mushrooms Creamy Truffle Sauce	19,50

PASTRY

Pie of Limburg Supplement Whipped Cream +0,70	3,90
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Ask our staff for the different flavors.

Brussels Waffle Jam Whipped Cream	7,50
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DINNER

From 17:00

STARTERS

Soup of the day	8,50
Bruschetta Mushrooms Chestnut Cream	12,50
<i>Wine pairing: Rotari cuvée 28 Brut, Rosé</i>	7,50

Steak Tartare Potato Mille-Feuille Red Port Sirup	13,50
<i>Wine pairing: Weingut Gerd Stepp, Riesling</i>	6,00

Pulpo (Inktfish) Pickle Kimchi	14,50
<i>Wine pairing: Blanco Nieva, Verdejo</i>	5,20

MAIN DISHES

Revue Burger Smoked Bacon Young & Old Cheese Revue Sauce *	17,00
<i>Wine pairing: Weingut Gerd Stepp, Pinot Noir</i>	5,30

Ravioli Celeriac Mushrooms Creamy Truffle Sauce	19,50
<i>Wine pairing: Domaine de Collombette, Chardonnay</i>	5,20

Sea Bass En Papillotte Seasonal Vegetables *	22,50
<i>Wine pairing: Domaine de Colombette, Chardonnay</i>	5,20

Flat Iron Steak Parmentier Jus de Veau *	22,50
<i>Wine pairing: Weingut Gerd Stepp, Pinot Noir</i>	5,30

Duck Breast File Beetroot Plum Sauce *	22,50
<i>Wine pairing: Ribera del Duero Montecastro</i>	8,00

* These dishes are served with fresh French fries and salad

DESSERTS

Brussels Waffle Jam Whipped Cream	7,50
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Dessert Revue Seasonal Fruit Crumble Ice Cream	8,00
<i>Wine pairing: Château de Calce - Rivesaltes hors d'age</i>	7,80

Chocolate Brownie Crème Anglaise	8,50
<i>Wine pairing: Château de Calce - Rivesaltes hors d'age</i>	7,80

Cheese Platter 3 Types of Cheeses Bread "Rinse" Apple Syrup	13,50
<i>Wine pairing: Port LBV</i>	7,00

BREAKFAST

Till 11:00

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

Bubbles Breakfast	23,00
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Classic Breakfast | Cava

French Breakfast	7,00
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Croissant | Jam | Cheese

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

Fried Eggs Ham & Cheese Sourdough	10,90
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APPETIZERS

From 14:00

Appetizer Plate Revue	17,00
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Beef "Bitterballen" Mustard	8,60
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Gamba Croquettes Lemon Cream	9,90
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Reypenaer (Old) Cheese Mustard	7,90
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Home Marinated Olives	5,00
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Marinated Pork Belly Skewers	9,50
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Warm Camembert Home Made Jam Sourdough	10,50
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Cheese Platter 3 Types of Cheeses Bread	13,50
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"Rinse" Apple Syrup