

WINES

White / Rosé	Glass	Bottle	Red	Glass	Bottle
Vinho Regional Península de Setúbal Terras do Pó Branco 2016 (house wine)	4.20	21.50	Vinho Regional Península de Setúbal Dom Campos 2015 (house wine)	4.20	21.50
IGP Pays d'Hérault 2015, Colombette Chardonnay	4.70	25.00	IGP Pays d'Oc 2015, Leval Merlot Cabernet Sauvignon	4.20	21.50
IGP D'Oc Sauvignon 2016, Domaine Valensac	4.40	23.50	IGP Pays d'Hérault 2015, Colombette Pinot Noir Demi Muid	5.30	28.50
Rueda 2016, los Navales, Verdejo	4.40	23.50	IGT Salento 2015, Negroamaro	5.50	30.00
Klosterhof Mainzer Domherr Kabinett (sweet)	3.80	21.50	Real Dotal Rojo, Tempranillo, Syrah en Petit Verdot	4.50	27.50
Les Gravillons Rosé 2016, 100% Grenache (house wine)	4.20	21.50	Terre Siciliane IGT 2015, Nero d'Avola	-	32.50
AIX Rosé	4.50	25.90	Lirac 2015, Ikebana	-	39.50
Traisental 2015, Grüner Veltliner TOM	-	32.50	Château la Croix Chantecaille 2012, Saint Emilion Grand Cru	-	42.50
Chablis 1er Cru Montmains 2015	-	39.50			
Pouilly Fumé 2015 Argile à S	-	39.50			

APEROL

Campari	4,50
Pernod	4,50
Kirr	4,50
Kirr Royale	7,50
Mixed Drinks	5,00

GIN / RUM / VODKA

Bombay Sapphire Gin	6,00
Hendricks Gin	7,50
Havana Club 3yo	5,50
Havana Club Rum 7yo	6,50
Bacardi	5,50
Eristoff Vodka	5,50
Grey Goose Vodka	9,00

SUNNY DRINKS

Hendrik's Gin & Fever Tree Tonic with cucumber	- 10,50
Hendrik's Gin & Fever Tree Tonic with orange	- 10,50
Bombay Sapphire Ginger Mint	- 9,50
Aperol Spritz	- 7,50
Limoncello 'Fiorito' Spritz	- 8,50
Balón 43	- 7,50
Carajilo 43	- 7,50
Martini Bianco Royal	- 7,50
Martini Bianco Tonic	- 6,50

TASTE EXPERIENCE

from 11.30 hrs till kitchen closes

CRISPY CHICKEN SKIN	5,50	INDIAN RAITA DIP	4,50
Boemboe Bali dip		Naanbread	
MOROCCAN MEATBALLS	6,50	CHAMPIGNONS A L ESCARGOTS	4,50
Spiced tomato sause		POTATO DIPPER/BACON BELLY	6,50
FRIED GOAT CHEESE BALLS	5,50	Rouille Tomato salsa	
Chili sauce		ASSORTMENT OF REGIONAL CHEESES	9,50
FISH DIPS	6,50	Brioche raisin bread Chutney Syrup	
Citrus Mayonnaise			

CHAMPAGNE

Francois Vallois Brut Reservé (glass)	7,50
Francois Vallois Brut Reservé (bottle)	49,50
Veuve Clicquot (bottle)	82,00

BUBBLES

Martini Prosecco (bottle 200 ml)	7,50
Le Couchon Prosecco (bottle 0,75)	21,50

LIQUEUR

Cointreau Frangelico | Grand Marnier | Licor 43 | Molinari Sambuca Extra | Luxardo Limoncello
Baileys Irish Cream | Disaranno Ameretto | Tia Maria - 5,90
Limoncello di Fiorito (Luxe) - 7,50

PSV

DOW Port Fine Ruby	4,00
DOW Port Fine White	4,00
DOW Port LBV	6,50
Tenido Sherry Dry or Medium dry	3,50
Martini Bianco or Rosso	4,00

COGNAC/CALVADOS/ARMAGNAC

Baron Otard VSOP	7,00
Remy Martin VSOP	7,00
Busnel Calvados VSOP	7,50
Janneau Armagnac VSOP	7,50
Hennessy XO	24,00

DISTILLED

Grappa Libarna	4,50
Els la Vera	2,70
Jägermeister	2,90
Bols jenever 'young or very old'	2,70
Coebergh Classic	2,70
Bols Vieux	2,70

WHISKY

Famous Grouse	5,50
Jameson	5,90
Old pulteney 12 years	7,50
Jim Beam Sign Craft	8,00
Balvenie Double Wood	10,00

APPETIZERS

from 11.30 hrs till kitchen closes

OLD AMSTERDAM	4,50	BITTERBALLS:	
SMOKED ALMONDS	3,50	OF VEAL	8,50
BLACK GARLIC CHIPS	2,50	8 pieces Musterd of Maastricht	
MARINATED OLIVES	3,50	OF LOBSTER	8,50
		6 pieces Vanilla orange mayonnaise	

BRASSERIE

REVUE

Vrijthof 50, 6211 LE Maastricht, +31(0)43 30 30 280
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BRASSERIE

REVUE



BREAKFAST

from 8.30 till 11.00 hrs

Classic breakfast 15,00

A variety of bread/chocolate-and butter croissant/ salmon sandwich/cheese from France and the Netherlands/Italian ham/cooked ham/chocolate sprinkles/ jam/egg dish at choice/fresh juice/muesli/yogurt/fruits/smoothie/ coffee or tea

Sparkling breakfast 19,50

Classic breakfast + Prosecco

French breakfast 5,50

Croissant with jam & butter, coffee or tea

Healthy breakfast 8,50

Yoghurt, fruit, granola, fresh orange juice, coffee or tea

Oatmeal Pancake 8,50

Pancake of oatmeal, yoghurt, fresh fruit, cinnamon and syrup

Black pudding 7,50

With fried apple and crispy bacon

SALADS

from 11.30 hrs till kitchen closes

NIÇOISE 13,50

Fresh tuna

CAESAR 12,50

Grilled chicken | Avocado | Apple

THAI 11,50

Marinated tuna

CAPRESE 11,00

Buffalo mozzarella

FARMERS SALAD 11,00

Gorgonzola | Apple | Onion

SOUP

from 11.30 hrs till kitchen closes

BOUILLABAISSE 15,50

Fish | Rouille | Cheese

POMODORI SOUP 6,50

Herbal Croutons | Prosciutto di Parma

STARTERS

from 17.00 hrs till kitchen closes

STEAK TARTARE 10,50

Boemboe Bali | Onion | Bacon crunch

CARPACCIO 11,00

Herbal Salad | Strawberry | Balsamico

TUNA TARTARE 12,00

Horseradish | Avocado | Yuzu

MEAT DISHES

from 11.30 hrs till kitchen closes

STEAK BAVETTE 18,50

Jus de veau | Asparagus | Parmaham

ENTRECOTE 22,50

Jus de veau | Asparagus | Parmaham

STEAK PICANHA 19,50

Jus de veau | Asparagus | Parmaham

LAMB BURGER 13,50

Tzatziki | Ardenner goat cheese | Bacon

LIMOUSIN BEEF BURGER 13,50

Truffle mayonnaise | Old Amsterdam | Onion

FISH & PASTA

from 11.30 hrs till kitchen closes

CATCH OF THE DAY 18,50

Spinach | Green Asparagus | Mousseline | Beurre Blanc

BOUILLABAISSE 15,50

Fish | Rouille | Cheese

MUSHROOM TRUFFLE RAVIOLI

Truffle butter sauce

(3 pieces 10,50 | 5 pieces 16,50)

SIDE DISH

ROASTED POTATOES 4,00

Citrus mayonnaise

MIXED GREEN SALAD 3,00

BEARNAISE SAUCE 2,50

HOT DRINKS

Blanche Dael Coffee:

Coffee 2,40

Espresso, Ristretto 2,40

Decafé 2,40

Double Espresso 3,50

Cappuccino 2,50

Latte Machiato 3,70

Espresso Machiato 2,40

'Koffie Verkeerd' 3,30

Limburger Coffee (Els La Vera) 6,60

Irish Coffee (Irish Whisky) 7,00

French Coffee (Grand Marnier) 7,00

Italian Coffee (Amaretto) 7,00

Blanche Dael Tea 2,40

Fresh Mint Tea 3,00

Hot Chocolate (cream +0,75) 2,70

Milk 2,40

Glühwein (seasonal) 3,00

COLD DRINKS

Pepsi Cola 2,40

Pepsi Max 2,40

Sourcy Blue (still) 2,40

Sourcy Red (sparkling) 2,50

Sourcy 75cl (Red or Blue) 5,50

Sisi Orange 2,50

Royal Club Cassis 2,50

Royal Club Tonic 2,50

Fever Tree Mediterranean Tonic 3,50

Royal Club Bitter Lemon 2,50

Royal Club Ginger Ale 2,50

Sourcy Citron 2,50

Rivella 2,50

Royal Club Tomato juice 2,50

Fresh Orange juice 3,90

Appelaere 2,50

Lipton Ice Tea (Regular or Green) 3,00

Chocolate milk 2,50

SMOOTHIES ASK OUR STAFF ABOUT OUR FRESH SMOOTHIES

BREAD

From 11.30 till 17.00 hrs

STEAK TARTARE 8,50

TUNA TARTARE 9,50

FOCACCIA HAM CHEESE 7,50

FOCACCIA MOZZARELLA SALMON 8,50

EGG DISHES

From 11.30 till 17.00 hrs

FRIED EGG LE THEATRE 8,50

Carpaccio | Pesto

VEGETABLE OMELETTE 8,50

SPECIALS

from 11.30 hrs till kitchen closes

BELGIUM SHRIMP

CROQUETTES 12,50

Citrus mayonnaise

VEAL TRUFFLE

CROQUETTES 10,50

Citrus mayonnaise

RILLETTE OF DUCK 8,50

Brioche raisin bread | Chutney | Syrup

MARINATED OYSTER 3,00

Fresh from Yerseke (1 piece)

NORMAN OYSTER 2,50

Fresh from Yerseke (1 piece)

DESSERT

LIMONCELLO PARFAIT 6,50

SMALL ASSORTMENT OF CHEESE 7,50

Brioche raisin bread | Chutney | Syrup

SWEETNESS FROM THE CHEF 5,50

25,00
(2 COURSE S+M)

29,50
(3 COURSE)

MENU REVUE

STEAK TARTARE

Boemboe Bali | Onion | Bacon crunch

OR

MUSHROOM TRUFFLE RAVIOLI

Truffle butter sauce 3 pieces

STEAK BAVETTE

Jus de veau | Asparagus | Parmaham

OR

CATCH OF THE DAY

Spinach | Green asparagus | Mousseline | Beurre Blanc

SWEETNESS FROM THE CHEF

OUR BEERS

DRAFT

Brand Pilsener Small 2.40

Brand Pilsener Medium 2.90

Brand Pilsener Large 5.80

La Chouffe 4.20

Westmalle Dubbel 4.20

Brand Weizen 4.20

SEASONAL:

Brand Dubbelbock (Autumn) 4.20

Brand Sylvester (Winter) 4.20

Brand Lentebock (Spring) 4.20

Liefmans Fruitesse (Summer) 4.20

BOTTLE

Loup Noir (house beer) 4,00

Liefmans Fruitesse 4,20

Liefmans Kriek Brut 4,20

Liefmans Goudenband 4,40

Brand Zwaar Blond 4,40

Brand Oud Bruin 2,90

Mort Subite Wit 4,20

Amstel Malt (0,0%) 2,90

Amstel Radler 2,90

Omer 4,40

Vedett IPA 4,40

Westmalle Tripel 4,80

Triple D'Anvers 4,40

Duvel 4,40

Väöske 4,40