A family, a first name ... a tradition!

A stone’s throw from the Brussels Grand-Place, that «rich theatre», to borrow Jean Cocteau’s expression, there is the Ilot Sacré (Sacred Black). At the heart of this district, the «Chez Léon» restaurant, temple of Brussels gastronomy, has been in existence for more than a 120 years and has become one of the inescapable monuments of Old Brussels.

This restaurant, by its simplicity, its direct, warm welcome and its picturesque atmosphere has been able to win the hearts of the public and to become a gourmand’s staging post. In 1867, Léon Vanlancker set himself up to run a restaurant named «A la Ville d’Anvers» before opening, a few years later in his own name, the one that was to become a symbol of Belgian cuisine.

The years go by and his establishment gradually grows. The Fifties, and particularly the Universal Exhibition of 1958, were to see the real start of the «Chez Léon» Restaurant, when Brussels became the undisputed capital of «Moules-Frites», or «Mussels With French Fries». From five tables in 1893, the restaurant now occupies nine buildings and offers 420 places.

There are a whole host of anecdotes about this popular restaurant which has welcomed all the personalities of the political, cultural and financial world, as well as the members of the Belgian Royal Family.

All come to get a taste of the house’s mussel dishes. There are also lobster, fish and meat dishes, but the truly initiated are distinguished by their predilection for the «Moules Marinières Spéciales», an almost secret recipe accompanied with chips and a delicious LEON beer, for example.

We’ll stop there, and thank you for your visit. Enjoy your meal!

Rudy VANLANCKER

CHEZ LEON
IS THE OLDEST RESTAURANT IN BRUSSELS

Located a stone’s throw from the Grand-Place and three minutes’ walk from the Gare Centrale and a bus parking

Open every day of the year, from 11.30am to 11pm without interruption

Banquet rooms with air-conditioning; capacity of 18-230 people

LEON beer is a refreshing and generous pale ale brewed in Belgium
**LUNCH FORMULES**

**11.30am to 4.00pm**

---

**1 SINGLE SET MENU FOR ALL**

- **3 DAYS IN ADVANCE**
- **MINIMUM 15 PEOPLE**

---

<table>
<thead>
<tr>
<th>D1</th>
<th>LUNCH 14,95 €</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable Soup of the day</td>
</tr>
<tr>
<td></td>
<td>Meat Balls with Tomato Sauce, Belgian Chips</td>
</tr>
<tr>
<td></td>
<td>Homemade Chocolate Mousse</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D2</th>
<th>LUNCH 14,95 €</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable Soup of the day</td>
</tr>
<tr>
<td></td>
<td>Parmentier of Veal, Spinach and Ricotta</td>
</tr>
<tr>
<td></td>
<td>Homemade Chocolate Mousse</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D3</th>
<th>LUNCH 14,95 €</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable Soup of the day</td>
</tr>
<tr>
<td></td>
<td>Country Sausage, Stoemp of the Day</td>
</tr>
<tr>
<td></td>
<td>Homemade Chocolate Mousse</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D4</th>
<th>LUNCH 14,95 €</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable Soup of the day</td>
</tr>
<tr>
<td></td>
<td>Parmentier of Cod fish</td>
</tr>
<tr>
<td></td>
<td>Homemade Cream Caramel</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D5</th>
<th>LUNCH 14,95 €</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable Soup of the day</td>
</tr>
<tr>
<td></td>
<td>Sauté Spring Lamb, Potatoes «au Gratin»</td>
</tr>
<tr>
<td></td>
<td>Homemade Cream Caramel</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D6</th>
<th>LUNCH 14,95 €</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable Soup of the day</td>
</tr>
<tr>
<td></td>
<td>Young Turkey Casserole, Pilaf Rice</td>
</tr>
<tr>
<td></td>
<td>Homemade Cream Caramel</td>
</tr>
</tbody>
</table>

---

**COMPLIMENTARY !**

**FREE DRINK (25cl) :**

- 1 pils beer
- 1 soft drink
- 1 glass of house wine

---

* From Monday to Friday only, except bank holidays. Exclusively for menus D1 to D6.

---

* *1 single set menu for all, to be ordered 3 days in advance, groups of minimum 15 people.*
D22 APÉRITIF 6,50 €
1 Léon beer
1 portion of Fried Mussels

D7 FAST MENU 18,50 €
Traditional Cervelat Sausage
Mayonnaise and Dijon Mustard
Grilled Turkey Fillet
Butter Maître d’Hôtel
Mixed Salad and Chips
Homemade Cream Caramel

---

D10 VEGETARIAN MENU 18,50 €
Vegetable soup
Large Plate of mixed Salads
Green Beans, Tomatoes, Vinaigrette
Brussels Waffle with whipped Cream

---

D13 BELGIAN MENU 19,50 €
Brussels Salad with Endives and Bacon strips
Pan-fried Sausages with mashed Stoemp Potatoes and fresh Vegetables
Chocolate Mousse with plain chocolate

OPTION BEVERAGES +3,00 €
Choice of beverage inclusive
1 Pils Beer or 1 Soft drink
or 1 glass of white, red or rosé House Wine

---

D14 BELGIAN MENU 23,75 €
Cheese Croquette, Ham Mousse and Dijon Mustard
Flemish Meat Stew with Brown Ale and Chips
Panna cotta speculoos

OPTION BEVERAGES +4,50 €
Choice of beverage inclusive
2 draught Blond Ales or 2 Brown Ales

---

D15 BELGIAN MENU 35,00 €
Breughel Ham
Shrimp Croquette from Ostend
Waterzooi from Ghent with Malines Chicken, boiled Potatoes
Brussels Waffle with whipped Cream (10 minutes wait for more than 50 people)

OPTION BEVERAGES +8,55 €
Wine inclusive
1/3 bottle Chardonnay, Los Vascos Domaines Barons de Rothschild (Lafite)

---

D16 BEER MENU 25,00 €
Pâté of Hare and Beer from the Abbey of Ramée
Turkey Fricassee with Raspberry Beer, Potato croquettes
Sorbet with Kriek

OPTION BEVERAGES +7,50 €
25cl Blond Ale as an aperitif
25cl Brown Ale with the first course
25cl Kriek Beer with the main course

---

D12 THE GASTRONOME 32,95 €
Stewed Eel in green Chervil sauce with 7herbs
Salmon with Mouseline Sauce, Plain Potatoes
Tartlet with forest fruit, meringue

OPTION BEVERAGES +8,55 €
Wine inclusive
1/3 bottle Chardonnay, Los Vascos Domaines Barons de Rothschild (Lafite)

---

D11 VEGETARIAN MENU 21,50 €
Homemade vegetable tortilla and tomato coulis
Soja Steak with grilled Tomatoes, green Beans, boiled Potatoes
Fresh Fruit Salad of the House

---

D9 FULLY CLASSICAL LEON 28,75 €
Tomato filled with Ostend Shrimpse
Mussels Marinières and Chips
Free: The excellent LEON Beer or a glass of Muscadet or soft drink

---

D8 "BEIJING-BRUSSELS" 29,95 €
Lobster Bisque
Mussels Marinières and Chips
Fresh Fruit Salad of the House

---

D13 BELGIAN MENU 19,50 €
Brussels Salad with Endives and Bacon strips
Pan-fried Sausages with mashed Stoemp Potatoes and fresh Vegetables
Chocolate Mousse with plain chocolate

OPTION BEVERAGES +3,00 €
Choice of beverage inclusive
1 Pils Beer or 1 Soft drink
or 1 glass of white, red or rosé House Wine

---

D14 BELGIAN MENU 23,75 €
Cheese Croquette, Ham Mousse and Dijon Mustard
Flemish Meat Stew with Brown Ale and Chips
Panna cotta speculoos

OPTION BEVERAGES +4,50 €
Choice of beverage inclusive
2 draught Blond Ales or 2 Brown Ales

---

D15 BELGIAN MENU 35,00 €
Breughel Ham
Shrimp Croquette from Ostend
Waterzooi from Ghent with Malines Chicken, boiled Potatoes
Brussels Waffle with whipped Cream (10 minutes wait for more than 50 people)

OPTION BEVERAGES +8,55 €
Wine inclusive
1/3 bottle Chardonnay, Los Vascos Domaines Barons de Rothschild (Lafite)

---

D16 BEER MENU 25,00 €
Pâté of Hare and Beer from the Abbey of Ramée
Turkey Fricassee with Raspberry Beer, Potato croquettes
Sorbet with Kriek

OPTION BEVERAGES +7,50 €
25cl Blond Ale as an aperitif
25cl Brown Ale with the first course
25cl Kriek Beer with the main course

---

D12 THE GASTRONOME 32,95 €
Stewed Eel in green Chervil sauce with 7herbs
Salmon with Mouseline Sauce, Plain Potatoes
Tartlet with forest fruit, meringue

OPTION BEVERAGES +8,55 €
Wine inclusive
1/3 bottle Chardonnay, Los Vascos Domaines Barons de Rothschild (Lafite)

---

D11 VEGETARIAN MENU 21,50 €
Homemade vegetable tortilla and tomato coulis
Soja Steak with grilled Tomatoes, green Beans, boiled Potatoes
Fresh Fruit Salad of the House

---

* 1 single set menu for all, to be ordered 3 days in advance, groups of minimum 15 people.
D23

**AFTERNOON TEA AT LEON**
12,50 €

(ONLY BETWEEN 2.00PM AND 5.00PM)

- Brussels waffle, vanilla ice cream, hot chocolate sauce, chantilly cream, espresso coffee or tea

D17

**“MUSSEL” MENU**
34,15 €

- Mussel Soup
- Fine salad Léon with fried mussels and pepper sauce
- Mussels Marinieres and Chips
- Ice cream Truffle with Chocolate

D25

**PRESTIGE SEAFOOD SET MEAL**
47,00 €

- Fish soup with garlic sauce, croutons and grated cheese
- 3 cupped oysters, 1 gamba prawn, 1 queen scallop, 5 farmed mussels (season), 3 winkles, 1 crab (450 gr)
- Homemade Cream Caramel

D19

**DE LUXE SEAFOOD SET MEAL**
65,00 €

- Léon Flatter (flat oysters, cupped oysters, raw mussels with a lemon-mustard sauce, sea snails)
- Waterzooi with half a Lobster, Boiled Potatoes
- Profiteroles

D20

**“FISH” MENU**
37,50 €

- Fish soup with garlic sauce, croutons and grated cheese
- Waterzooi with Fish (Sole, Salmon, Sea-devil, Cod)
- Raspberry Sorbet

D21

**“MUSSELS & PASTA”**
20,00 €

- Mussels Soup
- Léon Spaghetti (Shrimps, Mussels, Mushrooms, Cream)
- Chocolate Mousse with plain chocolate

---

**REGIONAL SPECIALITY MENUS**

**LUNCH**  **DINNER**

**D18**

**PAJOTTENLAND**
26,50 €

- «Chicons au Gratin»
- Leg of Rabbit with Gueuze Beer
- Brussels Sprouts and boiled Potatoes
- Ice cream Truffle with Chocolate

**OPTION BEVERAGES +8,50 €**
Wine inclusive
1/3 bottle Côtes du Rhône ‘Caprice d’Antoine’

**D19**

**PRESTIGE SEAFOOD SET MEAL**
47,00 €

- Fish soup with garlic sauce, croutons and grated cheese
- Waterzooi with Fish (Sole, Salmon, Sea-devil, Cod)
- Raspberry Sorbet

**OPTION BEVERAGES +7,50 €**
Wine inclusive
1/3 Muscadet sur Lie ‘Cuvée Léon’

**OPTION BEVERAGES +15,00 €**
Wine inclusive
1/3 bottle Chablis, L. Domaine Laroche

**D20**

**“FISH” MENU**
37,50 €

- Fish soup with garlic sauce, croutons and grated cheese
- Waterzooi with Fish (Sole, Salmon, Sea-devil, Cod)
- Raspberry Sorbet

**OPTION BEVERAGES +7,50 €**
Wine inclusive
1/3 Muscadet sur Lie ‘Cuvée Léon’

**OPTION BEVERAGES +15,00 €**
Wine inclusive
1/3 bottle Chablis, L. Domaine Laroche

**D21**

**“MUSSELS & PASTA”**
20,00 €

- Mussels Soup
- Léon Spaghetti (Shrimps, Mussels, Mushrooms, Cream)
- Chocolate Mousse with plain chocolate

**D22**

**“MUSSELS & PASTA”**
20,00 €

- Mussels Soup
- Léon Spaghetti (Shrimps, Mussels, Mushrooms, Cream)
- Chocolate Mousse with plain chocolate

---

**DRINK-AS-MUCH-AS-YOU-WANT**

Our Belgian draught beers, house wines and soft drinks

**12,50 €**  **ALL IN**

**GEORGES**
- Pils Beer 5,20% alc.

**BRUGS**
- White Beer 4,8% alc.

**SOFT**
- Pepsi, Pepsi max,...

**GRIMBERGEN**
- Brown Abbey 6,25% alc.

**LA LÉON**
- Blond Beer 6,50% alc.

**HOUSE WINES**
- Red, White, Rose

Unlimited service during the meal. Only in combination with a menu.
**PUT YOUR MENU TOGETHER**

**HOW TO PROCEED?**

Customize your own menu based on our multiple-choice menus. This menu will be printed off and given out to participants. Each of your guests will be able to choose on the day from your pre-selection of a minimum of 3 combinations, such as:

- **3 DAYS IN ADVANCE**
- **MINIMUM 15 PEOPLE**

**3 MINIMUM COMBINATIONS**

---

**PUT YOUR MENU TOGETHER**

**HOW TO PROCEED?**

Customize your own menu based on our multiple-choice menus. This menu will be printed off and given out to participants. Each of your guests will be able to choose on the day from your pre-selection of a minimum of 3 combinations, such as:

<table>
<thead>
<tr>
<th>STARTER</th>
<th>DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1</td>
<td>Vegetable soup OR small mixed salad</td>
<td>3,25 €</td>
</tr>
<tr>
<td>A2</td>
<td>Cervelat sausage, mayonnaise and Dijon Mustard OR Mussels Soup</td>
<td>5,50 €</td>
</tr>
<tr>
<td>A3</td>
<td>Onion soup OR Fish soup</td>
<td>7,70 €</td>
</tr>
<tr>
<td>A4</td>
<td>Duo of homemade Cheese and Shrimp Croquettes OR Herring fillets with vegetable salad</td>
<td>9,95 €</td>
</tr>
<tr>
<td>A5</td>
<td>Duo of homemade Cheese and Shrimp Croquettes OR Tomato filled with Ostend Shrimps</td>
<td>11,00 €</td>
</tr>
<tr>
<td>A6</td>
<td>Shrimp Croquettes from Ostend OR Smoked Ham</td>
<td>12,50 €</td>
</tr>
<tr>
<td>A7</td>
<td>Lobster Bisque or Mussels with Garlic Butter and Fine Herbs OR Tomato filled with Ostend Shrimps</td>
<td>12,95 €</td>
</tr>
</tbody>
</table>

**OPTION ENTREMETS**

- 2 Draught beers of your choice (25cl)
- 2 Soft drinks (25cl)
- 1/4 lt of white/rosé/red House Wine

**ENJOY YOUR MEAL**

---

**CHEZ LÉON**

« A WAY TO BE HAPPY »

- Duo of homemade Cheese and Shrimp Croquettes
  - OR
  - Tomato filled with Ostend Shrimps

- Mussels in white Wine and Chips
  - OR
  - Grilled Steak with Chips and Butter Maître d’Hôtel
  - OR
  - Waterzooi with Chicken Ghent style, boiled potatoes

- Waffle with whipped cream
  - OR
  - Meringue Ice cream with whipped Cream

- 2 Draught beers of your choice (25cl)
  - OR
  - 2 Soft drinks (25cl)
  - OR
  - 1/4 lt of white/rosé/red House Wine

---

* 1 single set menu for all, to be ordered 3 days in advance, groups of minimum 15 people.
## Multiple Choice Menus

**Lunch**  

### Main

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>B1</td>
<td>½ Roast Chicken, Chips and Salad or Flemish meat stew with Chips OR Fish and Chips, Tartar sauce or grilled Steak with Chips and Butter Maître d’Hôtel</td>
<td>13,65 €</td>
</tr>
<tr>
<td>B2</td>
<td>Mussels Marinières¹ and Chips or ½ roast Chicken, Chips and Salad OR Fish and Chips, Tartar sauce OR Flemish Meat stew with Chips</td>
<td>15,25 €</td>
</tr>
<tr>
<td>B3</td>
<td>Mussels in white Wine¹ and Chips OR Grilled Steak with Chips and Butter Maître d’Hôtel OR Waterzooi with Chicken Ghent style, boiled potatoes</td>
<td>18,75 €</td>
</tr>
<tr>
<td>B4</td>
<td>Mussels in white Wine¹ and Chips or Sea Devil with Leek and Duchess mashed Potatoes OR Flambé Pepper Steak with Chips OR Waterzooi with Fish, boiled Potatoes Vapeur</td>
<td>22,00 €</td>
</tr>
</tbody>
</table>

### Option Plate of Cheeses

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>G1</td>
<td>Plate of 4 Belgian Cheeses</td>
<td>7,80 €</td>
</tr>
</tbody>
</table>

**Dinner**

### Main

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>B1</td>
<td>½ Roast Chicken, Chips and Salad or Flemish meat stew with Chips OR Fish and Chips, Tartar sauce or grilled Steak with Chips and Butter Maître d’Hôtel</td>
<td>13,65 €</td>
</tr>
<tr>
<td>B2</td>
<td>Mussels Marinières¹ and Chips or ½ roast Chicken, Chips and Salad OR Fish and Chips, Tartar sauce OR Flemish Meat stew with Chips</td>
<td>15,25 €</td>
</tr>
<tr>
<td>B3</td>
<td>Mussels in white Wine¹ and Chips OR Grilled Steak with Chips and Butter Maître d’Hôtel OR Waterzooi with Chicken Ghent style, boiled potatoes</td>
<td>18,75 €</td>
</tr>
<tr>
<td>B4</td>
<td>Mussels in white Wine¹ and Chips or Sea Devil with Leek and Duchess mashed Potatoes OR Flambé Pepper Steak with Chips OR Waterzooi with Fish, boiled Potatoes Vapeur</td>
<td>22,00 €</td>
</tr>
</tbody>
</table>

### Dessert

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C1</td>
<td>Chocolate Mousse OR Caramel Pudding</td>
<td>5,00 €</td>
</tr>
<tr>
<td>C2</td>
<td>Meringue Ice cream with whipped Cream OR Waffle with whipped cream</td>
<td>6,85 €</td>
</tr>
<tr>
<td>C3</td>
<td>Ice cream Truffle with Chocolate OR Fresh Fruit Salad</td>
<td>7,25 €</td>
</tr>
<tr>
<td>C4</td>
<td>Apple Pie OR Profiteroles</td>
<td>7,50 €</td>
</tr>
</tbody>
</table>

### Drinks

<table>
<thead>
<tr>
<th>Menu</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Apéritif (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, draught beer of choice, cava)</td>
<td>3,95 €</td>
</tr>
<tr>
<td>E2</td>
<td>Apéritif (Whisky’s, Gin, Vodka, glass of Champagne + E1)</td>
<td>7,40 €</td>
</tr>
<tr>
<td>E3</td>
<td>1 Draught beer of your choice² (25cl) OR 1 Soft drink (25cl) OR 1 glass of white/rosé/red House Wine</td>
<td>3,00 €</td>
</tr>
<tr>
<td>E4</td>
<td>2 Draught beers of your choice² (25cl) OR 2 Soft drinks (25cl) OR ¼ lt of white/rosé/red House Wine</td>
<td>5,00 €</td>
</tr>
<tr>
<td>E5</td>
<td>3 Draught beers of your choice² (25cl) OR 3 Soft drinks (25cl) OR ½ lt of white/rosé/red House Winea</td>
<td>8,65 €</td>
</tr>
<tr>
<td>E6</td>
<td>Drinks at one’s discretion (see E3/E4/E5 served only during the meal)</td>
<td>12,50 €</td>
</tr>
<tr>
<td>E7</td>
<td>Expresso OR Tea</td>
<td>1,95 €</td>
</tr>
<tr>
<td>E8</td>
<td>After-dinner liqueurs, brandies</td>
<td>7,25 €</td>
</tr>
</tbody>
</table>

¹ Mussels served in 800g pots for up to 50 people, beyond this, management reserves the right to serve in shallow bowls and provide further portions.

² Belgian beers on draught: Pilsner, White, Blonde, Brown.
• Banquets cancelled fewer than 48 hours before the date fixed will be invoiced at a rate of half of the number of ordered places.

• The final number of banquet participants must be transmitted 48 hours prior to the date of the banquet. This number will be retained as definitive and will be invoiced as such.

• Any changes to the dish during the meal will be paid for as a supplement, at the à la carte price, on site.

• Please let us know if you have any allergies and/or ask your head waiter for further information.

• Tables will be kept free for 15 minutes beyond the appointed hour. Once this time has passed, the group will be placed according to the available seats.

• In the event of a forecast delay or notable change in number of guests, please inform the Head Waiter on +32 (0)2.511.14.15

• Overall payment for the whole group.

TIPS FOR A SUCCESSFUL BANQUET

Price and service included.
Our general sales conditions can be consulted at www.chezleon.be/cgv.pdf