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 hast 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
1 SINGLE SET MENU FOR ALL*  

3 DAYS IN ADVANCE  
MINIMUM 15 PEOPLE

**D1**  
**LUNCH 14,95 €**  
Vegetable Soup of the day  
*Meat Balls*  
*with Tomato Sauce, Belgian Chips*  
*Homemade Chocolate Mousse*

**D2**  
**LUNCH 16,45 €**  
Vegetable Soup of the day  
*Parmentier of Veal, Spinach and Ricotta*  
*Homemade Chocolate Mousse*

**D3**  
**LUNCH 14,95 €**  
Vegetable Soup of the day  
*Country Sausage, Stoemp of the Day*  
*Homemade Chocolate Mousse*

**D4**  
**LUNCH 16,45 €**  
Vegetable Soup of the day  
*Parmentier of Cod fish*  
*Homemade Cream Caramel*

**D5**  
**LUNCH 16,45 €**  
Vegetable Soup of the day  
*Sauté Spring Lamb, Potatoes «au Gratin»*  
*Homemade Cream Caramel*

**D6**  
**LUNCH 16,45 €**  
Vegetable Soup of the day  
*Young Turkey Casserole Pilaf Rice*  
*Homemade Cream Caramel*

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**COMPLIMENTARY!**

**FREE DRINK (25cl):**

OR  
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.

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* 1 single set menu for all, to be ordered 3 days in advance, groups of minimum 15 people.
**1 SINGLE SET MENU FOR ALL**

**3 DAYS IN ADVANCE**

**MINIMUM 15 PEOPLE**

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**D7**

**FAST MENU** 18,50 €

- Traditional Cervelat Sausage Mayonnaise and Dijon Mustard
- Grilled Turkey Fillet Butter Maitre d’Hôtel
- Mixed Salad and Chips
- Homemade Cream Caramel

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**D8**

**“BEIJING-BRUSSELS”** 31,45 €

- Lobster Bisque
- Mussels Marinieres and Chips
- Fresh Fruit Salad of the House

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**D9**

FULLY CLASSICAL LEON 28,95 €

- Tomato filled with Ostend Shrimps
- Mussels Marinieres and Chips
- Free: The excellent LEON Beer or a glass of Muscadet or soft drink

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**D10**

**VEGETARIAN MENU** 18,50 €

- Vegetable soup
- Large Plate of mixed Salads Green Beans, Tomatoes, Vinaigrette
- Brussels Waffle with whipped Cream

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**D11**

**VEGETARIAN MENU** 22,50 €

- Homemade vegetable tortilla and tomato coulis
- Soja Steak with grilled Tomatoes, green Beans, boiled Potatoes
- Fresh Fruit Salad of the House

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**D12**

**THE GASTRONOME** 34,50 €

- Stewed Eel in green Chervil sauce with Thérbs
- Salmon with Mousseline Sauce, Plain Potatoes
- Apple pie

**OPTION BEVERAGES +9,00 €**

Wine inclusive
1/3 bottle Chardonnay, Los Vascos Domaines Barons de Rothschild (Lafite)

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**D13**

**BELGIAN MENU** 19,50 €

- Brussels Salad with Endives and Bacon strips
- Pan-fried Sausages with mashed Stemp Potatoes and fresh Vegetables
- Chocolate Mousse with plain chocolate

**OPTION BEVERAGES +3,15 €**

Choice of beverage inclusive
1 Pils Beer or 1 Soft drink or 1 glass of white, red or rosé House Wine

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**D14**

**BELGIAN MENU** 24,95 €

- Cheese Croquette, Ham Mousseline
- Flemish Meat Stew with Brown Ale and Chips
- Panna cotta speculoos

**OPTION BEVERAGES +4,75 €**

Choice of beverage inclusive
2 draught Blond Ales or 2 Brown Ales

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**D15**

**BELGIAN MENU** 36,75 €

- Breughel Ham
- Shrimp Croquette from Ostend
- Waterzooi from Ghent with Malines Chicken, boiled Potatoes
- Brussels Waffle with whipped Cream

**OPTION BEVERAGES +8,95 €**

Wine inclusive
1/3 bottle Pinot Blanc d’Alsace

(10 minutes wait for more than 50 people)

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**D16**

BEER MENU 26,25 €

- Pâté of Hare and Beer from the Abbey of Ramée
- Turkey Fricassee with Raspberry Beer, Potato croquettes
- Sorbet with Kriek

**OPTION BEVERAGES +7,90 €**

25cl Blond Ale as an aperitif
25cl Brown Ale with the first course
25cl Kriek Beer with the main course

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

**Lunch / Dinner**

**D17**

"Musel" Menu
35,75 €

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

**Option Beverages +8,80 €**
Wine inclusive
1/3 bottle de Pinot Gris d’Alsace

**D21**

"Musel & Pasta" Menu
21,00 €

- Mussel Soup
- Léon Penne (Shrimps, Mussel, Mushrooms, Cream)
- Chocolate Mousse with plain chocolate

**D23**

Afternoon Tea
At Léon
13,15 €

(only between 2.00pm and 5.00pm)

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

**D25**

Prestige Seafood Set Meal
49,45 €

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

**D18**

Pajottenland
27,75 €

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

**Option Beverages +8,95 €**
Wine inclusive
1/3 bottle Côtes du Rhône 'Caprice d'Antoine'

**D19**

Deluxe Seafood Set Meal
67,50 €

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

**Option Beverages +15,75 €**
Wine inclusive
1/3 bottle Chablis, L. Domaine LaRoche

**D20**

"Fish" Menu
39,50 €

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

**Option Beverages +7,90 €**
Wine inclusive
1/3 Muscadet sur Lie «Cuvée Léon»

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**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.
- **Grimerbergen**
  - Brown Abbey
  - 6.25% alc.
- **La Léon**
  - Blond Beer
  - 6.50% alc.
- **Soft**
  - Pepsi, Pepsi max...
- **House Wines**
  - Red, White, Rosé

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

![Image]

### EXAMPLE OF MENU

**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/rose/red House Wine

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**ENJOY YOUR MEAL**

### STARTER

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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td><strong>A1</strong></td>
<td>Vegetable soup OR small mixed salad</td>
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<tr>
<td><strong>A2</strong></td>
<td>Cervelat sausage, mayonnaise and Dijon Mustard OR Mussels Soup</td>
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<tr>
<td><strong>A3</strong></td>
<td>Onion soup OR Fish soup</td>
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<tr>
<td><strong>A4</strong></td>
<td>Duo of homemade Cheese and Shrimp Croquettes OR Herring fillets with vegetable salad</td>
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<tr>
<td><strong>A5</strong></td>
<td>Duo of homemade Cheese and Shrimp Croquettes OR Tomato filled with Ostend Shrimps</td>
</tr>
<tr>
<td><strong>A6</strong></td>
<td>Shrimp Croquettes from Ostend OR Smoked Ham</td>
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<tr>
<td><strong>A7</strong></td>
<td>Lobster Bisque or Mussels with Garlic Butter and Fine Herbs OR Tomato filled with Ostend Shrimps</td>
</tr>
</tbody>
</table>

### OPTION ENTREMETS

**F1**

5,00 €

The Léon Colonel (scoop of lemon sorbet with vodka)

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

| B1 | 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 | 14,35 € |
| B2 | Mussels Marinieres\(^1\) and Chips or ½ roast Chicken, Chips and Salad OR Fish and Chips, Tartar sauce OR Flemish meat stew with Chips | 16,00 € |
| B3 | Mussels in white Wine\(^1\) and Chips OR Grilled Steak with Chips and Butter Maître d'Hôtel OR Waterzooi with Chicken Ghent style, boiled potatoes | 19,75 € |
| B4 | Mussels in white Wine\(^1\) and Chips or Sea Devil with Leek and Duchess mashed Potatoes OR Flambé Pepper Steak with Chips OR Waterzooi with Fish, boiled Potatoes Vapeur | 23,15 € |

### OPTION PLATE OF CHEESES

| G1 | Plate of 4 Belgian Cheeses | 7,80 € |

### DESSERT

| C1 | Chocolate Mousse OR Caramel Pudding | 5,25 € |
| C2 | Meringue Ice cream with whipped Cream OR Waffle with whipped cream | 7,25 € |
| C3 | Ice cream Truffle with Chocolate OR Fresh Fruit Salad | 7,60 € |
| C4 | Apple Pie OR Profiteroles | 7,90 € |

### DRINKS

| E1 | Apéritif (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, draught beer of choice, cava) | 4,15 € |
| E2 | Apéritif (Whisky's, Gin, Vodka, glass of Champagne + E1) | 7,80 € |
| E3 | 1 Draught beer of your choice\(^2\) (25cl) OR 1 Soft drink (25cl) OR 1 glass of white/rossé/red House Wine | 3,15 € |
| E4 | 2 Draught beers of your choice\(^2\) (25cl) OR 2 Soft drinks (25cl) OR ¼ lt of white/rossé/red House Wine | 5,25 € |
| E5 | 3 Draught beers of your choice\(^2\) (25cl) OR 3 Soft drinks (25cl) OR ¼ lt of white/rossé/red House Wine | 9,00 € |
| E6 | Drinks at one's discretion (see E3/E4/E5 served only during the meal) | 12,50 € |
| E7 | Expresso OR Tea | 2,10 € |
| E8 | After-dinner liqueurs, brandies | 7,60 € |

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\(^1\) 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.
Name (Company) _____________________________________________________________
Responsible person __________________________________________________________
Address __________________________________________________________________
Phone / Mobile ______________________________________________________________
E-mail _____________________________________________________________________
V.A.T. ____________________________________________________________________
Date ______________________________________________________________________
Hour ______________________________________________________________________
Your reference __________________________________________________________________
Nr of persons __________________________________________________________________
Menu ________________________________________________________________________
Price of menu __________________________________________________________________
Comments _____________________________________________________________________
Guests' language __________________________________________________________________

Confidential price: □ Yes  □ No
Dessert included: □ Yes  □ No
Drinks included: □ Yes  □ No
Payment: □ Cash  □ Credit card  □ Invoice  □ Voucher  □ Pre-payment

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

TIPS FOR A SUCCESSFUL BANQUET

• Banquets cancelled fewer than 48 hours before the date fixed will be invoiced at a rate of half 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.

* Realised with the support of Brussels Invest & export *