BELGIAN CUISINE SINCE 1893

Group and Banquet Prices 2018

www.chezleon.be
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 Block). 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

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Good to know

- 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 SERVICE only from 11.30am ➤ 3pm

**D1**
LUNCH at € 14,95
Vegetable Soup of the day
Country Sausage, Stoemp of the Day
Homemade Chocolate Mousse

**D2**
LUNCH at € 14,95
Vegetable Soup of the day
Parmentier of Veal, Spinach and Ricotta
Homemade Chocolate Mousse

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

**D4**
LUNCH at € 14,95
Vegetable Soup of the day
Parmentier of Cod fish
Homemade Cream Caramel

**D5**
LUNCH at € 14,95
Vegetable Soup of the day
Sauté Spring Lamb, Potatoes “au Gratin”
Homemade Cream Caramel

**D6**
LUNCH at € 14,95
Vegetable Soup of the day
Young Turkey Casserole, Pilaf Rice
Homemade Cream Caramel

**COMPLIMENTARY**
1 Free drink (25cl) : pils beer, soft drink or glass of house wine
From Monday to Friday only, except bank holidays. Exclusively for menus D1 to D6.

**SMALL MIXED SALAD**
instead of soup : supplement per person 1€
Regional Speciality Menus

APÉRITIF at 6,50€
1 Léon beer and 1 portion of Fried Mussels

D22

FAST MENU at € 17,50
Traditional Cervelat Sausage
Mayonnaise and Dijon Mustard
Grilled Turkey Fillet
Butter Maitre d'Hôtel
Mixed Salad and Chips
Homemade Cream Caramel

D7

D8

MENU "BEIJING-BRUSSELS" at € 29,95
Lobster Bisque
Mussels Marinieres and Chips
Fresh Fruit Salad of the House

D13

BELGIAN MENU at € 20,00
Brussels Salad with Endives and Bacon strips
Pan-fried Sausages with mashed Stoemp Potatoes and fresh Vegetables
Chocolate Mousse with plain chocolate

D14

This menu at € 23,75
Cheese Croquette, Ham Mousseline
Flemish Meat Stew with Brown Ale and Chips
Chocolate fondant cake, Custard

D15

This menu at € 43,50
Wine inclusive
1/3 bottle Pinot Blanc d'Alsace

D16

This menu at € 23,00
Choice of beverage inclusive
1 Pils Beer or 1 Soft drink or 1 glass of white, red or rosé House Wine

D12

GASTRONOME MENU at € 32,95
Stewed Eel in green Chervil sauce with 7 herbs
Salmon with Mousseline Sauce, Plain Potatoes
Tartlet with forest fruit, meringue

D9

A success since 1958!
FULLY CLASSICAL LEON at € 27,75
Tomato filled with Ostend Shrimps
Mussels Marinieres and Chips
Free: The excellent LEON Beer or a glass of Muscadet

D10

VEGETARIAN MENU at € 17,50
Vegetable soup
Large Plate of mixed Salads
Green Beans, Tomatoes, Vinaigrette
Brussels Waffle with whipped Cream

D11

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

D11

BELGIAN MENU at € 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)

D14

This menu at € 28,25
Choice of beverage inclusive
2 Blond Ales or 2 Brown Ales

D15

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

D16

This menu at a choice of 3 beers inclusive at € 32,50
25cl Blond Ale as an aperitif
25cl Brown Ale with the first course
25cl Kriek Beer with the main course
1 SINGLE SET MENU FOR ALL
To be ordered 3 DAYS IN ADVANCE  GROUPS OF MINIMUM 15 PEOPLE

Regional Speciality Menus

ENJOY OUR DRINK-AS-MUCH-AS-YOU-WANT FORMULA

Our Belgian draught beers, house wines (red, white or rosé) and soft drinks
UNLIMITED SERVICE DURING THE MEAL. ONLY IN COMBINATION WITH A MENU

12,50€ « ALL IN »

D17  MUSSEL MENU at € 34,15
Mussel Soup
***
Fine salad Léon with fried mussels and pepper sauce
***
Mussels Marinieres and Chips
***
Ice cream Truffle with Chocolate

This menu at € 42,50
Wine inclusive
1/3 bottle of Pinot Gris d’Alsace

D18  PAJOTTENLAND MENU at € 26,50
“Chicons au gratin”
***
Leg of Rabbit with Gueuze Beer
Brussels Sprouts and boiled Potatoes
***
Ice cream Truffle with Chocolate

This menu at € 35,00
Wine inclusive
1/3 bottle Côtes du Rhône ‘Caprice d’Antoine’

D19  DELUXE SEAFOOD SET MEAL at € 65,00
Léon Platter (flat oysters, cupped oysters, raw mussels with a lemon-mustard sauce, sea snails)
***
Waterzooi with half a Lobster, Boiled Potatoes
***
Choice of Pastry

This menu at € 80,00
Wine inclusive
1/3 bottle of Chablis, L. Domaine Laroche

D20  FISH MENU at € 37,50
Fish soup with garlic sauce, croutons and grated cheese
***
Waterzooi with Fish (Sole, Salmon, Sea-devil, Cod)
***
Raspberry Sorbet

This menu at € 45,00
Wine inclusive
1/3 Muscadet sur Lie «Cuvee Léon»

D21  «MUSSELS & PASTA» MENU at € 20,00
Mussels Soup
***
Léon Spaghetti (Shrimps, Mussels, Mushrooms, Cream)
***
Chocolate Mousse with plain chocolate

This menu at € 35,00
Wine inclusive
1/3 bottle Côtes du Rhône ‘Caprice d’Antoine’

D22  AFTERNOON TEA AT LÉON
(only between 2 pm and 5 pm)

à 12,50 €
Brussels waffle, vanilla ice cream, hot chocolate sauce, chantilly cream + espresso coffee

D23  PRESTIGE SEAFOOD SET MEAL at € 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

This menu at € 80,00
Wine inclusive
1/3 bottle of Chablis, L. Domaine Laroche

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UNLIMITED SERVICE DURING THE MEAL. ONLY IN COMBINATION WITH A MENU

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# Lunch and Dinner

To be ordered **3 DAYS IN ADVANCE**  
**GROUPS OF MINIMUM 15 PEOPLE**

## Multiple choices

### Starters

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<tbody>
<tr>
<td>A1</td>
<td>€ 3.25</td>
<td>Vegetable soup or small mixed salad</td>
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<td>A2</td>
<td>€ 5.50</td>
<td>Cervelat sausage, mayonnaise and Dijon Mustard or Mussels Soup</td>
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<td>A3</td>
<td>€ 7.70</td>
<td>Onion soup or Fish soup</td>
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<tr>
<td>A4</td>
<td>€ 9.95</td>
<td>Duo of homemade Cheese and Shrimp Croquettes or Herring fillets with vegetable salad</td>
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<td>A5</td>
<td>€ 11.00</td>
<td>Duo of homemade Cheese and Shrimp Croquettes or Tomato filled with Ostend Shrimps</td>
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<tr>
<td>A6</td>
<td>€ 12.50</td>
<td>Shrimp Croquettes from Ostend or Smoked Ham</td>
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<td>A7</td>
<td>€ 12.95</td>
<td>Lobster Bisque or Mussels with Garlic Butter and Fine Herbs or Tomato filled with Ostend Shrimps</td>
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### Main courses

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<tr>
<td>B1</td>
<td>€ 13.65</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>
</tr>
<tr>
<td>B2</td>
<td>€ 15.25</td>
<td>Mussels Marinieres* and Chips or ½ roast Chicken, Chips and Salad or Fish and Chips, Tartar sauce or Flemish Meat stew with Chips</td>
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<tr>
<td>B3</td>
<td>€ 18.75</td>
<td>Mussels in white Wine* and Chips or Grilled Steak with Chips and Butter Maître d'Hôtel or Waterzooi with Chicken Ghent style, boiled potatoes</td>
</tr>
<tr>
<td>B4</td>
<td>€ 22.00</td>
<td>Mussels in white Wine* 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>
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### Desserts

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<tr>
<td>C1</td>
<td>€ 5.00</td>
<td>Chocolate Mousse or Caramel Pudding</td>
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<tr>
<td>C2</td>
<td>€ 6.85</td>
<td>Meringue Ice cream with whipped Cream or Waffle with whipped cream</td>
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<tr>
<td>C3</td>
<td>€ 7.25</td>
<td>Ice cream Truffle with Chocolate or Fresh Fruit Salad</td>
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<tr>
<td>C4</td>
<td>€ 7.50</td>
<td>Tartlet with forest fruit and meringue or Chocolate Fondant Cake, English Custard</td>
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### Drinks

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<tbody>
<tr>
<td>E1</td>
<td>€ 3.95</td>
<td>Aperitif -22° (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, « Georges » pils)</td>
</tr>
<tr>
<td>E2</td>
<td>€ 5.40</td>
<td>Aperitif +22° (J&amp;B, Johnnie Walker, Jameson, Smirnoff, « Léon » beer)</td>
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<tr>
<td>E3</td>
<td>€ 3.00</td>
<td>1 Draught beer of your choice** (25cl) or 1 Soft drink (25cl) or 1 glass of white/rosé/red House Wine</td>
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<tr>
<td>E4</td>
<td>€ 5.00</td>
<td>2 Draught beers of your choice** (25cl) or 2 Soft drinks (25cl) or ½ lt of white/rosé/red House Wine</td>
</tr>
<tr>
<td>E5</td>
<td>€ 6.85</td>
<td>3 Draught beers of your choice** (25cl) or 3 Soft drinks (25cl) or ½ lt of white/rosé/red House Wine</td>
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<tr>
<td>E6</td>
<td>€ 12.50</td>
<td>Drinks at one's discretion (see E3/E4/E5 served only during the meal)</td>
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<td>E7</td>
<td>€ 2.25</td>
<td>Expresso or Tea</td>
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<tr>
<td>E8</td>
<td>€ 7.25</td>
<td>Pousse-Café</td>
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* Mussels served in 800g pots for up to 50 people; beyond that the Management reserves the right to serve plates and provide further portions.  
** Belgian beers on draught: Pilsner, White, Blonde, Brown.
Multiple choices

Compose your menu now based on our multiple choice menus. This menu will be printed and given to the participants, who will thus have the advantage of choice on-site from among the dishes selected.

Example of combinations

Chez Léon
“A way to be happy”

1. Duo of homemade Cheese and Shrimp Croquettes
   or
   Tomato filled with Ostend Shrimps

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

3. Meringue Ice cream with whipped Cream
   or
   Waffle with whipped cream

4. 1 Draught beer of your choice (25cl)
   or 1 Soft drink (25cl)
   or 1 glass of white/rose/red House Wine

Enjoy your meal!
**RESERVATION TO SIGN AND SEND BACK**

welcome@leon1893.com
Tel: +32 (0)2 511 14 15
Fax: +32 (0)2 514 02 31

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<th>Name (Company)</th>
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<td>Responsible person</td>
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<td>Nr of persons</td>
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<tr>
<td>Menu</td>
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<td>Price of menu</td>
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<td>Guests’ language</td>
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| Confidential price: | Yes □ / No □ |
| Dessert included: | Yes □ / No □ |
| Drinks included: | Yes □ / No □ |
| Payment: | Cash □ / Credit card □ / Invoice □ / Voucher □ / Pre payment □ |

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**Tips for a successful banquet**

- 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.

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« Realised with the support of Brussels Invest & export »