



BELGIAN CUISINE SINCE 1893



# Group and Banquet

Prices 2022

[www.chezleon.be](http://www.chezleon.be)

ETOA



#chezleon1893



**pétit futé**

**FIERS DE NOS BIÈRES**





## 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 !

Kevin VANLANCKER

# CHEZ LEON

IS THE OLDEST RESTAURANT IN BRUSSELS

GOOD  
TO KNOW

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

👤 Banquet rooms with air-conditioning; capacity of 15-230 people

📅 Open daily all year round, from 11:30 to 23:00, Friday and Saturday until 23:30, all day

🍺 LEON beer is a refreshing and generous pale ale brewed in Belgium



# 1 SINGLE SET MENU FOR ALL

except special dietary requirements\*

 3 DAYS IN ADVANCE

 MINIMUM 15 PEOPLE

## LUNCH FORMULES ONLY

 11.30am to 4.00pm only

**D1**

**LUNCH 14,15 €**  
**2 services**

Vegetable Soup of the day



Meat Balls with Tomato Sauce,  
Belgian Chips

**D2**

**LUNCH 15,45 €**  
**2 services**

Vegetable Soup of the day



Parmentier of Veal,  
Spinach and Ricotta

**D3**

**LUNCH 14,15 €**  
**2 services**

Vegetable Soup of the day



Country Sausage,  
Stoemp of the Day

**D4**

**LUNCH 15,45 €**  
**2 services**

Vegetable Soup of the day



Parmentier  
of Cod fish

**D5**

**LUNCH 15,45 €**  
**2 services**

Vegetable Soup of the day



Sauté Spring Lamb,  
Potatoes «au Gratin»

**D6**

**LUNCH 15,45 €**  
**2 services**

Vegetable Soup of the day



Young Turkey Casserole  
Pilaf Rice



Of supplement per person for the  
**SMALL MIXED SALAD**  
instead of soup

**+ 1 €**  
**+ 1.50**

of supplement per person:  
**SELECT A DESSERT**  
**WITH YOUR LUNCH SET MENU**

OR Homemade Chocolate Mousse

OR Homemade Cream Caramel

**NEW**



## COMPLIMENTARY !

**FREE DRINK (25cl) :**

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

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


\* 1 single menu for all, to be returned at the latest 3 working days before your event, minimum group size: 15.  
If any of your party has any special dietary requirements, please let our booking team know.

# 1 SINGLE SET MENU FOR ALL

except special dietary requirements\*

 3 DAYS IN ADVANCE

 MINIMUM 15 PEOPLE

 ALL THE TERROIR MENUS CAN BE COMBINED WITH A DRINKS PACKAGE (see page 7 of our brochure)



## 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

## D8 "BEIJING-BRUSSELS" 31,45 €

Lobster Bisque  
Mussels Marinières and Chips  
Fresh Fruit Salad of the House

## D14 BELGIAN MENU 24,95 €

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

## D10 VEGETARIAN MENU 18,50 €

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

## D22 APERITIF 6,50 €

1 Léon beer  
1 portion of Fried Mussels



## D12 THE GASTRONOME 34,50 €

Stewed Eel in green Chervil sauce  
with 7 herbs

Salmon with Mousseline Sauce,  
Plain Potatoes

Apple pie

## 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

## D9



## FULLY CLASSICAL LEON 28,95 €

Tomato filled  
with Ostend Shrimps

Mussels Marinières and Chips

Free:  
The excellent LEON Beer  
or a glass of Muscadet  
or soft drink

A success  
since 1958!

## D15

## BELGIAN MENU 36,75 €

Breughel Ham  
Shrimp Croquette from Ostend  
Waterzooi from Ghent  
with Malines Chicken,  
boiled Potatoes

Brussels Waffle with whipped Cream  
(15 minutes wait for more than 50 people)

## 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 White Beer with the main course

B

## 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

## D24

## VEGAN MENU 21,50 €

Vegetable soup  
Large Plate of mixed Salads  
Green Beans, Tomatoes,  
Vinaigrette  
Fresh fruit salad

\* 1 single menu for all, to be returned at the latest 3 working days before your event, minimum group size: 15.  
If any of your party has any special dietary requirements, please let our booking team know.

# REGIONAL SPECIALITY MENUS



12.00am to 11.00pm

**D17**

## "MUSSEL" MENU 35,75 €

Mussel Soup  
🍴🍴🍴

Fine salad Léon with  
fried mussels and pepper sauce  
🍴🍴

Mussels Marinières  
and Chips  
🍴🍴

Ice cream Truffle with Chocolate



**D23**

## AFTERNOON TEA AT LEON 13,15 €

(ONLY BETWEEN 2.00PM AND 5.00PM)

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

**D21**

## "MUSSELS & PASTA" 21,00 €

Mussels Soup  
🍴🍴🍴

Léon Penne (Shrimps, Mussels  
Mushrooms, Cream)  
🍴🍴

Chocolate Mousse  
with plain chocolate

**D25**

## PRESTIGE SEAFOOD SET MEAL 49,45 €

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**

## 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

**D18**

## PAJOTTENLAND 27,75 €

«Chicons au Gratin»  
🍴🍴

Leg of Rabbit with Gueuze Beer  
Brussels Sprouts  
and boiled Potatoes  
🍴🍴

Ice cream Truffle  
with Chocolate

**D20**

## "FISH" MENU 39,50 €

Fish soup  
with garlic sauce,  
croutons and grated cheese  
🍴🍴

Waterzooi with Fish  
(Sole, Salmon, Sea-devil, Cod)  
🍴🍴

Raspberry Sorbet

# DRINK-AS-MUCH-AS-YOU-WANT

Our Belgian draught  
beers, house wines  
and soft drinks

**12,50 €  
ALL IN**

**E6**



**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, Rosé

Unlimited service during the meal. Only in combination with a menu.

# PUT YOUR MENU TOGETHER\*



## HOW TO PROCEED?

Compose your menu based on our menus with multiple options. On the day of your event, each of your guests will receive a printed menu (see for example the menu below) and will have the choice on arrival of a minimum of 3 combinations from your preselection between A, B, C, E or S.



## HERE ARE 3 EXAMPLE MENUS

### 1 SINGLE MENU PER GROUP




#### MENU #1

- A1** Vegetable soup OR small mixed salad  

- B2** Mussels Marinières<sup>1</sup> and Chips OR  
½ Roast Chicken, Chips and Salad OR  
Fish and Chips, Tartar sauce OR  
Flemish Meat stew with Chips  

- C3** Ice cream Truffle with Chocolate OR  
Fresh Fruit Salad

#### MENU #2

- B2** Mussels Marinières<sup>1</sup> and Chips OR  
½ roast Chicken, Chips and Salad OR  
Fish and Chips, Tartar sauce OR  
Flemish Meat stew with Chips  

- C4** Apple Pie OR Profiteroles  

- E3** 1 Draught beer of your choice<sup>2</sup> (25cl) OR  
1 Soft drink (25cl) OR  
1 glass of white/rosé/red House Wine

#### MENU #3

- A6** Shrimp Croquettes from Ostend OR  
Smoked Ham  

- B4** Mussels in white Wine<sup>1</sup> and Chips OR  
Sea Devil with Leek and Duchess mashed Potatoes OR  
Flambé Pepper Steak with Chips OR  
Waterzooi with Fish, boiled Potatoes Vapeur  

- C1** Chocolate Mousse OR  
Caramel Pudding  

- E7** After-dinner liqueurs, brandies

6

# A

## STARTER

- |           |  |         |
|-----------|--|---------|
| <b>A1</b> | Vegetable soup OR small mixed salad  | 3,45 €  |
| <b>A2</b> | Cervelat sausage, mayonnaise and Dijon Mustard OR Mussels Soup                                   | 5,85 €  |
| <b>A3</b> | Onion soup OR Fish soup OR Bowl of Mussels Marinières (250 g)**                                  | 8,00 €  |
| <b>A4</b> | Duo of homemade Cheese and Shrimp Croquettes OR Herring fillets with vegetable salad             | 10,50 € |
| <b>A5</b> | Duo of homemade Cheese and Shrimp Croquettes OR Tomato filled with Ostend Shrimps                | 11,55 € |
| <b>A6</b> | Shrimp Croquettes from Ostend OR Smoked Ham  | 13,15 € |
| <b>A7</b> | Lobster Bisque or Mussels with Garlic Butter and Fine Herbs OR Tomato filled with Ostend Shrimps | 13,60 € |

\* 1 single menu for all, to be returned at the latest 3 working days before your event, minimum group size: 15.  
If any of your party has any special dietary requirements, please let our booking team know.

\*\* The management reserves the right to serve a small 500 g pot of mussels to be shared between two for groups of 50 people or more.

# MULTIPLE CHOICE MENUS

☀️ 12.00am to 11.00pm

## B

## MAIN

- |           |   |                |
|-----------|---|----------------|
| <b>B1</b> | ½ Roast Chicken, Chips and Salad or Flemish meat stew with Chips<br>OR Fish and Chips, Tartar sauce or grilled Steak with Chips and Butter Maître d'Hôtel                           | <b>14,35 €</b> |
| <b>B2</b> | Mussels Marinières <sup>1</sup> and Chips or ½ roast Chicken, Chips and Salad<br>OR Fish and Chips, Tartar sauce OR Flemish Meat stew with Chips                                    | <b>16,00 €</b> |
| <b>B3</b> | Mussels in white Wine <sup>1</sup> and Chips OR Grilled Steak with Chips and Butter Maître d'Hôtel<br>OR Waterzooi with Chicken Ghent style, boiled potatoes                        | <b>19,75 €</b> |
| <b>B4</b> | Mussels in white Wine <sup>1</sup> and Chips or Sea Devil with Leek and Duchess mashed Potatoes<br>OR Flambé Pepper Steak with Chips OR Waterzooi with Fish, boiled Potatoes Vapeur | <b>23,15 €</b> |

## C

## DESSERT

- |           |  |               |
|-----------|--|---------------|
| <b>C1</b> | Chocolate Mousse OR Caramel Pudding  | <b>5,25 €</b> |
| <b>C2</b> | Meringue Ice cream with whipped Cream OR Waffle with whipped cream (15 minutes wait) | <b>7,25 €</b> |
| <b>C3</b> | Ice cream Truffle with Chocolate OR Fresh Fruit Salad                                | <b>7,60 €</b> |
| <b>C4</b> | Apple Pie OR Profiteroles  | <b>7,90 €</b> |

## E

## DRINKS

- |           |  |                |
|-----------|--|----------------|
| <b>E1</b> | Apéritif (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, draught beer of choice, cava)               | <b>4,15 €</b>  |
| <b>E2</b> | Apéritif (Whisky's, Gin, Vodka, glass of Champagne + E1)   | <b>7,80 €</b>  |
| <b>E3</b> | 1 Draught beer of your choice <sup>2</sup> (25cl) OR 1 Soft drink (25cl) OR 1 glass of white/rosé/red House Wine | <b>3,15 €</b>  |
| <b>E4</b> | 2 Draught beers of your choice <sup>2</sup> (25cl) OR 2 Soft drinks (25cl) OR ¼ lt of white/rosé/red House Wine  | <b>5,25 €</b>  |
| <b>E5</b> | 3 Draught beers of your choice <sup>2</sup> (25cl) OR 3 Soft drinks (25cl) OR ½ lt of white/rosé/red House Wine  | <b>9,00 €</b>  |
| <b>E6</b> | Drinks at one's discretion (see E3/E4/E5 served only during the meal)  | <b>12,50 €</b> |
| <b>E7</b> | After-dinner liqueurs, brandies  | <b>7,60 €</b>  |

## S

**NEW**

## SUPPLEMENTS

- |           |                           |           |  |           |                               |
|-----------|---------------------------|-----------|--|-----------|-------------------------------|
| <b>S1</b> | <b>ENTREMETS - 5,00 €</b> | <b>S2</b> | <b>PLATE OF 4 BELGIAN CHEESES 7,80 €</b> | <b>S3</b> | <b>EXPRESSO or TEA 2,10 €</b> |
|-----------|---------------------------|-----------|--|-----------|-------------------------------|

**THE LÉON COLONEL**

(SCOOP OF LEMON SORBET WITH VODKA)



**BELGIAN CHEESES**



**EXPRESSO or TEA**



<sup>1</sup> 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.

<sup>2</sup> Belgian beers on draught: Pilsner, White, Blonde, Brown.

GROUPE LEON VANLANCKER 1893 S.A.  
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1000 BRUXELLES  
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welcome@leon1893.com

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  #chezleon1893

# RESERVATION

TO BE RETURNED TO US DULY FILLED OUT

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 \_\_\_\_\_

Guests' nationality \_\_\_\_\_

Confidential price: ☐ 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](http://www.chezleon.be/cgv.pdf)**

## TIPS FOR A SUCCESSFUL BANQUET

« Realised with the support of Brussels Invest & export ».



- 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 provide details of any food allergies and/or ask for further information from our booking team.

- 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.

