















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 al! the personalities of the political, cultural and financial world, as well as the members of the Belgian Royal Family.

Al! corne to get a taste of the house's musse! 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 12:00pm to 11:00pm, Friday and Saturday until 11:30pm, all day



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



1 SINGLE SET MENU FOR ALL

except special dietary requirements*

LUNCH FORMULES ONLY



★ 12.00pm to 4.00pm only



MINIMUM 15 PEOPLE



LUNCH 15,45 € 2 services

Vegetable Soup of the day

Meat Balls with Tomato Sauce, Belgian Chips



LUNCH 16,65 € 2 services

Vegetable Soup of the day

Parmentier of Veal, Spinach and Ricotta



LUNCH 15,45 € 2 services

Vegetable Soup of the day

Country Sausage, Stoemp of the Day



LUNCH 16,65 € 2 services

Vegetable Soup of the day

Parmentier of Cod fish



LUNCH 16,65 € 2 services

Vegetable Soup of the day

Sauté Spring Lamb, Potatoes «au Gratin»



LUNCH 16,65 € 2 services

Vegetable Soup of the day

Young Turkey Casserole Pilaf Rice





of supplement per person: SELECT A DESSERT

WITH YOUR LUNCH SET MENU

Homemade Chocolate Mousse Homemade Cream Caramel







COMPLIMENTARY

FREE DRINK (25cl):

1 pils beer <u>OR</u>

1 soft drink <u>OR</u>

1 glass of house wine

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



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)



FAST MENU 19,45 €

Traditional Cervelat Sausage Mayonnaise and Dijon Mustard

> **Grilled Turkey Fillet** Butter Maître d'Hôtel Mixed Salad and Chips

Homemade Cream Caramel



"BEIJING-BRUSSELS" 33,65 €

Lobster Bisque

Mussels Marinières and Chips

Fresh Fruit Salad of the House



BELGIAN MENU 26,20 €

Cheese Croquette, Ham Mousseline

Flemish Meat Stew with Brown Ale and Chips

Panna cotta speculoos

APERITIF 6,85 €

1 Léon beer

1 portion of Fried Mussels





D12

THE GASTRONOME 36,25 €

Stewed Eel in green Chervil sauce with 7 herbs

Salmon with Mousseline Sauce, Plain Potatoes

Apple pie



BELGIAN MENU 20,50 €

Brussels Salad with Endives and Bacon strips

Pan-fried Sausages with mashed Stoemp Potatoes and fresh Vegetables

> Chocolate Mousse with plain chocolate



FULLY CLASSICAL LEON 31,00 €

Tomato filled with Ostend Shrimps

Mussels Marinières and Chips

Free:

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



BELGIAN MENU 39.00 €

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 27.50 €

Pâté of Hare and Beer from the Abbey of Ramée

Turkey Fricassee with Raspberry Beer, Potato croquettes

Sorbet with Kriek

OPTION BEVERAGES +7,90 €

В

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



VEGETARIAN MENU 19,45 €

Vegetable soup

Large Plate of mixed Salads Green Beans, Tomatoes, Vinaigrette

Brussels Waffle with whipped Cream



VEGETARIAN MENU 23,60 €

Homemade vegetable tortilla and tomato coulis

Soja Steak with grilled Tomatoes, green Beans, boiled Potatoes

Fresh Fruit Salad of the House

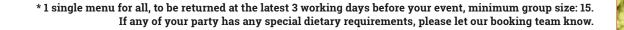


VEGAN MENU 22,50 €

Vegetable soup

Large Plate of mixed Salads Green Beans, Tomatoes, Vinaigrette

Fresh fruit salad





"MUSSEL" MENU 38,25 €

Mussel Soup

Fine salad Léon with fried mussels and pepper sauce

> Mussels Marinières and Chips

Ice cream Truffle with Chocolate



PRESTIGE SEAFOOD **SET MEAL 55,00 €**

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



D23

AFTERNOON TEA AT LEON 13,80 €

(ONLY BETWEEN 2.00PM AND 5.00PM)

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



PAJOTTENLAND 29,15 €

«Chicons au Gratin»

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

> . . . Ice cream Truffle with Chocolate



"FISH" MENU 41.50 €

Fish soup with garlic sauce, croutons and grated cheese

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

Raspberry Sorbet



12.00pm to 11.00pm

REGIONAL SPECIALITY

"MUSSELS & PASTA" 22,00€

Mussels Soup

Léon Penne (Shrimps, Mussels Mushrooms, Cream)

> Chocolate Mousse with plain chocolate



D19

DELUXE SEAFOOD SET MEAL 72,50 €

Léon Platter (flat oysters, cupped oysters, raw mussels with a lemon-mustard sauce, sea snails)

> Waterzooi with half a Lobster, **Boiled Potatoes**

> > **Profiteroles**

DRINK-AS-MUCH-AS-YOU-WANT

Our Belgian draught beers, house wines and soft drinks

> 15,00 € **ALL IN**



GEORGES Pils Beer 5,20% alc.



BRUGS White Beer 4,8% alc.



LA LÉON Blond Beer 6,50% alc.



SOFT Coca-Cola, Sprite,



HOUSE WINES Red, White, Rosé



GRIMBERGEN Brown Abbey



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



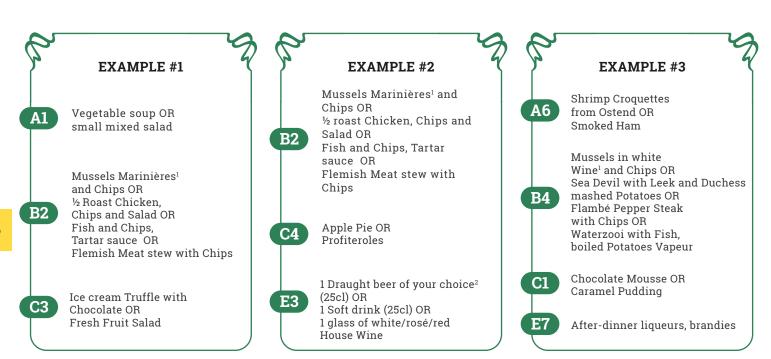
PUT YOUR MENU TOGETHER*

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

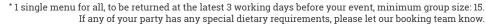
1 SINGLE MENU PER GROUP





STARTERS

| *** | | |
|-----------|--|---------|
| A1 | Vegetable soup OR small mixed salad | 3,65 € |
| A2 | Cervelat sausage, mayonnaise and Dijon Mustard OR Mussels Soup | 6,15 € |
| A3 | Onion soup OR Fish soup OR Bowl of Mussels Marinières (250 g)** | 8,40 € |
| A4 | Duo of homemade Cheese and Shrimp Croquettes OR Herring fillets with vegetable salad | 11,00 € |
| A5 | Duo of homemade Cheese and Shrimp Croquettes OR Tomato filled with Ostend Shrimps | 12,15 € |
| A6 | Shrimp Croquettes from Ostend OR Smoked Ham | 13,80 € |
| A7 | Lobster Bisque or Mussels with Garlic Butter and Fine Herbs OR Tomato filled with Ostend Shrimps | 14,30 € |
| | | |



^{**} 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



12.00pm to 11.00pm

MAIN COURSES

| 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 | 15,10 € |
|----|---|---------|
| B2 | Mussels Marinières¹ and Chips or ½ roast Chicken, Chips and Salad OR Fish and Chips, Tartar sauce OR Flemish Meat stew with Chips | 16,80 € |
| B3 | Mussels in white Wine¹ and Chips OR Grilled Steak with Chips and Butter Maître d'Hôtel OR Waterzooi with Chicken Ghent style, boiled potatoes | 20,75 € |
| 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 | 24,30 € |

DESSERTS

| C1 | Chocolate Mousse OR Caramel Pudding | 5,50 € |
|-----------|--|--------|
| C2 | Meringue Ice cream with whipped Cream OR Waffle with whipped cream (15 minutes wait) | 7,60 € |
| C3 | Ice cream Truffle with Chocolate OR Fresh Fruit Salad | 8,00 € |
| C4 | Apple Pie OR Profiteroles | 8,30 € |



DRINKS

| E1 | 1 Aperitif (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, draught beer of choice, cava) | 6,45 € | |
|-----------|--|---------|--|
| E2 | 1 Aperitif (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, draught beer, cava, Whisky's, Gin, Vodka, soft drink included or glass of champagne) | 10,35 € | |
| E3 | 1 Draught beer of your choice² (25cl) OR 1 Soft drink (33cl) OR 1 glass of white/rosé/red house wine | 3,40 € | |
| E4 | 2 Draught beers of your choice² (25cl) OR 2 Soft drinks (33cl) OR ¼ lt of white/rosé/red house wine | 5,60 € | |
| E5 | 3 Draught beers of your choice² (25cl) OR 3 Soft drinks (33cl) OR ½ lt of white/rosé/red house wine | 9,65 € | |
| E6 | Drinks freely available include draught beers, house red, white and rosé wines and soft drinks | 15,00 € | |
| E7 | After-dinner liqueurs, brandies | 8,15 € | |



NEW SUPPLEMENTS



ENTREMETS - 5,25 € THE LÉON

COLONEL



PLATE OF 4 **BELGIAN CHEESES**



8,20 €

EXPRESSO 2,20 € or TEA







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.

GROUPE LEON VANLANCKER 1893 S.A. Rue des Bouchers 18 1000 BRUXELLES www.chezleon.be

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f o #chezleon1893

| RESERVATION \ |
|--------------------------------------|
| TO BE RETURNED TO US DULY FILLED OUT |

| Name (Company) | | | | | |
|----------------------|----------|---------------|-----------|-----------|---------------|
| Responsible person | | | | | |
| Address | | | | | |
| Phone / Mobile | | | | | |
| E-mail | | | | | |
| V.A.T. | | | | | |
| Date | | | | | |
| | | | | | |
| Your reference | | | | | |
| | | | | | |
| Nr of persons | | | | | |
| Menu | | | | | |
| Price of menu | | | | | |
| Comments | | | | | |
| | | | | | |
| Guests' language | | | | | |
| Guests' nationality | | | | | |
| Guests nationality | | | | | |
| Confidential price: | ☐ Yes | □ No | | | |
| Payment: | ☐ Cash | ☐ Credit card | ☐ Invoice | ☐ Voucher | ☐ Pre-payment |
| Dries and service in | ماريط مط | | | | |

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 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.

Realised with the support of hub.brussels









Our general sales conditions can be consulted at www.chezleon.be/cgv.pdf





