



BELGIAN CUISINE SINCE 1893



CHEZ LEON

**Groups and
Banquets**
Prices 2023



www.chezleon.be

ETOA



#chezleon1893



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 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*

 3 DAYS IN ADVANCE

 MINIMUM 15 PEOPLE

LUNCH FORMULES ONLY

 12.00pm to 4.00pm only

D1

LUNCH 15,45 €
2 services

Vegetable Soup of the day
...
Meat Balls with Tomato Sauce,
Belgian Chips

D2

LUNCH 16,65 €
2 services

Vegetable Soup of the day
...
Parmentier of Veal,
Spinach and Ricotta

D3

LUNCH 15,45 €
2 services

Vegetable Soup of the day
...
Country Sausage,
Stoemp of the Day

D4

LUNCH 16,65 €
2 services

Vegetable Soup of the day
...
Parmentier
of Cod fish

D5

LUNCH 16,65 €
2 services

Vegetable Soup of the day
...
Sauté Spring Lamb,
Potatoes «au Gratin»

D6

LUNCH 16,65 €
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 19,45 €

Traditional Cervelat Sausage
Mayonnaise and Dijon Mustard

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

...
Homemade Cream Caramel

D8 "BEIJING-BRUSSELS" 33,65 €

Lobster Bisque

...
Mussels Marinières and Chips

...
Fresh Fruit Salad
of the House

D14 BELGIAN MENU 26,20 €

Cheese Croquette,
Ham Mousseline

...
Flemish Meat Stew
with Brown Ale and Chips

...
Panna cotta speculoos

D10 VEGETARIAN MENU 19,45 €

Vegetable soup

...
Large Plate of mixed Salads
Green Beans, Tomatoes,
Vinaigrette

...
Brussels Waffle with whipped Cream

D22 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



D13 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

D9



A success
since 1958!

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

D15 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 €

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

B

D11 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

D24 VEGAN MENU 22,50 €

Vegetable soup

...
Large Plate of mixed Salads
Green Beans, Tomatoes,
Vinaigrette

...
Fresh fruit salad

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REGIONAL SPECIALITY MENUS

☀️🌙 12.00pm to 11.00pm

D17 "MUSSEL" MENU 38,25 €

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 13,80 € (ONLY BETWEEN 2.00PM AND 5.00PM)

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

D21 "MUSSELS & PASTA" 22,00 €

Mussels Soup
...
Léon Penne (Shrimps, Mussels
Mushrooms, Cream)
...
Chocolate Mousse
with plain chocolate

D25 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



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

D18 PAJOTTENLAND 29,15 €

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

D20 "FISH" MENU 41,50 €

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

**15,00 €
ALL IN**

E6



GEORGES
Pils Beer
5,20% alc.



BRUGS
White Beer
4,8% alc.



SOFT
Coca-Cola, Sprite,
Spa, ...



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

EXAMPLE #1

- A1** Vegetable soup OR small mixed salad
- B2** Mussels Marinières¹ 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

EXAMPLE #2

- B2** Mussels Marinières¹ 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 choice² (25cl) OR
1 Soft drink (25cl) OR
1 glass of white/rosé/red House Wine

EXAMPLE #3

- A6** Shrimp Croquettes from Ostend OR
Smoked Ham
- B4** 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
- C1** Chocolate Mousse OR
Caramel Pudding
- E7** After-dinner liqueurs, brandies

A

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 € |

* 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

12.00pm to 11.00pm

B

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 Marinières ¹ 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 Wine ¹ 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 € |

C

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 € |

E

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 choice ² (25cl) OR 1 Soft drink (33cl) OR 1 glass of white/rosé/red house wine | 3,40 € |
| E4 | 2 Draught beers of your choice ² (25cl) OR 2 Soft drinks (33cl) OR ¼ lt of white/rosé/red house wine | 5,60 € |
| E5 | 3 Draught beers of your choice ² (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 € |

S

NEW

SUPPLEMENTS

- | | | | | | |
|-----------|---------------------------|-----------|--------------------------|-----------|------------------------|
| S1 | ENTREMETS - 5,25 € | S2 | PLATE OF 4 8,20 € | S3 | EXPRESSO 2,20 € |
| | THE LÉON COLONEL | | BELGIAN CHEESES | | or TEA |

(SCOOP OF LEMON SORBET WITH VODKA)



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.
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1000 BRUXELLES
www.chezleon.be

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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

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.

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