

BELGIAN CUISINE SINCE 1893 📣



Groups and Banquets Prices 2023







FON













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



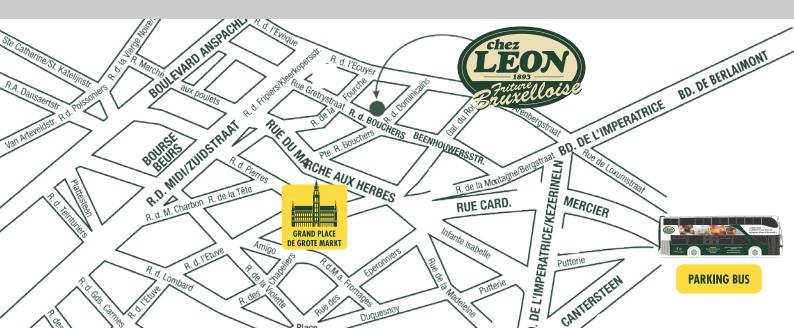
Located a stone's throw from the Grand-Place and three minutes' walk from the Gare Centrale and a bus parking



Open daily all year round, from 12:00pm to 11:00pm, Friday and Saturday until 11:30pm, all day Banquet rooms with air-conditioning; capacity
of 15-230 people

GOOD TO KNOW

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

3 DAYS IN ADVANCE

🗙 MINIMUM 15 PEOPLE





COMPLIMENTARY !

FREE DRINK (25cl):

OR ^{1 pils beer}

- ____ 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 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.



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DRINK-AS-MUCH-AS-YOU-WANT

Our Belgian draught beers, house wines and soft drinks

> 15,00 € ALL IN



GRIMBERGEN Brown Abbey 6,25% alc.



BRUGS White Beer 4,8% alc.

LA LÉON Blond Beer 6,50% alc.





HOUSE WINES Red, White, Rosé 5

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



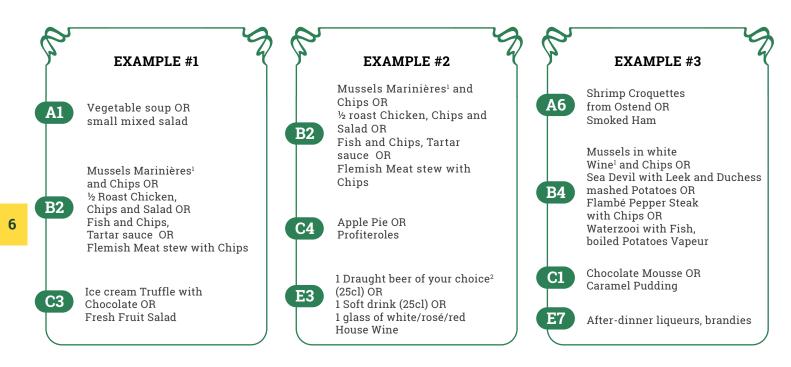
PUT YOUR MENU TOGETHER*

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 €

* 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

MAIN COURSES

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 €
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 €
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 €
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 €
	OR Fish and Chips, Tartar sauce or grilled Steak with Chips and Butter Maître d'Hôtel Mussels Marinières ¹ and Chips or ½ roast Chicken, Chips and Salad OR Fish and Chips, Tartar sauce OR Flemish Meat stew with Chips 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 Mussels in white Wine ¹ and Chips or Sea Devil with Leek and Duchess mashed Potatoes



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 €

Ē-	DRIN	IKS
El	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 €
E 4	2 Draught beers of your choice ² (25cl) OR 2 Soft drinks (33cl) OR ¼ lt of white/rosé/red house wine	5,60 €
E 5	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 €
E 7	After-dinner liqueurs, brandies	8,15 €
SI	ENTREMETS - 5,25 € THE LÉON COLONEL (scoop of LEMON SORBET 	ITS 2,20 €

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 🖸 #chezleon1893



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.

Realised with the support of hub.brussels













