



Groups and Banquets

PRICES 2025



www.chezleon.be

ETOA

 
#chezleon1893



 **petit 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.

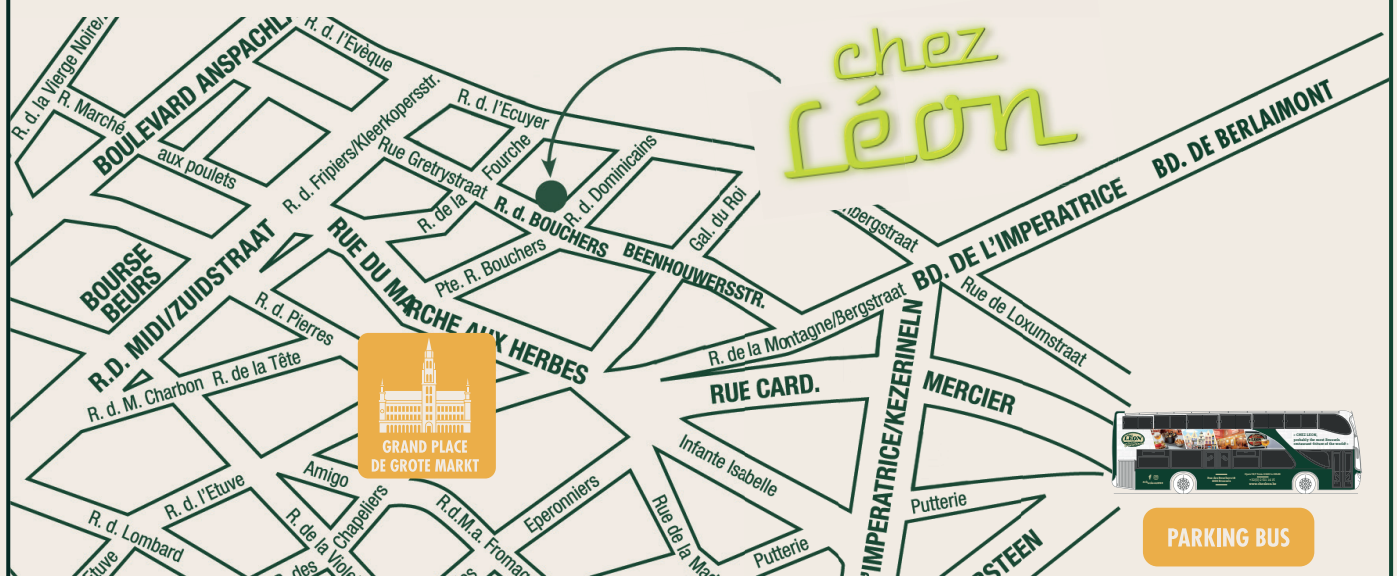
All come to get a taste of the house's mussel dishes. There are also lobster, fish and meat dishes, but the truly initiated are distinguished by their predilection for the «Moules Marinières Spéciales», an almost secret recipe accompanied with chips and a delicious LÉON beer, for example.

We'll stop there, and thank you for your visit.
Enjoy your meal !



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
- LEON BEER IS A REFRESHING AND GENEROUS PALE ALE BREWED IN BELGIUM



LUNCH formules

12.00PM TO 4.00PM ONLY

1 SINGLE SET MENU FOR ALL

EXCEPT SPECIAL DIETARY REQUIREMENTS*



3 DAYS IN ADVANCE



MINIMUM 15 PEOPLE

LUNCH 2 SERVICES

VEGETABLE SOUP OF THE DAY

...

MEAT BALLS WITH TOMATO SAUCE,
BELGIAN CHIPS

D1 17.00€

LUNCH 2 SERVICES

VEGETABLE SOUP OF THE DAY

...

PARMENTIER OF VEAL,
SPINACH AND RICOTTA

D2 18.50€

LUNCH 2 SERVICES

VEGETABLE SOUP OF THE DAY

...

COUNTRY SAUSAGE,
STOEMP OF THE DAY

D3 17.00€

LUNCH 2 SERVICES

VEGETABLE SOUP OF THE DAY

...

PARMENTIER
OF COD FISH

D4 18.50€

LUNCH 2 SERVICES

VEGETABLE SOUP OF THE DAY

...

SAUTÉ SPRING LAMB,
POTATOES «AU GRATIN»

D5 18.50€

LUNCH 2 SERVICES

VEGETABLE SOUP OF THE DAY

...

YOUNG TURKEY CASSEROLE
PILAF RICE

D6 18.50€

Vegetarian alternative for the main course: Spaghetti alla Napoletana.

SUPPLEMENT

+2.00€

PER
PERSON:

HOMEMADE CHOCOLATE MOUSSE
OR HOMEMADE CREAM CARAMEL

SUPPLEMENT

+1.00€

PER
PERSON:

SMALL MIXED SALAD
INSTEAD OF SOUP



**COMPLI-
MENTARY**

FREE DRINK
(25CL)

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.

Regional Specialty Menus

APERITIF

1 LÉON BEER 25CL +
PORTION OF FRIED MUSSELS / 4 PERSONS

D22 8.00€



3 DAYS IN ADVANCE



MINIMUM 15 PEOPLE



ALL THE TERROIR MENUS
CAN BE COMBINED WITH
A DRINKS PACKAGE
(SEE PAGE 7 OF OUR BROCHURE)

VEGAN MENU

VEGETABLE SOUP

...

LARGE PLATE OF MIXED SALADS
GREEN BEANS, TOMATOES,
VINAIGRETTE

...

FRESH FRUIT SALAD

D24 24.50€

VEGETARIAN MENU

VEGETABLE SOUP

...

LARGE PLATE OF MIXED SALADS
GREEN BEANS, TOMATOES,
VINAIGRETTE

...

BRUSSELS WAFFLE
WITH WHIPPED CREAM**

D10 22.50€

VEGETARIAN MENU

HOMEMADE VEGETABLE TORTILLA
AND TOMATO COULIS

...

SOJA STEAK WITH GRILLED TOMATOES,
GREEN BEANS, BOILED POTATOES

...

FRESH FRUIT SALAD OF THE HOUSE

D11 27.50€

FAST MENU

TRADITIONAL CERVELAT SAUSAGE
MAYONNAISE AND DIJON MUSTARD

...

GRILLED TURKEY FILLET
BUTTER MAÎTRE D'HÔTEL
MIXED SALAD AND CHIPS

...

HOMEMADE CREAM CARAMEL

D7 22.50€



FULLY CLASSICAL LEON



D9 36.00€

TOMATO FILLED
WITH OSTEND SHRIMPS

...

MUSSELS MARINIÈRES AND CHIPS

...

FREE:

THE EXCELLENT LEON BEER
OR A GLASS OF MUSCADET
OR SOFT DRINK

THE GASTRONOME

STEWED EEL IN GREEN CHERVIL SAUCE
WITH 7 HERBS

...

SALMON WITH MOUSSELINE SAUCE,
PLAIN POTATOES

...

APPLE PIE

D12 42.00€



BELGIAN MENU

BREUGHEL HAM

...

SHRIMP CROQUETTE FROM OSTEND

...

WATERZOOI FROM GHENT
WITH MALINES CHICKEN,
BOILED POTATOES

...

BRUSSELS WAFFLE
WITH WHIPPED CREAM**

D15 45.00€

BELGIAN MENU

BRUSSELS SALAD
WITH ENDIVES AND BACON STRIPS

...

PORK CHOP ACCOMPANIED
BY STOEMP WITH
THE VEGETABLES OF THE DAY.

...

CHOCOLATE MOUSSE
WITH PLAIN CHOCOLATE

D13 24.00€

BELGIAN MENU

CHEESE CROQUETTE,
HAM MOUSSELINE

...

FLEMISH MEAT STEW
WITH BROWN ALE AND CHIPS

...

PANNA COTTA SPECULOOS

D14 30.00€

12.00PM TO 11.00PM

1 SINGLE SET MENU FOR ALL

EXCEPT SPECIAL DIETARY REQUIREMENTS*

AFTERNOON TEA AT LEON

BRUSSELS WAFFLE,
VANILLA ICE CREAM,
HOT CHOCOLATE SAUCE,
CHANTILLY CREAM
ESPRESSO COFFEE OR TEA
(ONLY BETWEEN 2.00PM AND 5.00PM)

D23 16.00€



MUSSELS & PASTA

MUSSELS SOUP
...
LÉON PENNE (SHRIMPS, MUSSELS
MUSHROOMS, CREAM)
...
CHOCOLATE MOUSSE
WITH PLAIN CHOCOLATE

D21 25.50€

PRESTIGE SEAFOOD SET MEAL

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

D25 60.50€

"MUSSEL" MENU

MUSSEL SOUP
...
FINE SALAD LÉON WITH
FRIED MUSSELS AND PEPPER SAUCE
...
MUSSELS MARINIÈRES
AND CHIPS
...
ICE CREAM TRUFFLE
WITH CHOCOLATE

D17 45.00€

BEERS MENU

PÂTÉ OF HARE AND BEER
FROM THE ABBEY OF RAMÉE
...
TURKEY FRICASSEE WITH
RASPBERRY BEER,
POTATO CROQUETTES
...
SORBET WITH KRIEK

D16 31.50€

OPTION BEVERAGES +8.60€
25CL PILS BEER GEORGES AS AN APERITIF
1 LÉON BEER WITH STARTER
25CL WHITE BEER WITH THE MAIN COURSE

"FISH" MENU

FISH SOUP
WITH GARLIC SAUCE,
CROUTONS AND GRATED CHEESE
...
WATERZOOI WITH FISH
(SOLE, SALMON, SEA-DEVIL, COD)
...
RASPBERRY SORBET

D20 48.00€

PAJOTTENLAND

«CHICONS AU GRATIN»
...
LEG OF RABBIT WITH GUEUZE BEER
BRUSSELS SPROUTS
AND BOILED POTATOES
...
ICE CREAM TRUFFLE
WITH CHOCOLATE

D18 33.50€

MENU FRUITS DE MER DELUXE

LÉON PLATTER
(FLAT OYSTERS, CUPPED OYSTERS,
RAW MUSSELS WITH
A LEMON-MUSTARD SAUCE, SEA SNAILS)
...
WATERZOOI
WITH HALF A LOBSTER,
BOILED POTATOES
...
PROFITEROLES

D19 79.70€



"BEIJING BRUSSELS"

LOBSTER BISQUE
...
MUSSELS MARINIÈRES AND CHIPS
...
FRESH FRUIT SALAD
OF THE HOUSE

D8 39.00€

DRINK-AS-MUCH- AS-YOU-WANT

OUR BELGIAN DRAUGHT
BEERS, HOUSE WINES
AND SOFT DRINKS

E6 15.00€



GEORGES
PILS BEER
5.2% ALC.



THE LÉON
BLOND BEER
6.50% ALC.



SOFT
COCA-COLA,
SPRITE, SPA, ...



BRUGS
WHITE BEER
4.8% ALC.



HOUSE WINES
RED, WHITE, ROSÉ

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

* 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.

** 15 minutes wait for more than 50 people

Mix & Match menus

12.00PM TO 11.00PM
1 SINGLE MENU PER GROUP

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

EXAMPLE 1

- A1** VEGETABLE SOUP OR SMALL MIXED SALAD
...
- B2** MUSSELS MARINIÈRES¹ AND CHIPS OR
1/2 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
1/2 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
CAMEL PUDDING
...
- E7** AFTER-DINNER LIQUEURS, BRANDIES

A STARTERS

A1	VEGETABLE SOUP OR SMALL MIXED SALAD.....	4.20€
A2	CERVELAT SAUSAGE, MAYONNAISE AND DIJON MUSTARD OR MUSSELS SOUP.....	7.00€
A3	ONION SOUP OR FISH SOUP OR BOWL OF MUSSELS MARINIÈRES (250 G)**.....	10.00€
A4	2 HOMEMADE CHEESE CROQUETTES OR SMALL BRUSSELS SALAD (BACON & ENDIVE).....	12.00€
A5	DUO OF HOMEMADE CHEESE AND SHRIMP CROQUETTES OR TOMATO FILLED WITH OSTEND SHRIMPS.....	14.00€
A6	SHRIMP CROQUETTES FROM OSTEND (2 PIECES) OU SMOKED HAM.....	16.00€
A7	LOBSTER BISQUE OU MUSSELS WITH GARLIC BUTTER AND FINE HERBS OU TOMATO FILLED WITH OSTEND SHRIMPS....	16.50€

* 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.

B MAIN COURSES

B1	1/2 ROAST CHICKEN, CHIPS AND SALAD OR GRILLED PORK CHOP, 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	17.40€
B2	MUSSELS MARINIÈRES ¹ AND CHIPS OR 1/2 ROAST CHICKEN, CHIPS AND SALAD OR FISH AND CHIPS, TARTAR SAUCE OR FLEMISH MEAT STEW WITH CHIPS	19.50€
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	24.00€
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	28.00€

* A vegetarian option is available for the above dishes: Spaghetti alla Napoletana.

C DESSERTS

C1	CHOCOLATE MOUSSE OR CARAMEL PUDDING	6.30€
C2	MERINGUE ICE CREAM WITH WHIPPED CREAM OR WAFFLE WITH WHIPPED CREAM (15 MINUTES WAIT)	8.70€
C3	ICE CREAM TRUFFLE WITH CHOCOLATE OR FRESH FRUIT SALAD	9.25€
C4	APPLE PIE OR PROFITEROLES	9.50€

E DRINKS

E1	APERITIF (MARTINI, GANCIA, PINEAU DES CHARENTES, PORTO, SHERRY, KIR, DRAUGHT BEER OF CHOICE, CAVA)	7.00€
E2	APÉRITIF (WHISKY'S, GIN, VODKA, GLASS OF CHAMPAGNE, MARTINI, GANCIA, PINEAU DES CHARENTES, PORTO, SHERRY, KIR, DRAUGHT BEER, CAVA)	11.30€
E3	1 DRAUGHT BEER OF YOUR CHOICE ² (25CL) OR 1 SOFT DRINK (33CL) OR 1 GLASS OF WHITE/ROSÉ/RED HOUSE WINE	3.80€
E4	2 DRAUGHT BEERS OF YOUR CHOICE ² (25CL) OR 2 SOFT DRINKS (33CL) OR 1/4 LT OF WHITE/ROSÉ/RED HOUSE WINE	6.10€
E5	3 DRAUGHT BEERS OF YOUR CHOICE ² (25CL) OR 3 SOFT DRINKS (33CL) OR 1/2 LT OF WHITE/ROSÉ/RED HOUSE WINE	10.60€
E6	DRINKS-AS-MUCH-AS-YOU-WANT (OUR BELGIAN DRAUGHT BEERS, HOUSE WINES, SOFT DRINKS, ONLY DURING THE MEAL)	15.00€
E7	AFTER-DINNER LIQUEURS, BRANDIES	8.90€

S SUPPLEMENTS

S1 ENTREMETS THE COLONEL LÉON (SCOOP OF LEMON SORBET WITH VODKA)

5.70€



S2 PLATE OF 4 BELGIAN CHEESES

9.00€



S3 EXPRESSO OR TEA

2.50€



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.

Reservation

GROUPE LEON VANLANCKER 1893 S.A.
RUE DES BOUCHERS 18
1000 BRUXELLES
WWW.CHEZLEON.BE

.....
WELCOME@LEON1893.COM
+32 (0)2 511 14 15

  #chezleon1893

TO BE RETURNED TO US DULY FILLED OUT

NAME (COMPANY) _____

ADDRESS _____

RESPONSIBLE PERSON _____

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

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
- ONE SINGLE BILL FOR THE ENTIRE GROUP / OVERALL PAYMENT FOR THE WHOLE GROUP.

Price and service included.

Our general sales conditions can be consulted at www.chezleon.be/cgv.pdf « Realised with the support of Brussels Invest & export ».



ETOA

