



Groups and Banquets

2026



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 Marinière Spéciales», an almost secret recipe accompanied with chips and a delicious LÉON beer, for example.

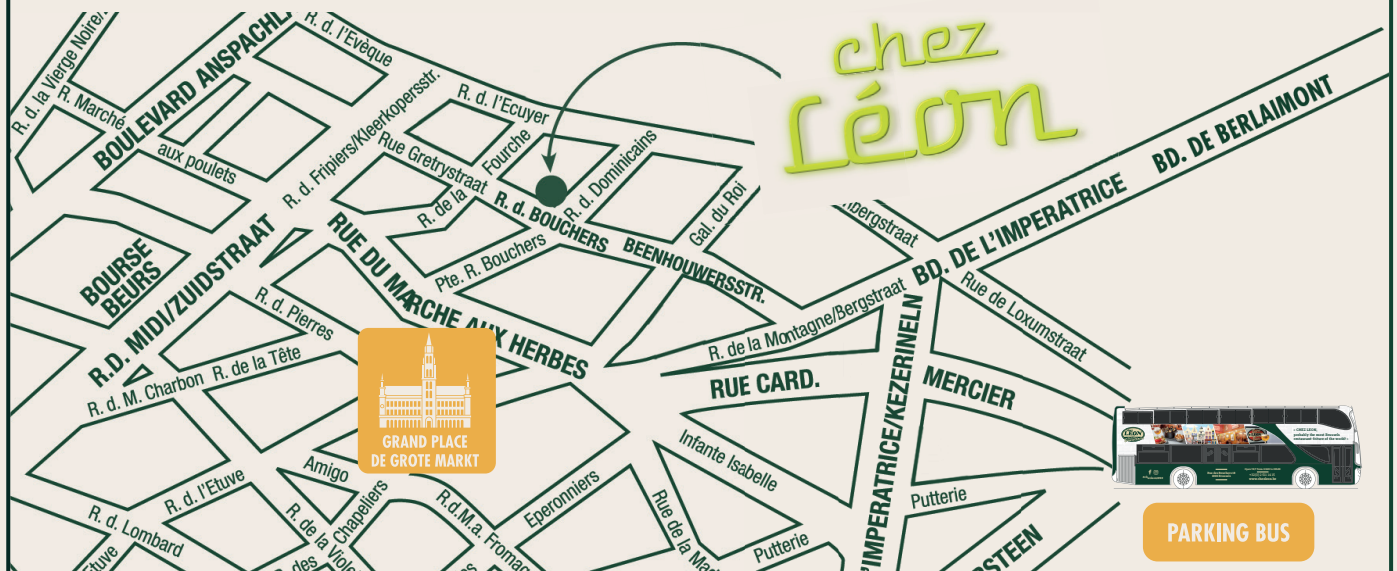
We'll stop there, and thank you for your visit.
Enjoy your meal !

Kevin VANLANCKER



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

...

MEAT BALLS WITH TOMATO SAUCE,
CHIPS

D1 21.00€

LUNCH 2 SERVICES

VEGETABLE SOUP

...

PARMENTIER OF VEAL,
SPINACH AND RICOTTA

D2 22.00€

LUNCH 2 SERVICES

VEGETABLE SOUP

...

COUNTRY SAUSAGE,
STOEMP OF THE DAY

D3 21.00€

LUNCH 2 SERVICES

VEGETABLE SOUP

...

PARMENTIER
OF COD FISH

D4 22.00€

LUNCH 2 SERVICES

VEGETABLE SOUP

...

SAUTÉ SPRING LAMB,
POTATOES «AU GRATIN»

D5 22.50€

LUNCH 2 SERVICES

VEGETABLE SOUP

...

YOUNG TURKEY CASSEROLE
PILAF RICE

D6 21.00€

Vegetarian alternative for the main course: Spaghetti alla Napolitana.

SUPPLEMENT

+3.00€

**PER
PERSON:**

HOMEMADE CHOCOLATE MOUSSE
OR HOMEMADE CREAM CARAMEL

SUPPLEMENT

+1.50€

**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



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

TRADITIONAL CERVELAT SAUSAGE
MAYONNAISE AND DIJON MUSTARD
...

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

HOMEMADE CREAM CARAMEL

D7 25.00€

MANNEKEN-PIS MENU

LOBSTER BISQUE
...

MUSSELS MARINIÈRE AND CHIPS
...

HOMEMADE FRESH FRUIT SALAD

D8 45.00€

**12.00PM TO
11.00PM**
**1 ONLY AND
SAME MENU
FOR ALL**

EXCEPT SPECIAL FOOD DIET*
HALAL MENU AVAILABLE ON REQUEST

FULLY CLASSICAL LEON

TOMATO STUFFED
WITH OSTEND SHRIMPS
...

MUSSELS MARINIÈRE AND CHIPS
...

COMPLIMENTARY : THE LEON BEER
OR A GLASS OF MUSCADET
OR SOFT DRINK

D9 41.50€

VEGAN MENU

VEGETABLE SOUP
...

BRAISED VEGETABLES
STEAMED POTATOES
...

HOMEMADE FRESH FRUIT SALAD

D10 26.50€

VEGETARIAN MENU

HOMEMADE VEGETABLE TORTILLA
AND TOMATO COULIS
...

SOJA STEAK WITH GRILLED TOMATOES,
GREEN BEANS, STEAMED POTATOES
...

HOMEMADE FRESH FRUIT SALAD OR
BRUSSELS WAFFLE WITH WHIPPED CREAM

D11 30.00€

THE GASTRONOME

STEWED EEL IN GREEN CHERVIL SAUCE
WITH 7 HERBS
...

SALMON WITH MOUSSELINE SAUCE,
STEAMED POTATOES
...

CRÈME BRÛLÉE

D12 48.00€



MAROLLES MENU

BRUSSELS SALAD
WITH ENDIVES AND BACON STRIPS
...

COUNTRY SAUSAGES SERVED WITH
STOEMP OF THE DAY
...

HOMEMADE CHOCOLATE MOUSSE

D13 26.50€

BELGIAN MENU

CHEESE CROQUETTE,
HAM MOUSSELINE
...

FLEMISH BEEF STEW
WITH CHIPS
...

PANNA COTTA SPECULOOS

D14 35.00€

ATOMIUM MENU

BREUGHEL HAM
...

WATERZOOI FROM GHENT
WITH MALINES CHICKEN,
STEAMED POTATOES
...

BRUSSELS WAFFLE
WITH WHIPPED CREAM**

D15 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 35.00€

DRINKS OPTION +9.50€
25CL GEORGES PILS BLOND BEER AS APERITIF
1 LÉON BEER WITH STARTER
25CL WHITE BEER WITH MAIN COURSE

"MUSSELS" MENU

MUSSELS SOUP
OR
FINE SALAD LÉON WITH
FRIED MUSSELS AND PEPPER SAUCE
...
MUSSELS MARINIÈRE
AND CHIPS
...
ICED TRUFFLE
WITH CHOCOLATE

D17 45.00€

"FISH" MENU

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

D20 53.50€

AFTERNOON TEA AT LEON

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

D23 17.00€



PAJOTTENLAND

«CHICONS AU GRATIN»
...
LEG OF RABBIT WITH GUEUZE BEER
BRUSSELS SPROUTS
AND STEAMED POTATOES
...
ICED TRUFFLE
WITH CHOCOLATE

D18 37.00€



MUSSELS & PASTA

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

D21 28.50€

PRESTIGE SEAFOOD SET MEAL

FISH SOUP
WITH GARLIC SAUCE,
CROUTONS AND GRATED CHEESE
...
3 CUPPED OYSTERS,
1 GAMBAS PRAWN,
1 QUEEN SCALLOP,
5 FARMED MUSSELS (SEASON),
3 WINKLES, 1 CRAB (450 GR)
...
HOMEMADE CREAM CARAMEL

D25 66.50€

SEAFOOD DELUXE MENU

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

D19 87.00€



APERITIF

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



D22 9.00€

KIDS' MENU

UNTIL 12 YEARS OLD

OMELET WITH CHIPS, OR 1/4 CHICKEN WITH
CHIPS, OR SPAGHETTI BOLOGNESE, OR
MUSSELS WITH CHIPS
...
CHOCOLATE MOUSSE OR VANILLA ICE
CREAM
...
1 SOFT DRINK
...
LOLLIPOP

18.50€

DRINK-AS-MUCH- AS-YOU-WANT

OUR BELGIAN DRAUGHT
BEERS, HOUSE WINES
AND SOFT DRINKS

E6 16.50€



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.

HERE ARE 3 EXAMPLE MENUS

EXAMPLE 1

- A1** VEGETABLE SOUP OR SMALL MIXED SALAD
...
- B2** MUSSELS MARINIÈRE¹ AND CHIPS OR
1/2 ROAST CHICKEN, CHIPS AND SALAD OR
FISH AND CHIPS, TARTAR SAUCE OR
FLEMISH BEEF STEW WITH CHIPS
...
- C3** ICED TRUFFLE WITH CHOCOLATE OR
HOMEMADE FRESH FRUIT SALAD

EXAMPLE 2

- B2** MUSSELS MARINIÈRE¹ AND CHIPS OR
1/2 ROAST CHICKEN, CHIPS AND SALAD OR
FISH AND CHIPS, TARTAR SAUCE OR
FLEMISH BEEF STEW WITH CHIPS
...
- C4** CRÈME BRÛLÉE 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
TOMATO STUFFED
...
- 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, STEAMED POTATOES
...
- C1** HOMEMADE CHOCOLATE MOUSSE OR CREAM CARAMEL
...
- E7** AFTER-DINNER LIQUEURS, BRANDIES

A STARTERS

A1	VEGETABLE SOUP OR SMALL MIXED SALAD.....	4.50€
A2	CERVELAT SAUSAGE, MAYONNAISE AND DIJON MUSTARD OR MUSSELS SOUP	8.00€
A3	ONION SOUP OR FISH SOUP OR BOWL OF MUSSELS MARINIÈRE (250 G)**	11.00€
A4	2 HOMEMADE CHEESE CROQUETTES OR SMALL BRUSSELS SALAD (BACON & ENDIVE)	13.00€
A5	DUO OF SHRIMP AND CHEESE CROQUETTES OR BREUGHEL HAM	15.50€
A6	SHRIMP CROQUETTES FROM OSTEND (2 PIECES) OR TOMATO STUFFED WITH OSTEND SHRIMP	18.50€
A7	LOBSTER BISQUE OU MUSSELS WITH GARLIC BUTTER AND FINE HERBS OU TOMATO STUFFED WITH OSTEND SHRIMP.....	19.00€

* 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.



MAIN COURSES

- B1** 1/2 ROAST CHICKEN WITH CHIPS AND SALAD, OR FISH & CHIPS WITH TARTAR SAUCE, OR BRUSSELS-STYLE MEATBALLS WITH CHIPS..... 20.00€
- B2** MUSSELS MARINIÈRE¹ AND CHIPS OR 1/2 ROAST CHICKEN, CHIPS AND SALAD OR FISH AND CHIPS, TARTAR SAUCE OR FLEMISH BEEF STEW WITH CHIPS 22.00€
- B3** MUSSELS IN WHITE WINE¹ AND CHIPS OR GRILLED STEAK WITH CHIPS AND BUTTER MAÎTRE D'HÔTEL OR WATERZOOI WITH CHICKEN GHENT STYLE, STEAMED POTATOES 26.50€
- 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, STEAMED POTATOES (*) 32.00€

* A vegetarian option is available for the above dishes: Spaghetti alla Napolitana : (from B1 to B4)



DESSERTS

- C1** HOMEMADE CHOCOLATE MOUSSE OR HOMEMADE CREAM CARAMEL 7.00€
- C2** MERINGUE ICE CREAM WITH WHIPPED CREAM OR BRUSSELS WAFFLE WITH WHIPPED CREAM (EXTRA WAITING TIME) 9.50€
- C3** TRUFFLE WITH CHOCOLATE OR HOMEMADE FRESH FRUIT SALAD..... 10.00€
- C4** PROFITEROLES OR CRÈME BRÛLÉE..... 10.50€



DRINKS

- E1** APERITIF (MARTINI, GANCIA, PINEAU DES CHARENTES, PORTO, SHERRY, KIR, DRAUGHT BEER OF CHOICE, CAVA). 8,00€
- E2** APERITIF (WHISKY'S, GIN, VODKA, GLASS OF CHAMPAGNE, MARTINI, GANCIA, PINEAU DES CHARENTES, PORTO, SHERRY, KIR, DRAUGHT BEER, CAVA) 12.50€
- E3** 1 DRAUGHT BEER OF YOUR CHOICE² (25CL) OR 1 SOFT DRINK (33CL) OR 1 GLASS OF WHITE/ROSÉ/RED HOUSE WINE. 4.20€
- E4** 2 DRAUGHT BEERS OF YOUR CHOICE² (25CL) OR 2 SOFT DRINKS (33CL) OR 1/4 LT OF WHITE/ROSÉ/RED HOUSE WINE 7.00€
- E5** 3 DRAUGHT BEERS OF YOUR CHOICE² (25CL) OR 3 SOFT DRINKS (33CL) OR 1/2 LT OF WHITE/ROSÉ/RED HOUSE WINE 12.00€
- E6** DRINKS-AS-MUCH-AS-YOU-WANT (OUR BELGIAN DRAUGHT BEERS, HOUSE WINES, SOFT DRINKS, ONLY DURING THE MEAL) 16.50€
- E7** AFTER-DINNER LIQUEURS, BRANDIES 10.00€



SUPPLEMENTS

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

6.50€



- S2** PLATE OF 4 BELGIAN CHEESES

10.00€



- S3** EXPRESSO OR TEA

2.60€



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.

3 If one of your guests has specific dietary requirements, please contact our reservations service.

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 / TOUR LEADER _____

PHONE / MOBILE _____

E-MAIL _____

V.A.T. _____

DATE _____

TIME _____

YOUR REFERENCE _____

NR OF PEOPLE _____

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

- ANY BANQUETS CANCELLED LESS THAN 48 HOURS IN ADVANCE WILL BE SUBJECT TO A NO-SHOW FEE OF 50% OF THE TOTAL RESERVATION VALUE
- 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 ».



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 petit futé

FIERS DE NOS BIÈRES

