



BELGIAN CUISINE SINCE 1893



Group and Banquet

Prices 2021

www.chezleon.be





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

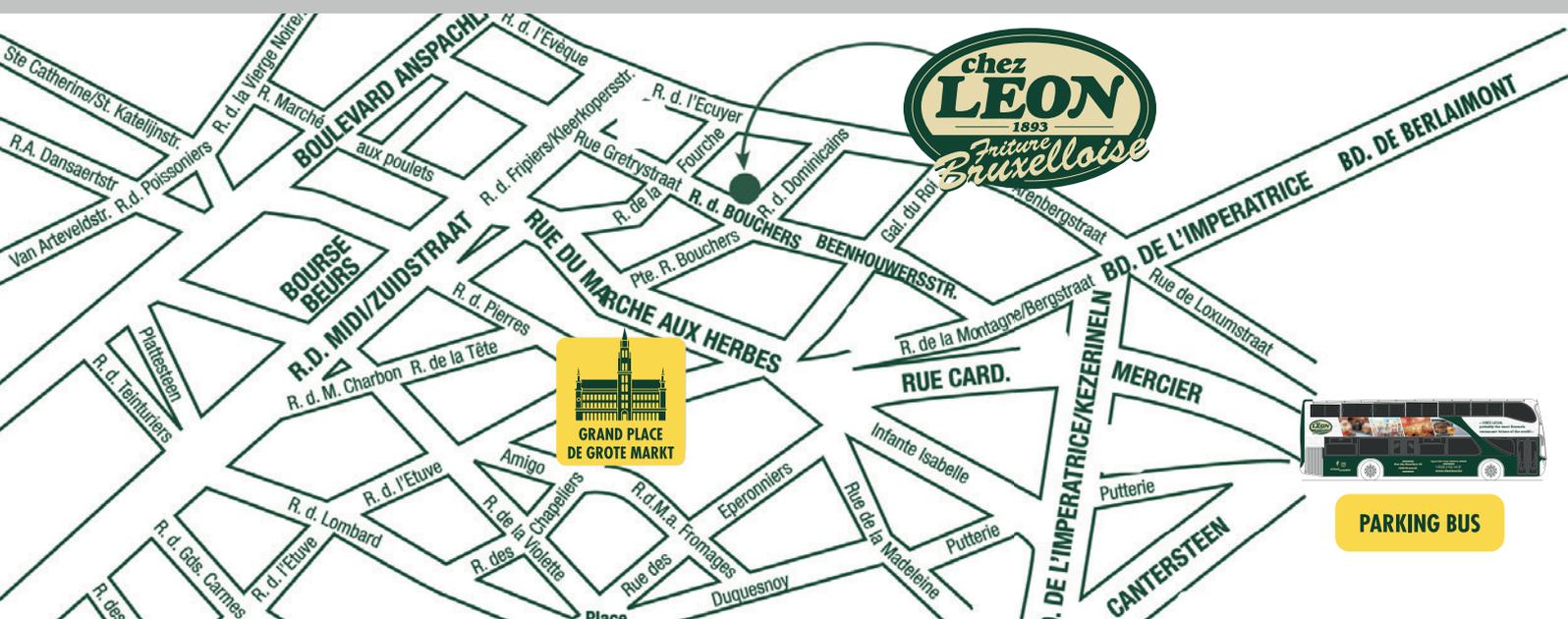
GOOD TO KNOW

📍 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 11:30 to 23:00, Friday and Saturday until 23:30, 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

☀ 11.30am to 4.00pm only

📅 3 DAYS IN ADVANCE

🍴 MINIMUM 15 PEOPLE

D1

LUNCH 14,15 €
2 services

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

D2

LUNCH 15,45 €
2 services

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

D3

LUNCH 14,15 €
2 services

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

D4

LUNCH 15,45 €
2 services

Vegetable Soup of the day
🍲
Parmentier
of Cod fish

D5

LUNCH 15,45 €
2 services

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

D6

LUNCH 15,45 €
2 services

Vegetable Soup of the day
🍲
Young Turkey Casserole
Pilaf Rice



3



Of supplement per person for the
SMALL MIXED SALAD
instead of soup

+ 1.50 €

of supplement per person:
**SELECT A DESSERT
WITH YOUR LUNCH SET MENU**

NEW

OR Homemade Chocolate Mousse
OR Homemade Cream Caramel

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 18,50 €

Traditional Cervelat Sausage
Mayonnaise and Dijon Mustard

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

Homemade Cream Caramel

D8 "BEIJING-BRUSSELS" 31,45 €

Lobster Bisque
Mussels Marinières and Chips
Fresh Fruit Salad of the House

D14 BELGIAN MENU 24,95 €

Cheese Croquette, Ham Mousseline
Flemish Meat Stew with Brown Ale and Chips
Panna cotta speculoos

D10 VEGETARIAN MENU 18,50 €

Vegetable soup
Large Plate of mixed Salads
Green Beans, Tomatoes, Vinaigrette
Brussels Waffle with whipped Cream

D22 APERITIF 6,50 €

1 Léon beer
1 portion of Fried Mussels



D12 THE GASTRONOME 34,50 €

Stewed Eel in green Chervil sauce with 7 herbs
Salmon with Mousseline Sauce, Plain Potatoes
Apple pie

D13 BELGIAN MENU 19,50 €

Brussels Salad with Endives and Bacon strips
Pan-fried Sausages with mashed Stoemp Potatoes and fresh Vegetables
Chocolate Mousse with plain chocolate

D9



FULLY CLASSICAL LEON 28,95 €

Tomato filled with Ostend Shrimps
Mussels Marinières and Chips
Free: The excellent LEON Beer or a glass of Muscadet or soft drink

A success since 1958!

D15 BELGIAN MENU 36,75 €

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 26,25 €

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 22,50 €

Homemade vegetable tortilla and tomato coulis
Soja Steak with grilled Tomatoes, green Beans, boiled Potatoes
Fresh Fruit Salad of the House

D24 VEGAN MENU 21,50 €

Vegetable soup
Large Plate of mixed Salads
Green Beans, Tomatoes, Vinaigrette
Fresh fruit salad

* 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 SPECIALITY MENUS

☀️🌙 12.00am to 11.00pm

D17 "MUSSEL" MENU 35,75 €

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 13,15 €

(ONLY BETWEEN 2.00PM AND 5.00PM)

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

D21 "MUSSELS & PASTA" 21,00 €

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



D19 DELUXE SEAFOOD SET MEAL 67,50 €

Léon Platter (flat oysters, cupped oysters, raw mussels with a lemon-mustard sauce, sea snails)
 Waterzooi with half a Lobster, Boiled Potatoes
 Profiteroles

D25 PRESTIGE SEAFOOD SET MEAL 49,45 €

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

D18 PAJOTTENLAND 27,75 €

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

D20 "FISH" MENU 39,50 €

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

12,50 €
ALL IN

E6



GEORGES
 Pils Beer
 5,20% alc.



BRUGS
 White Beer
 4,8% alc.



SOFT
 Pepsi, Pepsi max,...



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

MENU #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

MENU #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

MENU #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

6

A

STARTER

A1	Vegetable soup OR small mixed salad	3,45 €
A2	Cervelat sausage, mayonnaise and Dijon Mustard OR Mussels Soup	5,85 €
A3	Onion soup OR Fish soup OR Bowl of Mussels Marinières (250 g)**	8,00 €
A4	Duo of homemade Cheese and Shrimp Croquettes OR Herring fillets with vegetable salad	10,50 €
A5	Duo of homemade Cheese and Shrimp Croquettes OR Tomato filled with Ostend Shrimps	11,55 €
A6	Shrimp Croquettes from Ostend OR Smoked Ham	13,15 €
A7	Lobster Bisque or Mussels with Garlic Butter and Fine Herbs OR Tomato filled with Ostend Shrimps	13,60 €

* 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

12.00am to 11.00pm

B

MAIN

- | | | |
|-----------|---|---------|
| 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 | 14,35 € |
| 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 | 16,00 € |
| 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 | 19,75 € |
| 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 | 23,15 € |

C

DESSERT

- | | | |
|-----------|--|--------|
| C1 | Chocolate Mousse OR Caramel Pudding | 5,25 € |
| C2 | Meringue Ice cream with whipped Cream OR Waffle with whipped cream (15 minutes wait) | 7,25 € |
| C3 | Ice cream Truffle with Chocolate OR Fresh Fruit Salad | 7,60 € |
| C4 | Apple Pie OR Profiteroles | 7,90 € |

E

DRINKS

- | | | |
|-----------|--|---------|
| E1 | Apéritif (Martini, Gancia, Pineau des Charentes, Porto, Sherry, Kir, draught beer of choice, cava) | 4,15 € |
| E2 | Apéritif (Whisky's, Gin, Vodka, glass of Champagne + E1) | 7,80 € |
| E3 | 1 Draught beer of your choice ² (25cl) OR 1 Soft drink (25cl) OR 1 glass of white/rosé/red House Wine | 3,15 € |
| E4 | 2 Draught beers of your choice ² (25cl) OR 2 Soft drinks (25cl) OR ¼ Lt of white/rosé/red House Wine | 5,25 € |
| E5 | 3 Draught beers of your choice ² (25cl) OR 3 Soft drinks (25cl) OR ½ Lt of white/rosé/red House Wine | 9,00 € |
| E6 | Drinks at one's discretion (see E3/E4/E5 served only during the meal) | 12,50 € |
| E7 | After-dinner liqueurs, brandies | 7,60 € |

S

NEW

SUPPLEMENTS

- | | | | | | |
|-----------|--|-----------|---|-----------|----------------------------------|
| S1 | ENTREMETS - 5,00 €
THE LÉON COLONEL
(SCOOP OF LEMON SORBET WITH VODKA) | S2 | PLATE OF 4 BELGIAN CHEESES
7,80 € | S3 | EXPRESSO or TEA
2,10 € |
|-----------|--|-----------|---|-----------|----------------------------------|



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

« Realised with the support of Brussels Invest & export ».



- 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.