



TO SHARE... WITH THE APERITIF OR AS A TAPAS STARTER

|   |       |
|---|-------|
| Piadina: pizza dough, olive oil, fleur de sel, tomatoes and Italian herbs.....              | 11.00 |
| The Italian Bellissima charcuterie platter, olive tapenade, tomato tapenade, grissini ..... | 24.00 |
| <i>supp. Stracciatella di Bufala PDO and pinsa with fleur de sel (+12€)</i>                 |       |
| Mini homemade cheese croquettes(7).....   | 12.00 |
| Mini homemade shrimp croquettes (7).....  | 14.00 |

|   |       |
|---|-------|
| 3 oysters Selection from our shelling.....                                | 12.00 |
| Whelks, mayonnaise, lemon.....  | 12.00 |
| Gray shrimps +/- 120 gr .....   | 12.00 |
| Royal Shrimps, mayonnaise (6/9 pcs depending on size and availability) .. | 15.00 |
| Scampi tempura, tartar sauce (6) .....                                    | 14.00 |

COCKTAILS BY LÉO

|   |       |
|---|-------|
| <b>Arduenna Gin</b> .....   | 15.50 |
| <i>Premium Orange Blossom &amp; Lavender Tonic, pepper and pink grapefruit, sprig of dill</i> |       |
| <b>Leodium</b> .....  | 15.50 |
| <i>Premium Pink Pepper Tonic, strawberries or raspberries, white chocolate, lavender</i>      |       |
| <b>Tchin"to</b> .....   | 15.50 |
| <i>Premium Basil &amp; Sicilian Lemon, lime zest and basil</i>                                |       |
| <b>La Vie en Rose</b> .....   | 15.50 |
| <i>Arduenna, white martini, rose syrup, Hibiscus Schweppes Premium</i>                        |       |
| <b>Negroni 694</b> .....  | 15.50 |
| <i>694 Aperitivo, white martini, red martini</i>  |       |

CHAMPAGNE

**Cuvée Wagon Léo Prévotau - Perrier**

Brut

glass 13.90

bottle 75 cl 75.00

Corporate gift, birthday, event...  
 ...special conditions to take away!



CRÉMANTS

A glass of Gales Héritage rosé or white 9.90  
 Gales Héritage bottle rosé or white 75 cl 40.90

WINES BY THE GLASS

Discover our wines by the glass on the back.

WATERS, SOFTS & FRUIT JUICES

|   |      |
|---|------|
| Perrier.....                                  | 4.00 |
| Chaudfontaine 0.50cl.....                     | 6.90 |
| <i>Still / slightly sparkling / sparkling</i> |      |
| Coca Cola.....                                | 4.00 |
| Coca Cola Zéro.....                           | 4.00 |
| Fanta.....                                    | 4.00 |
| Sprite.....                                   | 4.00 |
| Nordic Tonic.....                             | 4.00 |
| Gini.....                                     | 4.20 |
| Schweppes Tonic.....                          | 4.20 |
| Fuze Tea Peach & Hibiscus.....                | 4.00 |
| Fresh pressed orange juice.....               | 8.00 |
| Minute Maid.....                              | 4.00 |
| <i>Orange/ Apple / Tomato</i>                 |      |
| Syrup on the side.....                        | 0.60 |
| Accom: soda, water, tonic, juice, wine .....  | 2.90 |

APPETIZERS

|                             |       |   |       |
|-----------------------------|-------|---|-------|
| Sweet wine Bergerac.....    | 7.20  | Suze.....                                 | 7.80  |
| White wine kir.....         | 7.80  | Maitrank.....                             | 7.80  |
| Kir Royal.....              | 14.20 | Whiskys : J&B, Johnnie Walker.....        | 8.50  |
| Aperol Spritz.....          | 14.50 | Red Label, Jameson                        |       |
| Martini Bianco / Rosso..... | 7.80  | Rhum Nuts.....                            | 9.00  |
| White Porto .....           | 7.80  | Don Papa .....                            | 14.50 |
| Red Porto.....              | 7.80  | <i>Small batch Rhum Philippines</i>       |       |
| Pineau des Charentes.....   | 7.80  | Diplomático Exclusiva Venezuela..         | 12.90 |
| Picon.....                  | 7.80  | <i>Rhum Reserva Ron Antguo</i>            |       |
| Campari .....               | 7.80  | Vodka.....                                | 8.50  |
| Gancia.....                 | 7.80  | Gin Gordon "Classic".....                 | 8.50  |
| Pisang.....                 | 7.80  | Bacardi Carta Blanca.....                 | 8.50  |
| Ricard.....                 | 7.80  | Accom: soda, water, tonic, juice, wine .. | 2.90  |

HOMEMADE ICED TEA  
 ROMANTIC GARDEN

8.90

A gourmet infusion evoking the poetic atmosphere of a garden dotted with sweet flowers and sun-kissed fruits, a mixture of peach, pineapple and lemon myrtle

DRAFT BEERS

|                          |      |
|--------------------------|------|
| Stella Artois 33 cl..... | 4.60 |
| Stella Artois 50 cl..... | 6.80 |
| Leffe blonde 33 cl.....  | 6.20 |
| Leffe blonde 50 cl.....  | 8.90 |
| Triple karmeliet.....    | 6.50 |

SPECIAL BEERS

|                           |      |
|---------------------------|------|
| Leffe brune.....          | 6.40 |
| Leffe Ruby (fruitée)..... | 6.40 |
| Orval.....                | 6.40 |
| Lupulus blonde.....       | 6.50 |
| Jupiler N.A. ....         | 3.90 |
| Chouffe.....              | 6.50 |



Enjoy oysters, seafood and iconic dishes of the Wagon Léo in the comfort of your home ...  
 Contact us and take your order.

**For the well-being of our staff we reserve the right to not to take orders after 10:30 p.m.**



**PATTON BEER**  
 A new deliciously organic beer  
 7.00



MOCKTAILS

|  |       |
|--|-------|
| <b>Arduenna the taste of gin without alcohol</b> .....     | 10.50 |
| <i>Premium Tonic &amp; Touch of Lime, lime, dill sprig</i> |       |
| Spritz without alcohol by Schweppes.....                   | 9.50  |
| Funny campari orange or tonic.....                         | 7.50  |
| Funny pisang orange.....                                   | 7.50  |

**FOR ORGANIZATIONAL AND EFFICIENCY REASONS, WE DO NOT OFFER SEPARATE BILLS. THANK YOU FOR YOUR UNDERSTANDING AND YOUR GOOD SPIRIT**

# OYSTER BAR

## OUR SELECTION OF OYSTERS

### CUPPED OYSTERS :

|                                      |   |                             |
|--------------------------------------|---|-----------------------------|
| Fines de Claire "Céline" n°3 Cancale |  | 6 pcs: 18.00 / 9 pcs: 27.00 |
| Creuses de Zélande n°2 Holland       |   | 6 pcs: 19.00 / 9 pcs: 28.00 |

### EXCLUSIVE OYSTERS :

|  |                             |
|--|-----------------------------|
| <b>La Perle de L'impératrice n°3 Ireland</b> | 6 pcs: 25.00 / 9 pcs: 32.00 |
| <i>Exclusively imported for Wagon Léo</i>    |                             |

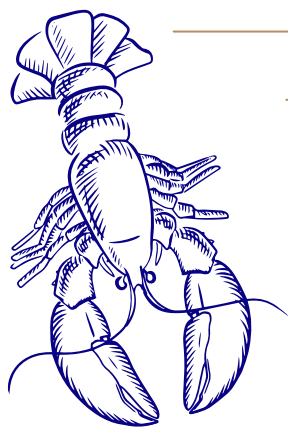
|                                 |                             |
|---------------------------------|-----------------------------|
| Spéciale 'BabyKys' n°5 Bretagne | 6 pcs: 25.00 / 9 pcs: 32.00 |
| Gillardeau n°3 Marennes-Oléron  | 6 pcs: 31.00 / 9 pcs: 40.00 |

### DISCOVERY SELECTION :

|            |   |
|------------|---|
| 12 oysters | 6 cupped/ 6 exclusives and/or flats : 39.00 |
| 18 oysters | 9 cupped/ 9 exclusives and/or flats : 55.00 |

## OUR SEAFOOD PLATTERS

|  |        |
|--|--------|
| Platter of the fishmonger .....  | 34.00  |
| <i>3 cupped oysters, 2 exclusive and/or flat, king prawns, 7 whelks, gray shrimps, mayonnaise, lemon</i>   |        |
| Shellfish platter.....   | 79.00  |
| <i>halflobster, Crab claws, king prawns, 3 langoustines, gray shrimps, mayonnaise, lemon</i>   |        |
| Royal platter.....   | 69.00  |
| <i>6 cupped oysters, 3 exclusive and/or flat, Crab claws, king prawns, 3 langoustines, mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon</i>              |        |
| Prestige platter.....  | 99.00  |
| <i>halflobster, 6 cupped oysters, 3 exclusive and/or flat, Crab claws, king prawns, 3 langoustines, mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon</i> |        |
| Prestige platter for 2 .....   | +37.00 |
| <i>The prestige platter supplement halflobster</i>   |        |



## LOBSTER

Half 39.00 / Whole 59.00 (+/- 600-700 gr)

**Lobster 'Belle-vue'**  
salad, egg, vegetable brunoise, mayonnaise

**De Cecco linguine with lobster**  
bisque, fresh tomato and basil



## SHELLS AND SHELLFISH

### King prawns

(portion 6/9 pcs depending on size and availability) 15.00

**Whelks** (portion) 12.00

**Periwinkles** (portion) 11.00

**Langoustines** (5 pieces) 20.00

**Crab claws** (4 pieces) 18.00

**Gray shrimps** +/- 120 gr 12.00

## STARTERS

|  |       |
|--|-------|
| <b>Salmon tartare in a sesame-cured candied lemon shell,</b> .....                 | 22.00 |
| <i>Conference pear, ginger and lemongrass, citrus juice reduction and dill oil</i> |       |
| <b>Conserverie la Belle-Iloise Saint Georges Vintage</b> .....                     | 19.00 |
| <i>sardines in virgin olive oil, toasted bread and mesclun</i>                     |       |
| <b>Beef Carpaccio</b> .....  | 18.00 |
| <i>pesto, stracciatella, mushrooms, parmesan, arugula</i>                          |       |
| <b>The Italian Bellissima charcuterie platter</b> .....                            | 24.00 |
| <i>olive tapenade, tomato tapenade, grissini</i>                                   |       |
| <b>supp. Stracciatella di Bufala PDO and pinsa with fleur de sel (+12€)</b>        |       |

### Signature Starters

|  |                              |
|--|------------------------------|
| <b>Homemade fish soup, croutons, rouille and cheese</b> .....          | 16.50                        |
| <b>Homemade croquettes with shrimps, lemon and fried parsley</b> ..... | 1 pce 12.90 / 2 pces 19.90   |
| <b>Burgundy Label Rouge snails</b> .....                               | 6 pces 14.00 / 12 pces 19.00 |
| <i>with garlic &amp; parsley butter</i>                                |                              |

|  |                                   |
|--|-----------------------------------|
| <b>French onion soup with croutons and Emmental cheese</b> ..... | 13.00                             |
| <b>Maredsous cheese fondue, lemon and fried parsley</b> .....    | 1 pce 11.50 / 2 pces 17.50        |
| <b>Duo of croquettes: shrimps &amp; Maredsous cheese</b> .....   | 18.90                             |
| <b>Tomatoes with Zeebrugge shrimps</b> .....                     | Starter 22.00 / Main course 33.00 |
| <i>(as a main course served with fries)</i>                      |                                   |
| <b>Cheese "Saint-Marcellin", also to share</b> .....             | 16.00                             |
| <i>Liège syrup with Orval beer, sourdough toast</i>              |                                   |

\*Starters taken as a single dish, supplement of +5 €

## TARTARE

### Real beef tartare with fries 26.90

*capers, parsley, onions, homemade mayonnaise, fries*  
"If you prefer it unprepared, thank you for telling your server"

### Italian-style tartare 30.00

*beef tartare, green peppercorn and basil sauce, stracciatella cheese, caramelized red onion confit, arugula and breadsticks*

## VEGETARIAN & VEGAN

### Burrata di Bufala AOP,

*tartare of heirloom tomatoes, nectarines with honey and white balsamic vinegar, flat-leaf parsley and pine nuts in basil oil*  
18.00

### Indian vegetable curry, Naan bread

Starter 17.00 / Main course 24.00 (rice pilaf)



## PASTA

|   |   |
|---|---|
| <b>Rigattonis al Polpettes of veal, tomato basil sauce</b> .....        | Starter 17.00 / Main course 27.00         |
| <i>Stracciatella di Bufala PDO, parmesan</i>                            |   |
| <b>Linguine "al vongole e cozze"</b> .....                              | Starter 19.00 / Main course 29.00         |
| <i>pan-fried De Cecco al dente linguine, vongole, mussels and basil</i> |   |
| <b>Linguine De Cecco with lobster</b> .....                             | Half 39.00 / Whole 59.00 (+/- 600-700 gr) |
| <i>bisque, fresh tomato and basil</i>                                   |   |

# 'GOLD' MUSSELS

Personalized quality, 100% Dutch guaranteed, 1 kg, unlimited fries

Plain mussels "Marinière" 33.00

Mussels in white wine 34.90

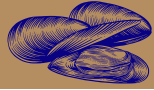
Mussels in white wine with cream 35.90

Mussels with green curry and coconut milk 35.90

Mussels with garlic, white wine, and cream 36.90

Mussels "LÉO" 39.00

with grey shrimp, "Chef's Secret" cream sauce



## OUR FAMOUS CASSOULET

(October to February)

Duck leg confit, duck sausage, Lyonnaise sausage, pork trotters, candied bacon

Enhance your cassoulet with a pan-fried foie gras escalope...+7.90

The Léo restaurant is an official Belgian ambassador from the cassoulet academy of Carcassonne

## OUR SAUERKRAUT

(October to February)

### BRASSERIE

4 selection sausages, confit pork belly, mashed potatoes and lard-covered cabbage...

### ROYALE

4 selection sausages, confit pork belly, ham hock in broth (250g) mashed potatoes and lard-covered cabbage...

## OUR WOOD-FIRED PIZZAS

**Marinara** ..... 14.00

tomato, garlic, oregano, persley and fresh basil

**Margherita** ..... 17.50

tomato sauce, candied cherry tomatoes, Fiore Di Latte mozzarella, fresh oregano and basil

**Prosciutto & funghi** ..... 18.50

tomato sauce, mozzarella Fiore Di Latte, ham cooked with herbs, mushrooms, oregano and olives

**Caesar** ..... 19.50

Tomato, Fiore Di Latte mozzarella, Italian sausage, arugula, Parmesan cheese, caramelized onions, olives, Caesar dressing with anchovies

**Stracciatella Pepperoni** ..... 19.50

Tomato, Fiore Di Latte mozzarella, stracciatella, pepperoni, bell peppers, parsley

**Miss Italia Tartuffo** ..... 31.00

Di Bufala mozzarella, San Marzano tomato fillets, San Daniel raw ham, cherry tomatoes, rocket salad, Parmigiano Reggiano and grated black truffle

### Supplements:

mozzarella, mushrooms, capers, rocket salad, olives, onion, egg, garlic 2.00

cooked ham, Parma ham, salami, tuna, mozzarella di buffala, goat cheese 3.00

**Pizza ordered as a single dish and shared for two... supplement 7 € (except for children up to 12 years old)**

## THE LITTLE STATION MASTERS

Our whole menu:

half portion and half price \*

(\*) The 1/2 portions are exclusively served to children under 12

(\*) Except oyster bar and pizzas



## FISHES

**Fried cod Fish & Chips**, ..... 34.00

homemade tartar sauce, fries

**Brown butter skate wing, gray shrimps**, ..... 36.00

with capers and lemon

**Royal Cod** ..... 37.00

Sautéed vegetables, potato and sea bean brandade, mousseline sauce

**Sole of the North Sea "Meunière"** ..... 46.00

"Like on the Belgian Coast", fries

### Signature Dish

#### Homemade Bouillabaisse

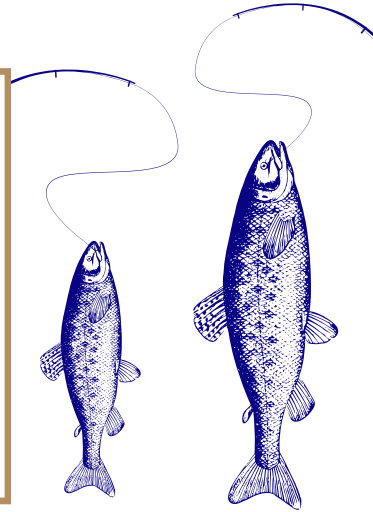
as you like... without fish bones!

43.00

Cod, sea bream, monkfish, salmon,

scallops, prawns, mussels...

croutons, rouille tapenade and olives



## MEATS

**Real home-made meatballs à la Liégeoise**, ..... 26.00

dark beer and Liège syrup, fries

**Breaded Zurich cutlet, cream sauce, ham and mushrooms** ..... 27.00

**Farm poultry vol-au-vent, fries** ..... 29.00

### Signature Dish

42.00

#### Royal vol-au-vent:

farm poultry, veal sweetbread, pan-fried foie gras & grated truffle

**Oven-roasted pork shank, mustard sauce, roasted sucrine salad**, ..... 31.00

grilled tomato, homemade béarnaise, fries

**Marcassin "essential and same recipe for 60 years"** ..... 33.00

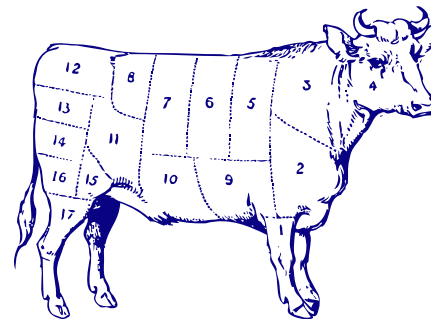
stew served in a casserole dish, compote of fresh lingonberries, homemade fries

## Our beef selection

served with homemade fries prepared in beeffat

**Beef steak "Irish Premium" (230gr)** ..... 32.00

**Entrecote "Black Angus Argentina" (320gr)** ..... 38.00



### Homemade sauces to accompany

your meat 4.00

Béarnaise - Green pepper flambéed with Cognac

Creamed mushrooms - Persley garlic butter

Bordelaise sauce with shallots - Chimichurri

## SIDE DISHES

Fries ..... 6.00

Potatoes ..... 6.00

Potato Brandade ..... 6.00

Rice pilaf ..... 6.00

Salad ..... 6.00

Green beans ..... 7.00

Vegetables ..... 8.00

# CARTE DES VINS

## WINES BY THE GLASS

|  | glass<br>12.50 cl | quarter<br>25 cl | half<br>50 cl | bottle<br>75 cl |
|--|-------------------|------------------|---------------|-----------------|
| <b>WHITE</b>   |                   |                  |               |                 |
| <b>Coteaux de Peyriac Capitelles Pujol</b>                               | 6.60              | 12.60            | 20.90         |                 |
| <b>Muscadet Sèvre et Maine sur Lie</b><br><i>Melon de Bourgogne</i>      | 6.90              | 13.50            |               | 37.00           |
| <b>Bourgogne Chardonnay</b><br><i>"Les Cotilles" Famille Roux</i>        | 8.40              | 16.20            |               | 46.00           |
| <b>Chateau Miaudoux Moelleux</b><br><i>Côte de Bergerac</i>              | 7.30              | 14.20            |               | 39.00           |
| <b>ROSÉ</b>  |                   |                  |               |                 |
| <b>Coteaux de Peyriac Capitelles Pujol</b>                               | 6.50              | 10.90            | 20.90         |                 |
| <b>RED</b>   |                   |                  |               |                 |
| <b>Coteaux de Peyriac Capitelles Pujol</b>                               | 6.50              | 12.50            | 20.90         |                 |
| <b>Bourgogne Pinot Noir</b><br><i>"Les Cotilles" Famille Roux</i>        | 7.80              | 15.10            |               | 43.00           |
| <b>Souffle de Lune "Boutenac" 2022</b><br><i>Château Ollieux Romanis</i> | 8.20              | 16.00            |               | 45.00           |
| <b>Tempo D'Angélus 2023</b><br><i>4ième vin du Château Angélus</i>       | 12.90             | 24.90            |               | 72.00           |

## CHAMPAGNE

**Cuvée Wagon Léo PrévotEAU - Perrier Brut**  
glass 14.00 | bottle 75 cl 75.00

## CRÉMANTS

A glass of Gales Héritage rosé or white 9.90  
Gales Héritage bottle rosé or white 75 cl 40.90



## WHITE WINES

|  | 75 cl | 37.5 cl |
|--|-------|---------|
| <b>LUXEMBOURG</b>  |       |         |
| • Riesling Grand 1° Cru - Gales                                | 38.00 |         |
| • Pinot noir vinifié en blanc - Gales                          | 38.00 |         |
| <b>ALSACE</b>  |       |         |
| • Riesling - Metz Bleger                                       | 38.00 | 23.00   |
| • Pinot Gris - Metz Bleger                                     | 38.00 | 25.00   |
| <b>VALLÉE DE LA LOIRE</b>                                      |       |         |
| • Muscadet Sèvre et Maine sur Lie<br><i>Melon de Bourgogne</i> | 37.00 | 22.00   |
| • Sancerre Celliers de la Pauline D. Eric Louis                | 59.00 | 36.00   |
| • Pouilly Fumé "Les Cris"<br><i>D. A. Cailbourdin</i>          | 74.00 | 45.00   |
| <b>CÔTE DE BERGERAC-MOELLEUX</b>                               |       |         |
| • Chateau Miaudoux Côte de Bergerac                            | 39.00 |         |
| <b>BOURGOGNE</b>   |       |         |
| • Macon Solutré "Sur le Mont" D. Cheveau                       | 52.00 |         |
| • Bourgogne Chardonnay<br><i>"Les Cotilles" Famille Roux</i>   | 46.00 |         |
| • Chablis 1er Cru Fourchaume D. Christophe & Fils              | 89.00 | 49.00   |

## Cellar Treasures - Fine Wines at Exceptional Prices

|  |        |
|--|--------|
| • Mersault "Les Meix Chavaux" 2022<br><i>D. Sébastien Magnien</i>    | 119.00 |
| • Chassagne Montrachet "Pot Bois" 2023<br><i>Domaine Lamy Pillot</i> | 125.00 |

## CÔTES DU RHONE

|  |       |
|--|-------|
| • Condrieu "Pagus Luminis"<br><i>D. Louis Cheze "vieilli 9 mois en fût du chêne"</i> | 99.00 |
|--|-------|

## ITALIE

|   |       |
|---|-------|
| • Vermentino Chardonnay IGT<br><i>Toscane Tenuta Montecchiesi</i> | 39.00 |
|---|-------|

## ROSÉ WINES

|  |       |       |
|--|-------|-------|
| • Côtes de Provence "L'Arbaude"<br><i>Domaine Mas de Cadenet</i> | 37.00 | 22.00 |
| • Château Maïme "Promise"<br><i>Côtes de Provence</i>            | 48.00 |       |

## RED WINES

|  |       |         |
|--|-------|---------|
| <b>ALSACE</b>  | 75 cl | 37.5 cl |
| • Pinot Noir - Metz Bleger   | 39.00 | 23.00   |
| <b>VAL DE LOIRE</b>  |       |         |
| • Saumur Champigny<br><i>Les Lizieres Clotilde Legrand</i>                 | 39.00 |         |
| • Saint-Nicolas de Bourgueil<br><i>Les Montils G. Vallée</i>               | 41.00 | 23.00   |
| <b>VALLÉE DU RHÔNE</b>   |       |         |
| • Côtes du Rhône la Gerbaude <i>Domaine Alary</i>                          | 37.00 |         |
| • Saint-Joseph D. Louis Chèze (100 % Syrah)                                | 69.00 | 39.00   |
| <b>BORDEAUX</b>  |       |         |
| • Château Des Tourtes "Sélection Maison"<br><i>Première Côtes de Blaye</i> | 39.00 | 24.00   |
| • Château Milon 'Grand Cru' 2020<br><i>Saint-Emilion</i>                   | 54.00 |         |
| • Tempo D'Angélus 2023<br><i>4ième vin du Château Angélus</i>              | 72.00 |         |
| • Château La Croix ST Estephe<br><i>2ème vin du Ch Le Crock</i>            | 74.00 | 45.00   |

## Cellar Treasures -

### - Fine Wines at Exceptional Prices

|  |        |
|--|--------|
| • Château Chauvin Grand Cru 2020<br><i>Saint-Emilion</i>             | 86.00  |
| • Château Durfort Vivens 2020<br><i>Margaux</i>                      | 110.00 |
| • Château La Dominique 2020<br><i>Saint-Emilion Grand Cru Classé</i> | 110.00 |
| • Château Branaire Ducru TWA 2014<br><i>Saint Julien</i>             | 125.00 |
| • Château Gruaud Larose 2020<br><i>Saint Julien</i>                  | 133.00 |
| • Château Lascombes TWA 2010<br><i>Margaux</i>                       | 170.00 |
| • Ch d'Armailhac 5ième Grand Cru classé 2000<br><i>Pauillac TWA</i>  | 175.00 |
| • Château Haut Bailly TWA 2015<br><i>Pessac Léognan</i>              | 199.00 |
| • Château Volnay 2018<br><i>D. Potinet-Ampeau</i>                    | 119.00 |
| • Côte Rôtie "La Soute est reine" 2010<br><i>D. Didier Gerin</i>     | 109.00 |

## BOURGOGNE

|  |        |       |
|--|--------|-------|
| • Bourgogne Pinot Noir<br><i>"Les Cotilles" Famille Roux</i>           | 43.00  |       |
| • Hautes Côtes de Beaune<br><i>D. Sébastien Magnien</i>                | 69.00  | 41.00 |
| • Rully Vieilles Vignes <i>D. Meix Guillaume</i>                       | 79.00  |       |
| • Côte de Nuits Marsannay "Les Récilles"<br><i>D. du Vieux Collège</i> | 85.00  |       |
| • Château Volnay 2018 <i>D. Potinet-Ampeau</i>                         | 119.00 |       |

## LANGUEDOC

|   |       |
|---|-------|
| • Minervois "Grande Réserve" <i>D. Pujol</i>                        | 39.00 |
| • Souffle de Lune "Boutenac" 2022<br><i>Château Ollieux Romanis</i> | 45.00 |

## ESPAGNE

|   |       |
|---|-------|
| • Crianza Rioja <i>Heraclio Alfaro</i>      | 37.00 |
| • Val de La Osa <i>Bodega Pittacum 2018</i> | 46.00 |

### TICKET & INVOICE VAT

**DUE TO NEW STANDARDS AND TRANSACTION FEES, IT IS NOW IMPOSSIBLE FOR US TO MAKE SEPARATE ADDITIONS AND CARD PAYMENTS.**

### ALLERGIES & INTOLERANCES

All the preparations may contain allergens residues. In case of food intolerance, please notify the staff as soon as you take your order. We will do what is necessary to fulfill your wishes.

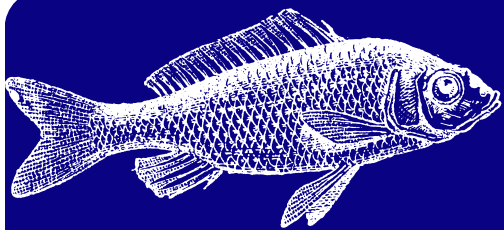
### MODE OF PAYMENT

Maestro  
Visa / Mastercard  
V pay  
euros

**If anything should go wrong during your visit, we would be grateful if you could send it to us here and now. You will give us the opportunity to take your criticism into account and do what is necessary to satisfy you and continue to count you among our customers. We will take no further position subsequent and public claims on social networks.**

# OUR SUGGESTIONS

|  | Starter     | Main course  |
|--|-------------|--------------|
| <b>Veal brains, tartar sauce</b><br>heart of lettuce and tomatoes  | 19.00       |              |
| <b>Burrata di Bufala PDO</b><br>tartare of heirloom tomatoes, nectarines with honey and white balsamic vinegar, shredded 24-month aged ham, flat-leaf parsley and pine nuts in basil oil | 21.00       |              |
| <b>Homemade mussel croquettes, Leo style</b><br>"Chef's Secret" sauce, lemon and fried parsley   | 1 pce 11.50 | 2 pces 17.50 |
| <b>Thai-style prawn tempura,</b><br>mixed salad greens, teriyaki dressing and sweet & chili mint-coriander sauce   | 23.00       | 36.00        |
| <b>Salmon tartare in a sesame-coated preserved lemon shell,</b><br>Conference pear, ginger and lemongrass, citrus juice reduction and dill oil   | 22.00       | 33.00        |
| <b>Vitello Tonnato: slow-cooked veal, thinly sliced, fresh tuna,</b><br>Tonnato sauce, fried capers, arugula and Parmesan cheese ( <i>served as a main course with fries</i> )           | 22.00       | 35.00        |
| <b>Bluefin tuna Seared in a sesame crust</b><br>Red quinoa stir-fry, broccolini, cherry tomatoes, chimingi, edamame, carrots, wasabi mayonnaise, sweet and sour soy sauce                |             | 39.00        |
| <b>Skate wing, grey shrimp,</b><br>brown butter with capers and lemon, potato brandade   |             | 36.00        |
| <b>Royal cod,</b><br>pan-fried vegetables, potato and sea bean brandade, mousseline sauce  |             | 37.00        |



## CATCH OF THE DAY

Whole fish from the market (serves 1 or 2)  
Filleted in front of YOU  
46.00/person

**WILD SEA BREEM OR LINE-CAUGHT SEA BASS (DEPENDING ON AVAILABILITY)**

*oven-roasted with Taggiasca olives, garlic, tomatoes and rosemary, château potatoes and preserved lemon*

## OUR SELECTION OF GRILLED MEATS

### BEEF

**Irish Prime Rib-eye Steak (500g) 48.00**

...this is the iconic cut of American steakhouses and BBQ cooking

*Choice of sauce: Béarnaise - Green Pepper Flambéed with Cognac - Bordelaise & Shallot - Creamy Mushrooms - Maître d'Hôtel Butter - Chimichurri*

### PORK

**Iberian Secreto (230g) 34.00**

A highly prized cut of pork in Spain, marbled, extremely tender and juicy with the nutty flavor typical of Iberian pork.

*Glazed with homemade BBQ sauce and grilled, Chimichurri sauce*

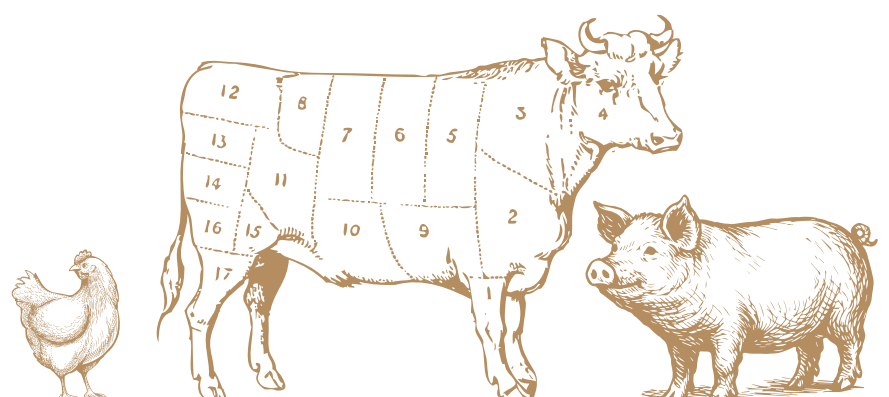
### POULTRY

**Landes cockerel 31.00**

A very young chicken, with tender, succulent and very flavorful meat.

*Grilled with lemon and thyme, reduced poultry jus*

*Our grilled meats are served with seasonal vegetables and homemade French fries*



**OUR FAMOUS  
HOMEMADE BOUILLABAISSE**

*just the way you like it... boneless!!!*

43.00

Cod, sea bream, monkfish, salmon, scallops, prawns, mussels,  
croutons, rouille tapenade and olives

**FORMULE BELGO - BELGE**

42.00

**Homemade North Sea shrimp croquette**  
with lemon and fried parsley

or

**Maredsous cheese croquette**  
with lemon and fried parsley

\*\*\*\*\*

**Mussels "Marinière" style**

or

**Mussels in white wine sauce** (*supplement +2.00*)

or

**Mussels in white wine and cream sauce** (*supplement +3.00*)

or

**Mussels in green curry and coconut milk sauce** (*supplement +4.00*)

or

**Mussels with garlic and white wine and cream sauce**  
(*supplement +5.00*)

or

**"LÉO" mussels** (*supplement +7.00*)  
with shrimp and "Chef's Secret" cream sauce

*Our fabulous  
homemade  
croquettes*

**TAKE AWAY**

**North Sea Shrimp Croquettes**

4 pcs: 16.00

**Maredsous Cheese Croquettes**

4 pcs: 13.00

**North Sea Shrimp Tapas Croquettes**

15 pcs: 16.00

**Maredsous Cheese Tapas Croquettes**

15 pcs: 13.00