

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
- 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

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

CHAMPAGNE

**Cuvée Wagon Léo PrévotEAU - Perrier**

Brut

glass 13.90

'80 years of the Wagon Léo' promotion

bottle 75 cl ~~75.00~~ 65.00

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



CRÉMANTS

A glass of Gales Héritage rosé ou white 9.60  
 Gales Héritage bottle rosé ou white 75 cl 39.90

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
- Still / slightly sparkling / sparkling*
- 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
- Orange/ Apple / Tomato*
- Syrup on the side..... 0.60
- Accom: soda, water, tonic, juice, wine ..... 2.90

APPETIZERS

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

HOMEMADE ICED TEA  
 ROMANTIC GARDEN

8.50

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

- Arduenna the taste of gin without alcohol**..... 9.50  
*Premium Tonic & Touch of Lime, lime, dill sprig*
- Spritz without alcohol by Schweppes..... 7.50
- 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 :

**La Perle de L'impératrice n°3 Ireland** 6 pcs: 25.00 / 9 pcs: 32.00  
*Exclusively imported for Wagon Léo*

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

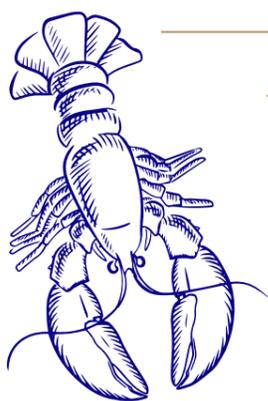
Platter of the fishmonger ..... 34.00  
 3 cupped oysters, 2 exclusive and/or flat, king prawns,  
 7 whelks, gray shrimps, mayonnaise, lemon

Shellfish platter..... 79.00  
 halflobster, Crab claws, king prawns,  
 3 langoustines, gray shrimps, mayonnaise, lemon

Royal platter..... 69.00  
 6 cupped oysters, 3 exclusive and/or flat,  
 Crab claws, king prawns, 3 langoustines,  
 mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon

Prestige platter.....99.00  
 halflobster, 6 cupped oysters, 3 exclusive and/or flat,  
 Crab claws, king prawns, 3 langoustines,  
 mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon

Prestige platter for 2 .....+37.00  
 The prestige platter supplement halflobster



## LOBSTER

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

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

**Lobster in court-bouillon**  
 Creamy lobster soup with julienned vegetables

**De Cecco pasta with lobster**  
 bisque, fresh tomato, coral butter and basilic



## 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

**Fresh salmon carpaccio in a marinère sauce**..... 21.00  
 olive oil, lemon juice, red onions, dill and chives

**Conserverie la Belle-Iloise Saint Georges Vintage**..... 19.00  
 sardines in virgin olive oil, toasted bread and mesclun

**Beef Carpaccio**..... 18.00  
 pesto, stracciatella, mushrooms, parmesan, arugula

**The Italian Bellissima charcuterie platter** ..... 24.00  
 olive tapenade, tomato tapenade, grissini

### Signature Starters

**Homemade fish soup, croutons, rouille and cheese** ..... 16.50

**Homemade croquettes with shrimps, lemon and fried parsley**..... 1 pce 12.90 / 2 pces 19.90

**Burgundy Label Rouge snails** ..... 6 pces 14.00 / 12 pces 19.00  
 with garlic & parsley butter

**French onion soup with croutons and Emmental cheese**..... 13.00

**Maredsous cheese fondue, lemon and fried parsley** ..... 1 pce 11.50 / 2 pces 17.50

**Duo of croquettes: shrimps & Maredsous cheese**..... 18.90

**Tomatoes with Zeebrugge shrimps**..... Starter 22.00 / Main course 33.00  
 (as a main course served with fries)

**Cheese "Saint-Marcellin", also to share**..... 16.00  
 Liège syrup with Orval beer, sourdough toast

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

## TARTARE

### Real beef tartare with fries

capers, parsley, onions, homemade mayonnaise

"If you prefer it unprepared,  
 thank you for telling your server"

26.50

Main, served with homemade  
 beef tallow french fries

## VEGETARIAN & VEGAN

### Crunchy sushi

Vegan crispy sushi roll with vegetables, ginger and wasabi,  
 soy sauce and sweet & chili mint-cilantro

21.00

### Indian vegetable curry, Naan bread

Starter 17.00 / Main course 24.00 (rice pilaf)



## PASTA

**Pennes "al vongole e cozze"**..... Starter 19.00 / Main course 29.00  
 pan-fried penne De Cecco al dente, vongole, mussels and basilic

**De Cecco Pasta with lobster**..... Half 39.00 / Whole 59.00 (+/- 600-700 gr)  
 half lobster, bisque, fresh tomato, coral butter and basilic

# MUSSELS

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

## BACK IN JULY

Plain Mussels "Marinière"

Mussels with White Wine

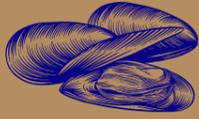
Mussels with White Wine and Cream

Mussels with Green Curry and Coconut Milk

Mussels with Garlic and White Wine and Cream

Mussels "LÉO"

with Brown 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 buffalo, goat cheese 3.00

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

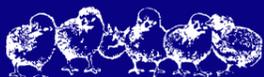
## THE LITTLE STATION MASTERS

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**, ..... 33.00

homemade tartar sauce, fries

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

with capers and lemon

**Royal cod with white asparagus from Malines** ..... 37.00

Potato and spinach brandade,

poached egg, mousseline sauce

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

"Like on the Belgian Coast", fries

### Signature Dish

**Homemade Bouillabaisse**

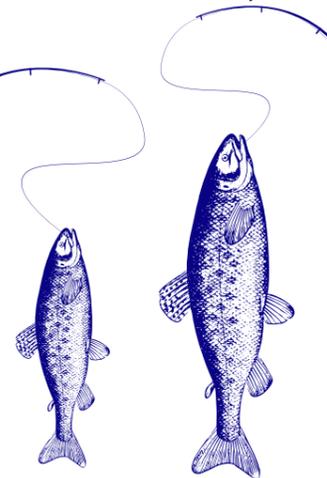
as you like... without fish bones!

42.00

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

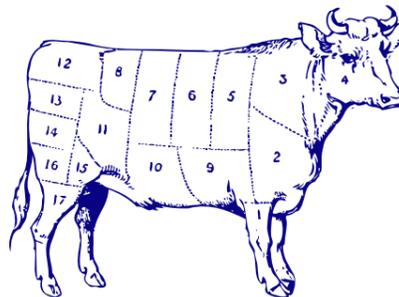
stew served in a casserole dish, compote of fresh lingonberries, homemade fries

## Our beef selection

served with homemade fries prepared in beef fat

**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 - Parsley garlic butter

Bordelaise sauce with shallots

## 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

WINES BY THE GLASS

	glass 12.50 cl	quart 25 cl	half bottle 50 cl	bottle 75 cl
<b>WHITE</b>				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.50	12.50	20.90	
Muscadet Sèvre et Maine sur Lie <i>Melon de Bourgogne</i>	6.90	13.50		37.00
Bourgogne Chardonnay <i>"Les Cotilles" Famille Roux</i>	8.20	16.00		45.00
Chateau Miaudoux <i>Moelleux</i> <i>Côte de Bergerac</i>	7.30	14.20		39.00
<b>ROSÉ</b>				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.50	10.90	20.90	
<b>RED</b>				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.50	12.50	20.90	
Château Des Tourtes "Sélection Maison" <i>Première Côtes de Blaye</i>	7.00	13.60		38.00
Bourgogne Pinot Noir <i>"Les Cotilles" Famille Roux</i>	7.80	15.10		43.00
Souffle de Lune "Boutenac" 2022 <i>Château Ollieux Romanis</i>	8.20	16.00		45.00

WHITE VINES

	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 <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" D. A. Cailbourdin	74.00	45.00
<b>CÔTE DE BERGERAC-MOELLEUX</b>		
• Chateau Miaudoux <i>Côte de Bergerac</i>	39.00	
<b>BOURGOGNE</b>		
• Macon Solutré "Sur le Mont" D. Cheveau	52.00	
• Bourgogne Chardonnay <i>"Les Cotilles" Famille Roux</i>	45.00	
• Chablis 1er Cru Fourchaume D. Christophe & Fils	89.00	49.00
<i>Treasures from the Cellar - - Grands Crus at exceptional prices</i>		
• Mersault "Les Meix Chavaux" 2022 D. Sébastien Magnien	119.00	
• Chassagne Montrachet "Pot Bois" 2023 Domaine Lamy Pillot	125.00	
<b>CÔTES DU RHONE</b>		
• Condrieu "Pagus Luminis" D. Louis Cheze "vieilli 9 mois en fût du chêne"	99.00	
<b>ITALIE</b>		
• Vermentino Chardonnay IGT <i>Toscane Tenuta Montecchiesi</i>	39.00	

ROSÉ VINES

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

RED WINES

<b>ALSACE</b>	75 cl	37.5 cl
• Pinot Noir - Metz Bleger	38.00	22.00
<b>VAL DE LOIRE</b>		
• Saumur Champigny <i>Les Lizieres Clotilde Legrand</i>	39.00	
• Saint-Nicolas de Bourgueil <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" <i>Première Côtes de Blaye</i>	38.00	23.00
• Château Milon 'Grand Cru' 2020 <i>Saint-Emilion</i>	54.00	
• Château La Croix ST Estephe <i>2ème vin du Ch Le Crock</i>	74.00	45.00

*Treasures from the Cellar -  
- Grands Crus at exceptional prices*

• Château Chauvin Grand Cru 2020 <i>Saint-Emilion</i>	86.00
• "Petit Lacoste" 2016 <i>Pauillac 3ème vin du CH Grand Puy Lacoste</i>	91.00
• Château La Pointe 2020 <i>Pomerol</i>	95.00
• Château Durfort Vivens 2020 <i>Margaux</i>	110.00
• Château La Dominique 2020 <i>Saint-Emilion Grand Cru Classé</i>	110.00
• Château Branaire Ducru TWA 2014 <i>Saint Julien</i>	125.00
• Château Gruaud Larose 2020 <i>Saint Julien</i>	133.00
• Château Lascombes TWA 2010 <i>Margaux</i>	170.00
• Ch d'Armailhac 5ème Grand Cru classé 2000 <i>Pauillac TWA</i>	175.00
• Château Haut Bailly TWA 2015 <i>Pessac Léognan</i>	199.00
• Château Volnay 2018 <i>D. Potinet-Ampeau</i>	119.00
• Côte Rôtie "La Soute est reine" 2010 <i>D. Didier Gerin</i>	109.00

BOURGOGNE

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

LANGUEDOC

• Minervois "Grande Réserve" D. Pujol	39.00
• Souffle de Lune "Boutenac" 2022 <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

	<b>Starter</b>	<b>Main course</b>
<b>Veal brains with tartar sauce</b> heart of romaine lettuce and tomatoes	19.00	
<b>Fresh salmon carpaccio with olive oil,</b> lemon juice, red onions, dill, and chives	21.00	
<b>Thai-style tempura prawns with mixed greens,</b> teriyaki dressing, and sweet and chili mint-coriander dressing	23.00	36.00
<b>WHITE ASPARAGUS FROM MALINES...</b>		
<b>THEY'RE FRESH... THEY'RE BEAUTIFUL... THEY'RE BELGIAN!</b>		
<i>Served as a main course with steamed potatoes.</i>		
<ul style="list-style-type: none"> <li>• <b>With 24-month aged Prestige ham</b> served cold, with orange remoulade and pine nuts</li> </ul>	23.00	34.00
<ul style="list-style-type: none"> <li>• <b>Flemish style,</b> Mimosa egg with butter, lemon juice, fried capers</li> </ul>	23.00	34.00
<ul style="list-style-type: none"> <li>• <b>With Norwegian smoked salmon,</b> muslin sauce</li> </ul>	23.00	34.00
<ul style="list-style-type: none"> <li>• <b>As a carpaccio, just cooked,</b> poached egg, duck foie gras shavings, grated Parmesan, chicken jus vinaigrette and black truffle tartufata</li> </ul>	26.00	37.00
<b>Bluefin tuna tartare</b> sesame oil, kaffir lime, goji berries, grilled onions, orange ponzu sauce, Kopper cress and crispy tuile	23.00	36.00
<b>Vitello Tonnato: slow-cooked veal then thinly sliced,</b> fresh tuna, tonnato sauce, fried capers, arugula and Parmesan <i>(as a main course served with fries)</i>	22.00	35.00
<b>Seared bluefin tuna in a sesame crust</b> red quinoa wok, broccolini, tomatoes Cherries, chimingi, edamame, carrots, wasabi mayonnaise, sweet and sour soy sauce		39.00
<b>Royal Cod with Malines white asparagus,</b> potato and spinach brandade, poached egg, mousseline sauce		37.00
<b>Grilled pig's trotter, "entirely boned for your enjoyment,"</b> stuffed with pig's head meat, béarnaise sauce, homemade fries cooked in beef fat		28.00
<b>Rosini-style fillet steak with Malines white asparagus,</b> pan-seared foie gras escalope, beef jus reduced with black truffle tartufata, fries		45.00

## AUTHENTIC EEL IN GREEN HERB SAUCE

Just like at Siphon in Damme  
homemade fries

37.00

## HOMEMADE BOUILLABAISSE

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

42.00

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

## MENU WHITE ASPARAGUS FROM MALINES

49.00

**With 24-month aged Prestige ham**

*served cold, orange remoulade and pine nuts*

OR

**Flemish style,**

*Mimosa egg with butter, lemon juice, fried capers*

OR

**With Norwegian smoked salmon,**

*muslin sauce*

OR

**As a carpaccio, just cooked,**

*poached egg, duck foie gras shavings, grated Parmesan,  
poultry jus vinaigrette and black truffle tartufata (supplement +€3.00)*



**Flemish style,**

*Mimosa egg with butter, lemon juice, fried capers, boiled potatoes*

OR

**With Norwegian smoked salmon,**

*muslin sauce, boiled potatoes*

OR

**Royal cod with white asparagus from Malines,**

*spinach and potato brandade, poached egg, mousseline sauce (supplement +€9.00)*

OR

**Purebred beef fillet Rossini with white asparagus from Mechelen,**

*pan-seared foie gras escalope,  
beefjus reduced with black truffle tartufata, French fries (supplement +€12.00)*



**Profiteroles duo**

*with vanilla ice cream, whipped cream, and hot chocolate sauce*

OR

**Raspberry Melba**

*raspberries, vanilla ice cream, and whipped cream*

OR

**"Leo" chocolate fondant & vanilla ice cream**

*indulgent, with a molten chocolate center surrounded by a perfectly moist cake!*



In 1946, Léopold Auguste Emmanuel opened his first Léo chips shop in an old army tram wagon.

1946

1950S ↓

Following the design of the first Pullman style wagon, Léopold travelled from fair to fair selling chips throughout Belgium. He settled in Bastogne in 1954.



1954

1960S ↓



1972

After renting for 40 years, Serge was finally able to buy the land on which the family restaurant stood and to open the new Bistro Léo (inaugurated in 1990).

1980S ↓

Having earned his stripes at the hotel and catering school, Serge (Léopold's son) took over the reins in the kitchen and gradually upgraded the chips shop to the first restaurant.



1990

1990S ↓

1999



After gaining experience in Belgium and abroad, his children Arnaud and Grégory returned to the family fold. (1999)

2000S ↓

Opening of three hotel establishments : 15 rooms complete the catering offer.



2018



New step in the adventure: a second wagon in the Orient Express style enters the station. 18 additional rooms will accommodate our passengers.