SINCE 1946
WAGON LÉO
RESTAURANT

LA BRASSERIE BELGE OÙ RÈGNE L'AMOUR DU BON

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 25.00
Mini homemade cheese croquettes (7) 12.00
Mini homemade shrimp croquettes (7) 14.00

3 oysters Selection from our shelling 12.00
Gray shrimps +/- 120 gr 12.00
Whelks, mayonnaise, lemon 14.00
Organic Royal Shrimps with mayonnaise (8) 16.00
Scampi tempura, tartar sauce (6) 14.00

COCKTAILS BY LÉO

Arduenna Gin 15.50
Premium basil & Sicilian lemon, pepper and pink grapefruit, sprig of dill
La Vie en Rose 15.50
Arduenna, bianco vermouth, rose syrup, Schweppes Premium Hibiscus
Panda Gin 15.50
Premium tonic & touch of lime, lychees, goji berries
Mojito 15.50
Dark rum, lime, mint, sugar, Sprite
Negroni by Aperitivo 15.50
Arduenna Aperitivo, bianco vermouth, rosso vermouth

MOCKTAILS

Arduenna: the taste of non-alcoholic gin 10.50
Premium Tonic & Touch of Lime, lime, sprig of dill
Virgin Mojito 10.50
Non-alcoholic Spritz by Schweppes 9.50
Tropical Garden 8.90
A delicious infusion evoking the poetic atmosphere of a garden dotted with delicate flowers and sun-ripened fruit—a blend of peach, pineapple, and lemon myrtle
Funny Campari with orange juice or tonic 7.50
Funny Pisang with orange juice 7.50

CHAMPAGNE

Cuvée Wagon Léo Prévoteau - Perrier
Brut

glass 14.00
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 33 cl..... 4.40
Chaudfontaine 50 cl..... 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

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

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

APPETIZERS

Sweet wine Bergerac..... 7.30
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

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 33 cl 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



PATTON BEER

A new deliciously organic beer
7.00



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

OYSTER BAR

OUR SELECTION OF OYSTERS

CUPPED OYSTERS

"Céline" Fines de Cancale No. 3 | Brittany — 6 pcs: 18.00 / 9 pcs: 27.00
Characterized by a vibrant, iodized freshness and a bold salinity.

Irish Gold Fine No. 3 | Ireland — 6 pcs: 20.00 / 9 pcs: 29.00
Plump yet delicate flesh with a silky texture, subtle Atlantic salinity, and a smooth, balanced finish.

SPECIAL CUPPED OYSTERS

Special Lima No. 3 | Normandy — 6 pcs: 26.00 / 9 pcs: 33.00
Generous and fleshy oyster with fine oceanic notes, balanced salinity, and a delicate sweet finish.

Special "Krystale" Pearl No. 3 – Léo Selection | Normandy — 6 pcs: 26.00 / 9 pcs: 33.00
Generous, refined flesh delivering an intense marine flavor with a subtle touch of sweetness.

EXCLUSIVE CUPPED OYSTERS

"Baby Kys" No. 5 | Brittany — 6 pcs: 28.00 / 9 pcs: 39.00
An exclusive mini-oyster from Brittany.
Plump and mild, with sweet undertones and delicate oceanic notes.

Gillardeau No. 3 | Marennes-Oléron — 6 pcs: 32.00 / 9 pcs: 44.00
An iconic oyster featuring firm, almost crisp flesh.
Balanced salinity meets a subtle mineral sweetness for a refined finish.

FLAT OYSTERS

Zeeland Flats | Netherlands — 6 pcs: 28.00 / 9 pcs: 39.00
A rare oyster with dense, firm flesh, delicate oceanic notes, and a lingering hint of hazelnut.

DISCOVERY PLATTER

Oyster selection 12 pcs: 42.00 / 18 pcs: 59.00

OUR SEAFOOD PLATTERS

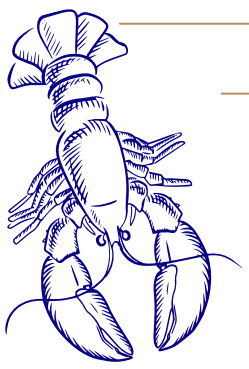
Platter of the fishmonger
36.00
5 selection oysters, king prawns, 7 whelks, gray shrimps, mayonnaise, lemon

Shellfish platter
79.00
half lobster, Crab claws, king prawns, 2 prawns, gray shrimps, mayonnaise, lemon

Royal platter
72.00
9 selection oysters, Crab claws, king prawns, 2 prawns, mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon

Prestige platter
106.00
half lobster, 9 selection oysters, Crab claws, king prawns, 2 prawns, mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon

Prestige platter for 2
+33.00
The prestige platter supplement half lobster



LOBSTER

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

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

De Cecco lobster linguine shelled for your enjoyment
bisque, fresh tomato, and basil pesto

Also to Take Away

SHELLS AND SHELLFISH

King prawns (8 pcs) 16.00
Whelks (portion) 14.00
Periwinkles (portion) 12.00
Prawns (3 pieces) 18.00
Crab claws (4 pieces) 18.00
Gray shrimps +/- 120 gr 12.00

STARTERS

Norwegian Salmon Trio of Flavors 24.00
Fresh salmon tartare, marinated gravlax, and half-cooked salmon rillettes, served with sourdough crisps, cauliflower cream, and dill oil

House-made young wild boar terrine with orange zest and pistachios 21.00
shallot confit in wine, toasted bread

'Classica Italia' Beef Carpaccio 19.00
olive oil, lemon, Parmesan, pine nuts, cherry tomatoes, arugula

The Italian Bellissima charcuterie platter 25.00
olive tapenade, tomato tapenade, grissini

supp. Stracciatella di Bufala PDO and pinsa with fleur de sel (+12€)

Signature Starters

Homemade fish soup, *croutons, rouille and cheese* 17.00
Homemade croquettes with shrimps, *lemon and fried parsley* ..... 1 pce 14.00 / 2 pces 21.00
Calf's brains, tartar sauce, *lettuce heart salad and tomatoes* 19.00
Burgundy Label Rouge snails, *with garlic & parsley butter* ..... 6 pces 14.00 / 12 pces 21.00

French onion soup *with croutons and Emmental cheese* 14.00
Maredsous cheese fondue, *lemon and fried parsley* ..... 1 pce 12.00 / 2 pces 19.00
Duo of croquettes: shrimps & Maredsous cheese 20.00
Tomatoes with Zeebrugge shrimps ..... Starter 24.00 / Main course 35.00
(as a main course served with fries)
Cheese "Saint-Marcellin", *Liège syrup with Orval beer, sourdough toast* 17.00

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

OUR SAUERKRAUT

(mid-October to February)

BRASSERIE 30.00
4 sausages: Knack, Morteau, Lyonnaise, Mettwurst, confit pork belly, mashed potatoes and lard-covered cabbage…

ROYALE 37.00
4 sausages: Knack, Morteau, Lyonnaise, Mettwurst, confit pork belly, **suckling pig shank in broth,** mashed potatoes and lard-covered cabbage…

OUR FAMOUS CASSOULET

(October to February)

34.00

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

PASTA

Rigattonis al Polpettes of veal, tomato basil sauce ..... Starter 18.00 / Main course 28.00
Straciatella di Buffala PDO, parmesan

Linguine "al vongole e cozze" ..... Starter 21.00 / Main course 31.00
pan-fried De Cecco al dente linguine, vongole, mussels and basil

De Cecco lobster linguine shelled for your enjoyment ..... Half 39.00 / Whole 59.00
bisque, fresh tomato, and basil pesto

'GOLD' MUSSELS

Personalized quality, 100% Dutch guaranteed, unlimited fries

	500 gr	1 kilo
Plain mussels "Marinière"	19.90	33.00
Mussels in white wine	21.00	34.90
Mussels in white wine with cream	22.00	35.90
Mussels with green curry and coconut milk	22.00	35.90
Mussels with garlic, white wine, and cream	23.00	36.90
Mussels "LÉO" *with grey shrimp, "Chef's Secret" cream sauce*	26.00	39.00



VEGETARIAN & VEGAN

Indian vegetable curry, Naan bread
Starter 18.00
Main course 24.00 *(rice pilaf)*

OUR WOOD-FIRED PIZZAS

Marinara 14.50
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

La Vigna Blanca 21.00
Lemon and thyme ricotta cream, Fiore di Latte mozzarella, white grapes, cured ham, Burrata, pistachios

Supplements:
Fiore di latte mozzarella, mushrooms, capers, arugula, olives, onion, egg, cooked ham, Parma ham, salami, tuna, Bourratina, 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



SIDE DISHES

Fries 6.00
Potatoes 6.00
Potato Brandade 6.00
Rice pilaf 6.00
Salad 6.00
Green beans 7.00
Vegetables 9.00

FISHES

Fried cod Fish & Chips, ... 34.00
homemade tartar sauce, fries

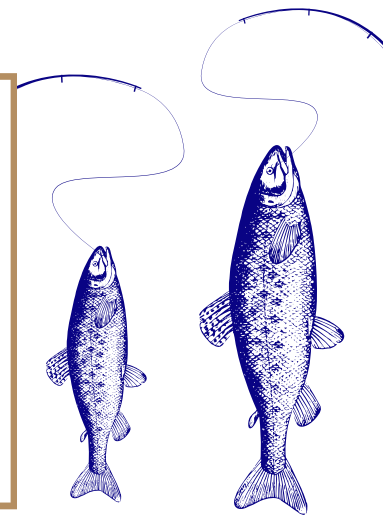
Brown butter skate wing, gray shrimps, ... 37.00
with capers and lemon

Royal cod steamed with fleur de sel 39.00
Nicolas potato cakes and braised young leeks, tomato virgin, mousseline sauce

Sole of the North Sea "Meunière" 47.00
"Like on the Belgian Coast", fries

Signature Dish

Homemade Bouillabaisse
as you like… without fish bones!
44.00
Cod, sea bream, monkfish, salmon,
scallops, prawns, mussels…
croutons, rouille and olives tapenade



TARTARE

Real beef tartare with fries
capers, parsley, onions, homemade mayonnaise, fries
26.90
"If you prefer it unprepared, thank you for telling your server"

MEATS

Real home-made meatballs à la Liégeoise, ... 26.00
dark beer and Liège syrup, fries

Breaded Zurich cutlet, *cream sauce, ham and mushrooms* 28.00

Farm poultry vol-au-vent, *fries* 30.00

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,* 32.00
grilled tomato, homemade béarnaise, fries

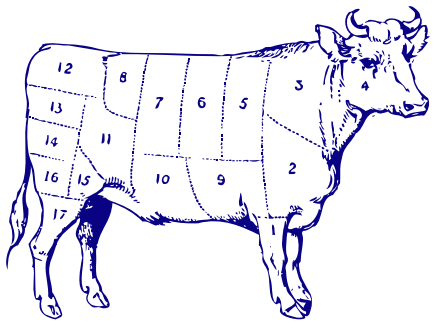
Marcassin "essential and same recipe for 60 years" 34.00
stew served in a casserole dish, compote of fresh lingonberries, homemade fries

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 - Persley garlic butter
Bordelaise sauce with shallots - Chimichurri

WINE LIST

WINES BY THE GLASS

Because we care about you!
Discover our Cosette wine at 9.5% alcohol. A lighter wine to enjoy pleasure in a different way.

	verre 12.50 cl	quart 25 cl	demi 50 cl	bout. 75 cl
BLANC				
Coteaux de Peyriac *Capitelles Pujol*	6.60	12.60	20.90	
Cosette 9.5% *Sauvignon Blanc*	6.90	13.50		36.00
Chateau Miaudoux *Moelleux Côte de Bergerac*	7.30	14.20		39.00
Grillo Baglio *Pianetto BIO*	7.80	15.10		43.00
ROSÉ				
Coteaux de Peyriac *Capitelles Pujol*	6.60	12.60	20.90	
ROUGE				
Coteaux de Peyriac *Capitelles Pujol*	6.60	12.60	20.90	
Cosette 9.5% *Pinot Noir*	6.90	13.50		36.00
Château Des Tourtes *"Sélection Maison"* *Première Côtes de Blaye*	7.30	14.20		39.00
Nero D'Avola Baglio *Pianetto BIO*	7.80	15.10		43.00

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
LUXEMBOURG		
• **Riesling Grand 1° Cru** - *Gales*	38.00	
• **Pinot noir vinifié en blanc**- *Gales*	38.00	
ALSACE		
• **Riesling** - *Metz Bleger*	38.00	23.00
• **Pinot Gris** - *Metz Bleger*	38.00	25.00
VALLÉE DE LA LOIRE		
• **Muscadet Sèvre et Maine sur Lie** *Melon de Bourgogne*	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
CÔTE DE BERGERAC-MOELLEUX		
• **Chateau Miaudoux** *Côte de Bergerac*	39.00	
BOURGOGNE		
• **Macon Solutré "Sur le Mont"** *D. Cheveau*	52.00	
• **Bourgogne Chardonnay** *"Les Cotilles" Famille Roux*	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** *D. Sébastien Magnien*	119.00
• **Chassage Montrachet "Pot Bois" 2023** *Domaine Lamy Pillot*	125.00

CÔTES DU RHONE	
• **Condrieu "Pagus Luminis"** *D. Louis Cheze "vieilli 9 mois en fût du chêne"*	99.00
ITALIE	
• **Vermentino Chardonnay IGT** *Toscane Tenuta Montecchiesi*	39.00
• **Grillo Baglio** *Pianetto BIO*	43.00

ROSÉ WINES

• **Côtes de Provence "L'Arbaude"** *Domaine Mas de Cadenet*	37.00	22.00
• **Château Maïme "Promise"** *Côtes de Provence*	48.00	

RED WINES

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

Cellar Treasures - Fine Wines at Exceptional Prices

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

BOURGOGNE		
• **Bourgogne Pinot Noir** *"Les Cotilles" Famille Roux*	43.00	
• **Hautes Côtes de Beaune** *D. Sebastien Magnien*	69.00	41.00
• **Rully Vieilles Vignes** *D. Meix Guillaume*	79.00	
• **Côte de Nuits Marsannay "Les Récilles"** *D. du Vieux Collège*	85.00	
• **Château Volnay 2018** *D. Potinet-Ampeau*	119.00	
LANGUEDOC		
• **Minervois "Grande Réserve"** *D. Pujol*	39.00	
• **Souffle de Lune "Boutenac"** *Château Ollieux Romanis*	45.00	
ESPAGNE		
• **Crianza Rioja** *Heraclio Alfaro*	37.00	
ITALIE		
• **Nero D'Avola Baglio** *Pianetto BIO*	43.00	

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
€uros

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
House-made young wild boar terrine with orange zest and pistachios wine-braised shallot confit, toasted bread	21.00	
Norwegian Salmon Trio of Flavors Fresh salmon tartare, marinated gravlax, and half-cooked salmon rillettes, served with sourdough crisps, cauliflower cream, and dill oil	24.00	
Raw Red Tuna & Foie Gras Citrus reduction, Kopper Cress, toasted sourdough crisp, roasted sesame dressing and dried fruit chutney	24.00	38.00
Lemon & Ricotta Al Dente Ravioli with Langoustine Carpaccio Sage-infused brown butter, shaved Rigatello cheese and Bottarga	25.00	39.00

For lovers of hearty, rustic dishes

Fresh frog legs Roasted

meunière style with garlic and parsley

4 pieces (+/- 180g) 28.00

8 pieces (+/- 360g) 48.00

Not to be compared with farmed, frozen products, like almost everywhere else!

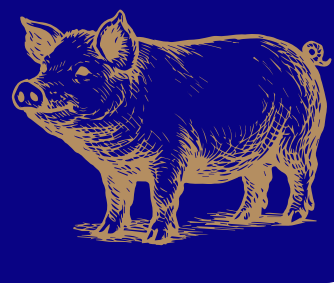
"Land & Sea" puff pastry: scallops, fried cod, pan-seared foie gras, wild mushrooms in tartuffata cream sauce	26.00	40.00
Steamed Royal Cod with fleur de sel Nicolas potato cakes and young leek fondue, tomato vierge sauce, mousseline sauce		39.00
Roasted small turbot fillet, vegetable pearls, tarragon beurre blanc, cocotte potatoes		41.00
Our famous cassoulet Duck leg confit, duck sausage, Lyonnaise sausage, pig's trotter, confit pork belly *Enhance your cassoulet with a pan-seared escalope of foie gras… +7.90* ***Restaurant Léo is an official Belgian ambassador for the Académie du Cassoulet de Carcassonne***		34.00
Local venison fillet parsnip mousseline, braised chicory, small pear poached in wine and spices, Brussels sprout leaves, homemade lingonberry confit, artisanal potato croquettes		42.00

Suckling pig shoulder

For 2

Roasted on the bone, crispy skin sliced, seasonal vegetables, sautéed potatoes, Béarnaise sauce and chimichurri sauce

42.00 per person



OUR FAMOUS
HOMEMADE BOUILLABAISSE

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

44.00

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

FORMULE BELGO - BELGE

42.00

Homemade croquette with North Sea grey shrimp,
lemon, and fried parsley
or
Maredsous cheese croquette, lemon, and fried parsley
****

Mussels "Marinière" style 500g
OR
Mussels in white wine 500g (supplement +2.00)
or
Mussels in white wine and cream 500g (supplement +3.00)
or
Mussels in green curry and coconut milk 500g (supplement +3.00)
or
Mussels with garlic, white wine, and cream 500g (supplement +4.00)
or
Mussels "LÉO" 500g (supplement +6.00)
with grey shrimp and "Chef's Secret" cream sauce
****

Homemade Liège *coffee tart with vanilla ice cream*
or
Dame Blanche

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



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

1946

1950'S

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

1960'S



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).

1980'S

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

1990'S

1999



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

2000'S

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



SINCE 1946 WAGON LÉO HOTEL LEO STATION

2018



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