

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, grissini24.00
- 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: 22.00 / 9 pcs: 30.00
Exclusively imported for Wagon Léo

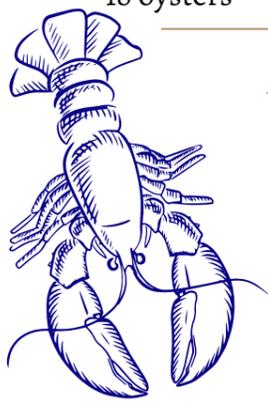
Spéciale l'Étoile n°5 Bretagne 6 pcs: 22.00 / 9 pcs: 30.00
 Gillardeau n°3 Marennes-Oléron 6 pcs: 28.00 / 9 pcs: 37.00

FLAT OYSTERS (October-February)

Plates de Zélande n°000 Hollande 6 pcs: 28.00 / 9 pcs: 37.00

DISCOVERY SELECTION :

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



LOBSTER

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

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

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



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

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

Salmon in a Trio of Flavors..... 23.00
 Fresh salmon in tartare, marinated in Gravlax and semi-cooked in basil rilette,
 sourdough crisps, sweet mustard and honey coulis

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

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

Broccolinis salad with tahini and sesame dressing,
 sweet pepper confit, and roasted cashews
 16.90

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

Plain Mussels "Marinière" 31.00

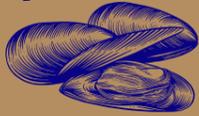
Mussels with White Wine 32.90

Mussels with White Wine and Cream 33.90

Mussels with Green Curry and Coconut Milk 33.90

Mussels with Garlic and White Wine and Cream 34.90

Mussels "LÉO" 37.00
with Brown Shrimp, "Chef's Secret" Cream Sauce



OUR FAMOUS CASSOULET

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

OUR SAUERKRAUT

BRASSERIE 30.00

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

ROYALE 37.00

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

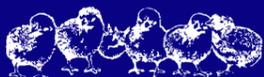
**Pizza ordered as a single dish and shared for two...
supplement 7 € (except for children up to 12 years old)**

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, 33.00

homemade tartar sauce, fries

Brown butter skate wing, gray shrimps, 36.00

with capers and lemon

Steamed king cod 36.00

simply mousseline, potato brandade,

julienne of vegetables with Chardonnay cream

Sole of the North Sea "Meunière" 46.00

"Like on the Belgian Coast", fries

Signature Dish

Homemade Bouillabaisse

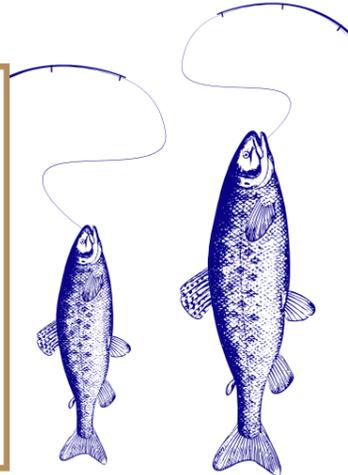
as you like... without fish bones!

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

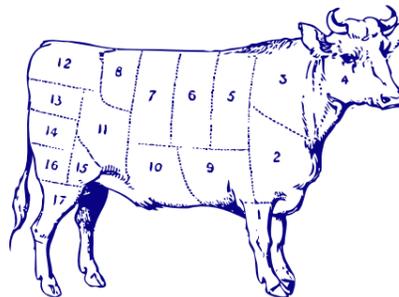
stew served in a casserole dish, compote of fresh lingonberries, homemade fries

Our beef selection

served with homemade fries prepared in beeffat

Beef steak "Irish Premium" (230gr) 31.00

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

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 50 cl	bout. 75 cl
WHITE				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.50	12.50	20.90	
Riesling <i>Metz Bleger</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
ROSÉ				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.50	10.90	20.90	
RED				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.50	12.50	20.90	
Côtes du Rhône la Gerbaude <i>Domaine Alary</i>	6.90	13.50		37.00
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>	7.80	15.10		43.00

WHITE VINES

	75 cl	37.5 cl
LUXEMBOURG		
• Riesling Grand 1° Cru - Gales	37.00	
• Pinot noir vinifié en blanc- Gales 	37.00	
ALSACE		
• Riesling - Metz Bleger	37.00	22.00
• Pinot Gris - Metz Bleger	37.00	24.00
VALLÉE DE LA LOIRE		
• Muscadet Sèvre et Maine sur Lie <i>Melon de Bourgogne</i>	37.00	22.00
• Sancerre Celliers de la Pauline <i>D. Eric Louis</i>	51.00	33.00
• Pouilly Fumé "Les Cris" <i>D. A. Cailbourdin</i>	69.00	41.00
CÔTE DE BERGERAC-MOELLEUX		
• Chateau Miaudoux <i>Côte de Bergerac</i>	39.00	
BOURGOGNE		
• Macon Solutré "Sur le Mont" <i>D. Cheveau</i>	41.00	
• Bourgogne Chardonnay <i>"Les Cotilles" Famille Roux</i>	45.00	
• Chablis 1er Cru Fourchaume <i>D. Christophe & Fils</i>	69.00	41.00

Treasures from the Cellar - - Grands Crus at exceptional prices

• Mersault "Les Meix Chavaux" 2022 <i>D. Sébastien Magnien</i>	100.00
• Chassagne Montrachet "Pot Bois" 2023 <i>Domaine Lamy Pillot</i>	109.00

CÔTES DU RHONE

• Condrieu "Pagus Luminis" <i>D. Louis Cheze "vieilli 9 mois en fût du chêne"</i>	94.00
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ITALIE

• Vermentino Chardonnay IGT <i>Toscane Tenuta Montecchiesi</i>	39.00
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ESPAGNE

• Bodegas Terras Gauda  <i>Rias Baixas Espagne</i>	45.00
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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

ALSACE

• Pinot Noir - Metz Bleger	75 cl	37.5 cl
	38.00	22.00

VAL DE LOIRE

• Saumur Champigny <i>Les Lizieres Clotilde Legrand</i>	39.00	
• Saint-Nicolas de Bourgueil <i>Les Montils G. Vallée</i>	41.00	23.00

VALLÉE DU RHÔNE

• Côtes du Rhône la Gerbaude <i>Domaine Alary</i>	37.00	
• Saint-Joseph D. Louis Chèze <i>(100 % Syrah)</i>	59.00	36.00

BORDEAUX

• Château Des Tourtes "Sélection Maison" <i>Première Côtes de Blaye</i>	38.00	22.00
• Château Milon 'Grand Cru' 2020 <i>Saint-Emilion</i>	54.00	
• Château La Croix ST Estephe <i>2ème vin du Ch Le Crock</i>	65.00	42.00

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 Kirwan 2020 <i>Margaux</i>	96.00
• Château Pedesclaux 2015 <i>Pauillac</i>	99.00
• Château Talbot 2020 <i>Saint Julien</i>	104.00
• Château Durfort Vivens 2020 <i>Margaux</i>	110.00
• Château Gruaud Larose 2020 <i>Saint Julien</i>	133.00
• Château La Lagune 2015 <i>Haut Médoc, 3ème Cru classé</i>	135.00

BOURGOGNE

• Bourgogne Pinot Noir <i>"Les Cotilles" Famille Roux</i>	43.00	
• Hautes Côtes de Beaune <i>D. Sébastien Magnien</i>	62.00	37.00
• Rully Vieilles Vignes <i>D. Meix Guillaume</i>	65.00	
• Côte de Nuits Marsannay "Les Récilles" <i>D. du Vieux Collège</i>	75.00	
• Volnay "Vielles Vignes" 2020 <i>Domaine Seguin</i>	129.00	

LANGUEDOC

• Minervois "Grande Réserve" D. Pujol	39.00
• Souffle de Lune "Boutenac" 2022 <i>Château Ollieux Romanis</i>	43.00

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
Veal brains, tartar sauce heart of lettuce and tomato salad	19.00	
Salmon in a trio of flavors fresh tartare, marinated gravlax, and seared rillettes, sourdough crisps, sweet mustard and honey coulis	24.00	
Thai-style prawn tempura, mixed salad greens, teriyaki dressing, and sweet and sour mint dressing	21.00	
French onion soup with croutons and Emmental cheese	13.00	
Label Rouge Burgundy snails with garlic and parsley butter	6 pcs 14.00	12 pcs 19.00
Bluefin tuna tartare sesame oil, kaffir lime, goji berries, grilled onions, orange ponzu sauce, Kopper cress, and crispy tuile	22.00	36.00
Carnaroli risotto with basil, seared scallops, portobello mushrooms, and Parmesan cheese	22.00	36.00
Seared bluefin tuna in a crust Sesame Red quinoa wok, broccolini, cherry tomatoes, chimingi, edamame, carrots, wasabi mayonnaise, sweet & sour soy sauce		38.00
Skate wing Brown butter with capers and lemon, grey shrimp and potato brandade		36.00
Grilled Landes cockerel with thyme, lemon and mild piri-piri, seasonal vegetables and fried potatoes cooked in beef fat		31.00
Cross & Blackwell style Pietrain pork crown roast Glassed and grilled on the Gresilva Grill, caramelized San Marzano tomato, Belgian pickle sauce, fried potatoes cooked in beef fat		34.00

Homemade Bouillabaisse *as you like... without fish bones!*

42.00

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

OUR FAMOUS CASSOULET

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

OUR SAUERKRAUT

BRASSERIE 30.00

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

ROYALE 37.00

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

BELGO - BELGIAN FORMULA

39.90

Homemade croquette with North Sea shrimp, fried lemon and parsley

or

Croquette with Maredsous cheese, fried lemon and parsley

Plain "Marinière" mussels

OR

Mussels with white wine (*supplement +2.00*)

or

Mussels with white wine and cream (*supplement +3.00*)

or

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

or

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

or

"LÉO" mussels (*supplement +7.00*)

with shrimp, "Chef's Secret" cream sauce



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.