



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

Piadina: pizza dough, olive oil, fleur de sel, tomatoes and Italian herbs.....	10.00
Authentic Straciatella di Bufala PDO, fleur de sel piadina.....	17.00
The Italian Bellissima charcuterie platter, olive tapenade, tomato tapenade, grissini	22.00
Mini homemade cheese croquettes(7).....	11.00
Mini homemade shrimp croquettes (7).....	14.00

3 oysters Selection from our shelling.....	11.00
Whelks, mayonnaise, lemon.....	11.00
Gray shrimps +/- 120 gr	11.00
Organic Royal Shrimps with mayonnaise (7).....	14.00
Scampi tempura, tartar sauce (6)	14.00

GIN & TONIC BY LÉO

Leodium.....	14.50
<i>Schweppes Premium Orange Blossom & Lavender Tonic, candied orange zest, dark chocolate</i>	
Panda Gin.....	14.50
<i>Schweppes Premium Tonic & Touch of Lime, lychees, Goji berries</i>	
Arduenna Gin.....	14.50
<i>Schweppes Premium Pink Pepper Tonic, pepper and pink grapefruit, dill branch</i>	

CHAMPAGNE

A glass of champagne Duval-Leroy
Brut 13.50
Champagne bottle Duval-Leroy
Brut 75 cl 75.00 / Brut 37.5cl 43.00

CRÉMANTS

Coupe de Gales Héritage rosé 9.40
Coupe de Gales Héritage white 9.40
Bouteille de Gales Héritage rosé 75 cl 39.00
Bouteille de Gales Héritage white 75 cl 39.00

WINES BY THE GLASS

For your aperitif and for your meal, discover our wines by the glass on the back of our menu.

WATERS, SOFTS & FRUIT JUICES

Perrier.....	3.80
Chaudfontaine 0.5ocl.....	6.60
<i>Still / slightly sparkling / sparkling</i>	
Coca Cola.....	3.80
Coca Cola Zéro.....	3.80
Fanta.....	3.80
Sprite.....	3.80
Nordic Tonic.....	3.80
Gini.....	4.10
Schweppes Tonic.....	4.10
Fuze Tea <i>Peach & Hibiscus</i>	3.90
Fresh pressed orange juice.....	8.00
Minute Maid.....	3.70
<i>Orange/ Apple / Tomato</i>	
Syrup on the side.....	0.60
Accom: soda, water, tonic, juice, wine	2.80

APPETIZERS

Sweet wine Bergerac.....	6.90	Suze.....	7.50
White wine kir.....	7.50	Maitrank.....	7.50
Kir Royal.....	13.90	Whiskys : J&B, Johnnie Walker.....	8.50
Aperol Spritz.....	12.50	Red Label, Jameson	
Martini Bianco / Rosso.....	7.50	Rhum Nuts.....	9.00
White Porto	7.50	Don Papa	14.00
Red Porto.....	7.50	<i>Small batch Rhum Philippines</i>	
Pineau des Charentes.....	7.50	Diplomático Exclusiva Venezuela..	12.00
Picon.....	7.50	<i>Rhum Reserva Ron Antguo</i>	
Campari	7.50	Vodka.....	8.50
Gancia.....	7.50	Gin Gordon "Classic".....	8.50
Pisang.....	7.50	Bacardi Carta Blanca.....	8.50
Ricard.....	7.50	Accom: soda, water, tonic, juice, wine .	2.80

**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

CUBA LIBRE

*Cuba Libre with brown rum
 lime and cane sugar*
 14.50

MOJITO

*Mojito with brown rum, lime, mint,
 sugar, sprite*
 14.50



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.

Negroni 694 Aperitivo

12.00

bitter 694 Aperitivo, Arduenna Gin, red martini

DRAFT BEERS

Stella Artois 33 cl.....	4.30
Stella Artois 50 cl.....	6.00
Leffe blonde 33 cl.....	6.00
Leffe blonde 50 cl.....	8.90
Triple karmeliet.....	6.20

SPECIAL BEERS

Leffe brune.....	6.20
Leffe Ruby (<i>fruitée</i>).....	6.20
Orval.....	6.20
Lupulus blonde.....	6.50
Jupiler N.A.	3.70
Chouffe.....	6.50



PATTON BEER
 A new deliciously organic beer
 6.90



MOCKTAILS

Funny campari orange or tonic.....	7.20
Funny pisang orange.....	7.20
Virgin mojito.....	9.50

OYSTER BAR

OUR SELECTION OF OYSTERS

CUPPED OYSTERS :

Fines de Claire "Céline" n°3 Cancale  6 pcs: 17.50 / 9 pcs: 24.00
 Creuses de Zélande n°3 Hollande 6 pcs: 17.50 / 9 pcs: 24.00

EXCLUSIVE OYSTERS :

La Perle de L'impératrice n°3 Cap-Ferret 6 pcs: 19.50 / 9 pcs: 29.00
Exclusively imported for Wagon Léo

Sentinelle n°3 Ireland 6 pcs: 22.50 / 9 pcs: 31.00
 Gillardeau n°3 Marennes-Oléron 6 pcs: 27.50 / 9 pcs: 36.00

FLAT OYSTERS (October-February) 6 pcs: 27.50 / 9 pcs: 36.00
 Plates de Zélande n°000 Hollande

DISCOVERY SELECTION :

12 oysters 6 cupped/ 6 exclusives and/or flats : 38.00
 18 oysters 9 cupped/ 9 exclusives and/or flats : 51.00



LOBSTER & KING CRAB

Lobster (+/- 600-700 gr) 'Belle-vue'
 Half 36.00 / The whole 54.00 (served with french fries)
 salad, egg, diced vegetables, mayonnaise

Lobster (+/- 600-700 gr) grilled on Gresilva Grill
 Half 36.00 / Whole 54.00 (served with fries)
 choron sauce



OUR SEAFOOD PLATTERS

Platter of the fishmonger 29.90
 3 cupped oysters, 2 exclusive and/or flat, 3 organic king prawns,
 7 whelks, gray shrimps, mayonnaise, lemon

Shellfish platter..... 74.00
 halflobster, crab legs, 3 organic Royal shrimps,
 2 langoustines, gray shrimps, mayonnaise, lemon

Royal platter..... 61.00
 6 cupped oysters, 3 exclusive and/or flat,
 crab legs, 3 organic king prawns, 2 langoustines,
 mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon

Prestige platter..... 94.00
 halflobster, 6 cupped oysters, 3 exclusive and/or flat,
 crab legs, 3 organic king prawns, 2 langoustines,
 mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon

Prestige platter for 2 +33.00
 The prestige platter supplement halflobster

SHELLS AND SHELLFISH

Organic king prawns (portion 7) 14.00
Whelks (portion) 11.00
Periwinkles (portion) 11.00
Langoustines (5 pieces) 18.00
Norway king crab legs (5 half legs) 19.50
Gray shrimps +/- 120 gr 11.00

STARTERS

Slightly smoked Scottish salmon marinated in Chouffe beer, 21.00
 honey and Bister mustard sauce, lime cream, toasted brioche
Conserverie la Belle-Iloise Saint Georges Vintage..... 19.00
 sardines in virgin olive oil, toasted bread and mesclun
Authentic Straciatella di Bufala PDO, 17.00
 fleur de sel piadina
Beef Carpaccio, "Belgian Charolais"..... 18.00
 parmesan, rocket salad, creamy mustard mayonnaise and Worcestershire sauce
The Italian Bellissima charcuterie platter 22.00
 olive tapenade, tomato tapenade, grissini
supp. Straciatella di Bufala POD and fleu de sel pinsa (+11.00)

Signature Starters

Homemade fish soup, croutons, rouille and cheese 15.90
Homemade croquettes with shrimps, lemon and fried parsley..... 1 pce 12.90 / 2 pcs 19.00
Burgundy Label Rouge snails 6 pcs 14.00 / 12 pcs 19.00
 with garlic & parsley butter

Maredsous cheese fondue, lemon and fried parsley 1 pce 11.00 / 2 pcs 17.50
Duo of croquettes: shrimps & Maredsous cheese..... 18.00
Old-fashioned tomatoes with Zeebrugge shrimps..... Starter 22.00 / Main course 33.00
 (as a main course served with fries)
Cheese "Saint-Marcellin", ham Serrano Reserva 24 months..... 18.00
 Liège syrup with Orval beer, sourdough toast
Lobster (+/- 600-700 gr) 'Belle-vue'..... Half 36.00 / The whole 54.00
 salad, egg, diced vegetables, mayonnaise

TARTARE & CO

Real beef tartare with fries
 capers, parsley, onions, homemade mayonnaise
 "If you prefer it unprepared,
 thank you for telling your server"
 26.00
 Main, served with homemade
 beef tallow french fries

VEGETARIAN & VEGAN

Authentic Straciatella di Bufala PDO,
 fleur de sel piadina
 16.00
Rocket & artichoke salad,
 Parmesan shavings, Balsamic vinaigrette
 18.90
Indian vegetable curry, Naan bread
 Entrance 16.00 / Main course 23.00 (rice pilaf)



PASTA

Pennes "al vongole e cozze"..... Starter 18.00 / Main course 27.00
 pan-fried penne De Cecco al dente, vongole, mussels and coriander
Linguine vDe Cecco with lobster..... 37.00
 half lobster, citrus bisque, fresh tomato, coral butter and coriander
Penne tomato basil with buffalo straciatella AOP..... Starter 15.00 / Main 21.00
 De Cecco pennes, tomatoes, basil and Straciatella

MUSSELS

Personalized quality, 100% Dutch guarantee
1.1 kg, fries as desired

Nature mussels "Mariniere" 29.90

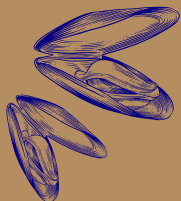
White wine mussels 31.00

White wine cream mussels 34.00

Poulette mussels 34.00
white lemon butter, parsley and fresh chives

Garlic mussels, white wine and cream 34.00

"LÉO" mussels 38.00
with shrimps, "Chef's Secret" cream sauce



ROYAL SAUERKRAUT

(From October 18 to March)

30.00
4 sausages selection, shank in broth,
confit pork belly, potatoes and cabbage with lard ..

OUR WOOD-FIRED PIZZAS

CLASSIC PIZZAS

Marinara ✓ 13.50
tomato, garlic, oregano and fresh basil

Margherita ✓ 16.50
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

GOURMETS PIZZAS

Siciliana ✓ 18.50
tomato sauce, Fiore Di Latte mozzarella, smoked buffalo,
grilled eggplant, Parmigiano Reggiano, basil

César 19.50
tomato, Fiore Di Latte mozzarella, organic Italian fennel sausage,
rocket salad, parmesan, red onions, olives, Caesar anchovy sauce

Goat Cheese & Pepperoni 19.50
tomato, Fiore Di Latte mozzarella, goat cheese, pepperoni,
pickled red onions, parsley

Scoglio Frutti Di Mare 24.00
tomato, Mozzarella Fiore Di Latte, scampi, octopus, clams,
mussels, organic salmon, parsley, garlic oil

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

Fresh trout from the Étangs de la Strange "Luxembourg style" 29.00
vegetables, Riesling white wine cream sauce, French fries

Fried cod Fish & Chips, 31.00
homemade tartar sauce, fries

Brown butter skate wing, gray shrimps, 33.00
with capers and lime

Royal cod, simply mousseline sauce, 33.00
potatoes brandade and leeks in half salted butter

Sole of the North Sea "Meunière" 45.00
"Like on the Belgian Coast", fries

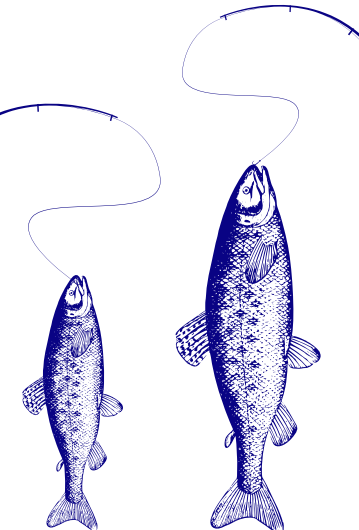
Signature Dish

Homemade Bouillabaisse

as you like... without fish bones!

37.00

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



MEATS

Real home-made meatballs à la Liégeoise, 23.00
dark beer and Liège syrup, fries

Breaded Zurich cutlet, cream sauce, ham and mushrooms 25.00

Farm poultry vol-au-vent, fries 26.00

Signature Dish

37.00

Royal vol-au-vent:

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

Oven-roasted pork shank, mustard sauce, roasted succrine salad, 29.00
grilled tomato, homemade béarnaise, fries

Marcassin "essential and same recipe for 60 years" 30.00
stew served in a casserole dish, compote of fresh lingonberries, homemade fries

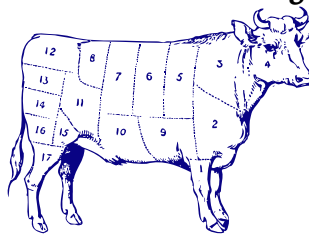
Our beef selection

served with homemade fries prepared in beef fat

Beef steak "Irish Premium" (230gr) 27.00

Entrecote "Black Angus Argentina" (320gr) 36.00

Tenderloin "Scottish Highlands" (230gr) 39.00



Homemade sauces to accompany

your meat 4.00

Béarnaise - Green pepper flambéed with Cognac
Creamed mushrooms - Parsley garlic butter
Chimichurri

OUR FAMOUS CASSOULET

(from October 04 to March)

30.00

Duck leg confit, duck sausage,
Lyonnais 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

Side dishes

Fries 6.00

Potatoes 6.00

Mashed potatoes with butter 6.00

Rice pilaf 6.00

Salad 6.00

Green beans 6.00

Vegetables 8.00

WINE MENU

WINES BY THE GLASS

	glass	XL glass	pitcher	bottle
	12.50 cl	25 cl	50 cl	75 cl
BLANC				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.00	9.90	18.90	
Bourgogne Chardonnay <i>"Les Cotilles" Famille Roux</i>	7.90	15.50		42.00
Bodegas Terras Gauda <i>Rias Baixas Espagne</i>	8.20	16.00		45.00
Pouilly Fumé "Les Cris" <i>D. A. Cailbourdin</i>	12.00	23.60		66.00
Chateau Miaudoux <i>Moelleux</i> <i>Côte de Bergerac</i>	7.20	14.10		36.00
ROSÉ				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.00	9.90	18.90	
Château Maïme "Promise" <i>Côtes de Provence</i>	8.60	16.70		47.00
ROUGE				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.00	9.90	18.90	
Crianza Rioja <i>Heraclio Alfaro</i>	7.00	12.50		34.00
"Mas Canaille" vin frais d'été <i>Les Grandes Costes, Saint Guilhem Le Desert</i>	6.80	13.20		36.00
Bourgogne Pinot Noir <i>"Les Cotilles" Famille Roux</i>	7.10	13.90		39.00

WHITE WINES

	75 cl	37.5 cl
LUXEMBOURG		
• Riesling Grand 1° Cru - Gales	34.00	
• Pinot blanc - Gales	34.00	
ALSACE		
• Riesling - Metz Bleger	34.00	20.00
• Pinot Gris - Metz Bleger	35.00	22.00
VALLÉE DE LA LOIRE		
• Muscadet Sèvre et Maine sur Lie <i>Melon de Bourgogne</i>	35.00	20.00
• Sancerre Celliers de la Pauline <i>D. Eric Louis</i>	49.00	31.00
• Pouilly Fumé "Les Cris" <i>D. A. Cailbourdin</i>	66.00	
CÔTE DE BERGERAC-MOELLEUX		
• Chateau Miaudoux <i>Côte de Bergerac</i>	36.00	
BOURGOGNE		
• Macon Solutré "Sur le Mont" <i>D. Cheveau</i>	39.00	
• Bourgogne Chardonnay <i>"Les Cotilles" Famille Roux</i>	42.00	
• Chablis 1er Cru Fourchaume <i>D. Christophe & Fils</i>	65.00	39.00
CÔTES DU RHONE		
• Condrieu "Pagus Luminis" <i>D. Louis Cheze "vieilli 9 mois en fût du chêne"</i>	84.00	
ITALIE		
• Vermentino Chardonnay IGT <i>Toscane Tenuta Montecchiesi</i>	36.00	

ROSE WINES

• Côtes de Provence "L'Arbaude" <i>Domaine Mas de Cadenet</i>	34.00	20.00
• Château Maïme "Promise" <i>Côtes de Provence</i>	47.00	

RED WINES

ALSACE	75 cl	37.5 cl
• Pinot Noir - Metz Bleger	36.00	20.00
VAL DE LOIRE		
• Saumur Champigny <i>Les Lizieres Clotilde Legrand</i>	37.00	
• Saint-Nicolas de Bourgueil <i>Les Montils G. Vallée</i>	39.00	23.00
VALLÉE DU RHÔNE		
• Côtes du Rhône la Gerbaude <i>Domaine Alary</i>	34.00	
• Saint-Joseph <i>D. Louis Chèze</i> <i>(100 % Syrah)</i>	49.00	30.00
BORDEAUX		
• Château Des Tourtes "Sélection Maison" <i>Première Côtes de Blaye</i>	34.00	18.00
• Château Milon 'Caprise' <i>Saint-Emilion</i>	39.00	
• Château La Croix ST Estephe <i>2° vin du Ch Le Crock</i>	59.00	37.00
• Zédé de Labégorce 2020 <i>Margaux</i>	71.00	
• CH. de Sales 2017 <i>Pomerol</i>	79.00	
• CH. Carbonnieux Pessac Leognan <i>Grand Cru Classé 2020</i>	89.00	
• "Petit Lacoste" Pauillac 2016 <i>3° ième vin du CH Grand Puy Lacoste</i>	89.00	
• CH. Phélan Ségur 2016 / 2019 <i>Saint-Estèphe</i>	99.00	
• CH. Clinet 2015 <i>Pomerol</i>	169.00	
BOURGOGNE		
• Bourgogne Pinot Noir <i>"Les Cotilles" Famille Roux</i>	39.00	
• Hautes Côtes de Beaune <i>D. Henri Delagrangne</i>	58.00	35.00
• Rully Vieilles Vignes <i>D. Meix Guillaume</i>	59.00	
• Côte de Nuits Marsannay "Les Récilles" <i>D. du Vieux Collège</i>	72.00	
LANGUEDOC		
• "Mas Canaille" vin frais d'été <i>Les Grandes Costes</i> <i>Saint Guilhem Le Désert, Val de Montferrand</i>	36.00	
• Corbières "Cuvée Prestige" <i>Château Ollieux Romanis</i>	39.00	
ITALIE		
• Chianti Montespertoli Riserva <i>"Ingannamatti"</i>	39.00	
ESPAGNE		
• Crianza Rioja <i>Heraclio Alfaro</i>	34.00	
• Val de La Osa <i>Bodega Pittacum 2018</i>	44.00	

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.

TICKET & INVOICE VAT

Due to new standards and transaction fees, it is now impossible for us to make separate additions and card payments.

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.



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.