



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

Piadina: pizza dough, olive oil, fleur de sel, tomatoes and Italian herbs.....	11.00
Authentic Straciatella di Bufala PDO, fleur de sel piadina.....	17.00
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.....	14.00
Gray shrimps +/- 120 gr	14.00
Organic Royal Shrimps with mayonnaise (7).....	15.00
Scampi tempura, tartar sauce (6)	14.00

COCKTAILS BY LÉO

Arduenna Gin	15.50
<i>Premium Orange Blossom & Lavender Tonic, pepper and pink grapefruit, sprig of dill</i>	
La Vie en Rose	15.50
<i>Arduenna, white martini, rose syrup, Hibiscus Shweppes Premium</i>	
Negroni 694	12.50
<i>694 Aperitivo, white martini, red martini</i>	
Cuba Libre	15.50
<i>Dark rum, lime and cane sugar</i>	
Mojito	15.50
<i>Dark rum, lime, mint, sugar, sprite</i>	

CHAMPAGNE

A glass of champagne Charpentier
Brut 13.90
Champagne bottle Charpentier
Brut 75 cl 75.00 / Brut 37.5cl 43.00

CRÉMANTS

Coupe de Gales Héritage rosé 9.60
Coupe de Gales Héritage white 9.60
Bouteille de Gales Héritage rosé 75 cl 39.90
Bouteille de Gales Héritage white 75 cl 39.90

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.....	4.00
Chaudfontaine 0.5ocl.....	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 <i>Peach & Hibiscus</i>	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

8.50

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.....	4.50
Stella Artois 50 cl.....	6.50
Lefte blonde 33 cl.....	6.20
Lefte blonde 50 cl.....	8.90
Triple karmeliet.....	6.50

SPECIAL BEERS

Lefte brune.....	6.40
Lefte Ruby (<i>fruitée</i>).....	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

Funny campari orange or tonic.....	7.50
Funny pisang orange.....	7.50
Virgin mojito.....	9.50

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 <i>Exclusively imported for Wagon Léo</i>		6 pcs: 22.00 / 9 pcs: 30.00
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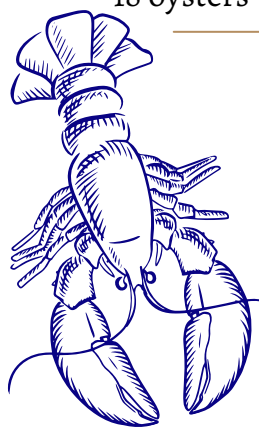
L'Étoile de Carnac n°2 Bretagne		6 pcs: 25.00 / 9 pcs: 33.00
Gillardeau n°3 Marennes-Oléron		6 pcs: 28.00 / 9 pcs: 37.00

FLAT OYSTERS (October-February)

Plates de Zélande n°000 Hollande		6 pcs: 27.00 / 9 pcs: 36.00
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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

Grilled Lobster
marinière butter with lemon and Espelette pepper, vegetables

De Cecco Spaghetti with lobster
citrus bisque, fresh tomato, coral butter and coriander



OUR SEAFOOD PLATTERS

Platter of the fishmonger	33.00
<i>3 cupped oysters, 2 exclusive and/or flat, 3 organic king prawns, 7 whelks, gray shrimps, mayonnaise, lemon</i>	
Shellfish platter	76.00
<i>half lobster, crab legs, 3 organic Royal shrimps, 2 langoustines, gray shrimps, mayonnaise, lemon</i>	
Royal platter	65.00
<i>6 cupped oysters, 3 exclusive and/or flat, Breton crab claws, 3 organic king prawns, 2 langoustines, mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon</i>	
Prestige platter	97.00
<i>half lobster, 6 cupped oysters, 3 exclusive and/or flat, Breton crab claws, 3 organic king prawns, 2 langoustines, mussels, whelks, periwinkles, gray shrimps, mayonnaise / lemon</i>	
Prestige platter for 2	+37.00
<i>The prestige platter supplement half lobster</i>	

SHELLS AND SHELLFISH

Organic king prawns (portion 6)	15.00
Whelks (portion)	14.00
Periwinkles (portion)	12.00
Langoustines (5 pieces)	20.00
Breton crab claws (4 pieces)	18.00
Gray shrimps +/- 120 gr	14.00

STARTERS

Slightly smoked Scottish salmon marinated in Chouffe beer,	22.50
<i>honey and Bister mustard sauce, lime cream, toasted brioche</i>	
Conserverie la Belle-Iloise Saint Georges Vintage	19.00
<i>sardines in virgin olive oil, toasted bread and mesclun</i>	
Authentic Straciatella di Bufala PDO,	17.00
<i>fleur de sel piadina</i>	
Beef Carpaccio, "Belgian Charolais"	18.00
<i>parmesan, rocket salad, creamy mustard mayonnaise and Worcestershire sauce</i>	
The Italian Bellissima charcuterie platter	24.00
<i>olive tapenade, tomato tapenade, grissini</i>	
supp. Straciatella di Bufala POD and fleu de sel pinsa (+11.00)	

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
<i>with garlic & parsley butter</i>	
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
<i>(as a main course served with fries)</i>	
Cheese "Saint-Marcellin", also to share	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
<i>capers, parsley, onions, homemade mayonnaise</i>
<i>"If you prefer it unprepared, thank you for telling your server"</i>
26.50
Main, served with homemade beef tallow french fries

VEGETARIAN & VEGAN

Authentic Straciatella di Bufala PDO,
<i>fleur de sel piadina</i>
17.00
Rocket & artichoke salad,
<i>Parmesan shavings, Balsamic vinaigrette</i>
18.90
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
<i>pan-fried penne De Cecco al dente, vongole, mussels and coriander</i>	
Spaghetti De Cecco with lobster	Half 39.00 / Whole 59.00 (+/- 600-700 gr)
<i>half lobster, citrus bisque, fresh tomato, coral butter and coriander</i>	

ROYAL SAUERKRAUT

(From October 18 to March)

31.00
4 sausages selection, shank in broth,
confit pork belly, potatoes and cabbage with lard ..

OUR FAMOUS CASSOULET

(from October 04 to March)

31.00
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 WOOD-FIRED PIZZAS

- Marinara** 13.50
tomato, garlic, oregano 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*
- 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)**

MUSSELS

Back in July!

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

Nature mussels "Mariniere"

White wine mussels

Garlic mussels, white wine and cream

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

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**, 35.00
with capers and lime
- Royal cod**, simply mousseline sauce, 36.00
potatoes brandade and leeks in half salted butter
- Sole of the North Sea "Meunière"** 46.00
"Like on the Belgian Coast", fries

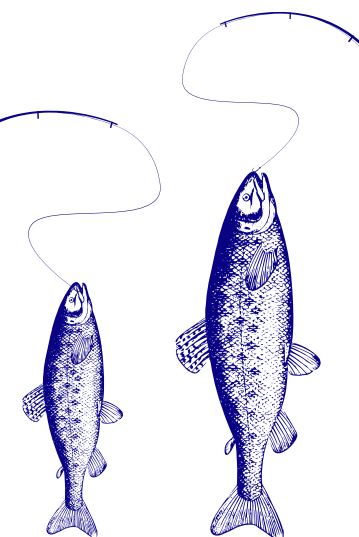
Signature Dish

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**, 27.00
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:

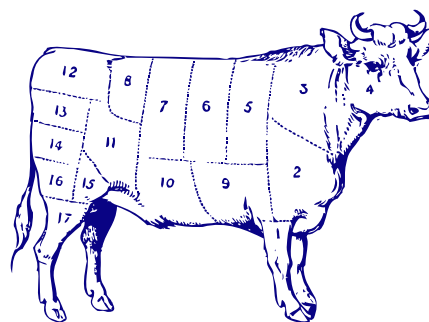
farm poultry, veal sweetbread, pan-fried foie gras & grated truffle

- Oven-roasted pork shank**, mustard sauce, roasted sucrine salad, 31.00
grilled tomato, homemade béarnaise, fries
- Marcassin "essential and same recipe for 60 years"** 32.00
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) 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 - Parsley garlic butter
Chimichurri

SIDE DISHES

- Fries 6.00
- Potatoes 6.00
- Mashed potatoes with butter 6.00
- Rice pilaf 6.00
- Salad 6.00
- Green beans 7.00
- Vegetables 8.00

WINE MENU

WINES BY THE GLASS

	glass 12.50 cl	XL glass 25 cl	pitcher 50 cl	bottle 75 cl
BLANC				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.00	9.90	18.90	
Riesling - Metz Bleger	6.90	13.40		37.00
Bourgogne Chardonnay <i>"Les Cotilles" Famille Roux</i>	8.20	16.00		45.00
Bodegas Terras Gauda  <i>Rias Baixas Espagne</i>	8.20	16.00		45.00
Chateau Miaudoux <i>Moelleux</i> <i>Côte de Bergerac</i>	7.20	14.10		38.00
ROSÉ				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.00	9.90	18.90	
ROUGE				
Coteaux de Peyriac <i>Capitelles Pujol</i>	6.00	9.90	18.90	
Minervois "Grande Réserve" <i>D. Pujol</i>	7.10	14.10		39.00
Saint-Nicolas de Bourgueil <i>Les Montils G. Vallée</i>	7.10	14.10		39.00
Val de La Osa <i>Bodega Pittacum 2018</i>	8.10	16.00		46.00

WHITE WINES

	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>	68.00	41.00
CÔTE DE BERGERAC-MOELLEUX		
• Chateau Miaudoux <i>Côte de Bergerac</i>	38.00	
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>	66.00	40.00
CÔTES DU RHONE		
• Condrieu "Pagus Luminis" <i>D. Louis Cheze "vieilli 9 mois en fût du chêne"</i>	90.00	
ITALIE		
• Vermentino Chardonnay IGT <i>Toscane Tenuta Montecchiesi</i>	38.00	
ESPAGNE		
• Bodegas Terras Gauda  <i>Rias Baixas Espagne</i>	45.00	
ROSE WINES		
• Côtes de Provence "L'Arbaude" <i>Domaine Mas de Cadenet</i>	36.00	22.00

RED WINES

	75 cl	37.5 cl
ALSACE		
• Pinot Noir - Metz Bleger	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>	36.00	
• Saint-Joseph D. Louis Chèze <i>(100 % Syrah)</i>	51.00	32.00
BORDEAUX		
• Château Des Tourtes "Sélection Maison" <i>Première Côtes de Blaye</i>	38.00	22.00
• Château Milon 'Caprise' <i>Saint-Emilion</i>	41.00	
• Château La Croix ST Estephe <i>2ème vin du Ch Le Crock</i>	61.00	39.00
• Zédé de Labégorce 2020 <i>Margaux</i>	75.00	
• Château Beauséjour de Bonalgue 2016 <i>Pomerol, 2ème vin de Château Bonalgue</i>	84.00	
• "Petit Lacoste" 2016 <i>Pauillac 3ième vin du CH Grand Puy Lacoste</i>	91.00	
• Château Cap de Mourlin 2020 <i>Saint Emilion Grand Gru Classé</i>	91.00	
• Château la Marzelle 2020 <i>Saint Emilion Grand Gru Classé</i>	104.00	
• Château La Lagune 2015 <i>Haut Médoc, 3ème Cru classé</i>	135.00	
• Château Giscours 2020 <i>Margaux 3ème Cru classé</i>	135.00	
BOURGOGNE		
• Bourgogne Pinot Noir <i>"Les Cotilles" Famille Roux</i>	42.00	
• Hautes Côtes de Beaune <i>D. Sebastien Magnien</i>	61.00	36.00
• Rully Vieilles Vignes <i>D. Meix Guillaume</i>	62.00	
• Côte de Nuits Marsannay "Les Récilles" <i>D. du Vieux Collège</i>	75.00	
• Vosnes Romanée "Aux Communes" 2020 <i>Domaine Saguin</i>	135.00	
LANGUEDOC		
• Minervois "Grande Réserve" <i>D. Pujol</i>	39.00	
• Corbières "Cuvée Prestige" <i>Château Ollieux Romanis</i>	42.00	
ITALIE		
• Toscane IGP Montespertoli (Chianti) <i>"Ingannamatti"</i>	42.00	
ESPAGNE		
• Crianza Rioja <i>Heraclio Alfaro</i>	38.00	
• Val de La Osa <i>Bodega Pittacum 2018</i>	46.00	

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.

LES DERNIÈRES ARRIVÉES EN GARE

ENTRÉES

- Ballotin de Skrey de Norvège en rilette, flétan fumé**..... 21.00
sauce au citron bergamote et carottes
- Tartare de thon rouge**, 22.00
huile de sésame, citron kafir, baies de Goji, oignons grillés, sauce Ponzu,
Kopper Cress et tuile de pain
- Soupe à l'oignon "Bistrot Lyonnais" gratinée**..... 14.00
emmental et croûtons
- Les escargots de Bourgogne Label Rouge** 6 pcs 14.00 / 12 pcs 19.00
au beurre d'ail & persil
- Plateau du mareyeur** 33.00
3 huîtres creuses, 2 exclusives et/ou plates, 3 crevettes royales bio,
7 bulots, crevettes grises, mayonnaise, citron

PLATS

- La souris d'agneau**..... 36.00
Braisée pendant 8 h dans son jus au miel d'oranges et épices du Maghreb
(safran, cumin, curcuma, cardamome et gingembre)
purée de pommes de terre onctueuse, tomate San Marzano confite, légumes de saison
- Tartare de thon rouge**, 37.00
huile de sésame, citron kafir, baies de Goji, oignons grillés, sauce Ponzu,
Kopper Cress et tuile de pain
- Filet de bar de ligne snacké à la plancha**..... 36.00
poêlée de légumes wok, nouilles japonaises au sarrasin,
noix de cajou toastées, sauce Teriyaki
- Spaghettis au homard**..... Le demi 39.00 / L'entier 59.00 (+/- 600-700 gr)
bisque aux agrumes, tomate fraîche, beurre de corail et coriandre

Bouillabaisse Maison

comme vous l'aimerez ... sans arêtes !!!

42.00

*Cabillaud, dorade, lotte, saumon,
Saint-Jacques, gambas, moules,
croûtons, tapenade de rouille et olives*

CHOUCROUTE ROYALE

(Du 18 octobre à mars)

31.00

*4 saucisses sélection, jambonneau au bouillon,
poitrine de porc confite, pommes de terre et choux au saindoux ...*

NOTRE CÉLÈBRE CASSOULET

31.00

**Confit de cuisse de canard, saucisse de canard,
saucisse lyonnaise, pied de porc, lard confit**

Agrémentez votre cassoulet d'une escalope de foie gras poêlée ... +7.90

*Le restaurant Léo est ambassadeur belge officiel
de l'académie du cassoulet de Carcassonne*

FORMULE ÉCAILLER

69.00

Plateau du mareyeur

*3 huîtres creuses, 2 exclusives et/ou plates,
3 crevettes royales bio, 7 bulots, crevettes grises, mayonnaise, citron*

Demi Homard 'Belle-vue'

salade, œuf, brunoise de légumes, mayonnaise

OU

Demi Homard Grillé

beurre marinière au citron et piment d'Espelette, légumes

OU

Spaghettis De Cecco au homard

demi homard, bisque aux agrumes, tomate fraîche, beurre de corail et coriandre

OU

Bouillabaisse Maison

comme vous l'aimerez ... sans arêtes !!!

*Cabillaud, dorade, lotte, saumon, Saint-Jacques, gambas, moules,
croûtons, tapenade de rouille et olives*

(supp. +4.00€)

OU

Sole de la Mer du Nord (500-600 gr) "Meunière"

« Comme à la Côte Belge », frites

(supp. +9.00€)



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.