



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 0.50cl.....	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: 25.00
 Creuses de Zélande n°2 Holland 6 pcs: 18.50 / 9 pcs: 25.50

EXCLUSIVE OYSTERS :

La Perle de L'impératrice n°3 Ireland 6 pcs: 21.00 / 9 pcs: 29.00
Exclusively imported for Wagon Léo

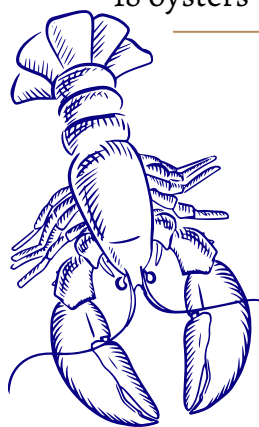
L'Étoile de Carnac n°2 Bretagne 6 pcs: 24.50 / 9 pcs: 33.00
 Gillardeau n°3 Marennes-Oléron 6 pcs: 27.50 / 9 pcs: 36.00

FLAT OYSTERS (October-February)

Plates de Zélande n°000 Hollande 6 pcs: 27.50 / 9 pcs: 36.00

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

Half 37.00 / Whole 56.00 (+/- 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 32.00
 3 cupped oysters, 2 exclusive and/or flat, 3 organic king prawns,
 7 whelks, gray shrimps, mayonnaise, lemon

Shellfish platter..... 75.00
 halflobster, crab legs, 3 organic Royal shrimps,
 2 langoustines, gray shrimps, mayonnaise, lemon

Royal platter..... 64.00
 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..... 96.00
 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 +35.00
 The prestige platter supplement halflobster

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, 21.50
 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 24.00
 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 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

Old-fashioned tomatoes with Zeebrugge shrimps..... Starter 22.00 / Main course 33.00
 (as a main course served with fries)

Cheese "Saint-Marcellin", also to share..... 15.00
 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"

26.00

Main, served with homemade
 beef tallow french fries

VEGETARIAN & VEGAN

Authentic Straciatella di Bufala PDO,
 fleur de sel piadina
 17.00

Rocket & artichoke salad,
 Parmesan shavings, Balsamic vinaigrette
 18.90

Indian vegetable curry, Naan bread
 Starter 16.00 / Main course 23.00 (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 coriander

Spaghetti De Cecco with lobster..... Half 37.00 / Whole 56.00 (+/- 600-700 gr)
 half lobster, citrus bisque, fresh tomato, coral butter and coriander

MUSSELS

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

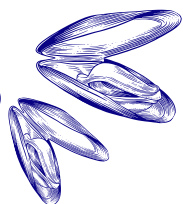
Nature mussels "Mariniere" 29.90

White wine mussels 31.00

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)

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,
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

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 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, 32.00

homemade tartar sauce, fries

Brown butter skate wing, gray shrimps, 33.00

with capers and lime

Royal cod, simply mousseline sauce, 34.00

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

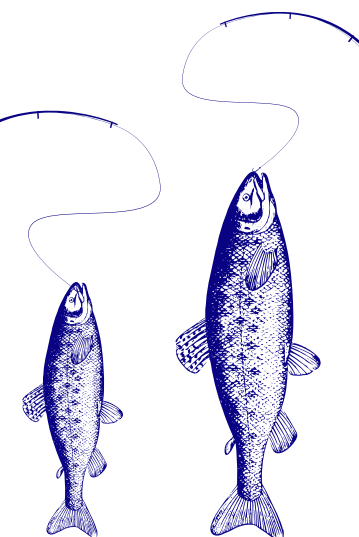
as you like... without fish bones!

38.00

Cod, sea bream, monkfish, salmon,

scallops, prawns, mussels...

croutons, rouille tapenade and olives



MEATS

Real home-made meatballs à la Liégeoise, 24.00

dark beer and Liège syrup, fries

Breaded Zurich cutlet, cream sauce, ham and mushrooms 26.00

Farm poultry vol-au-vent, fries 26.00

Signature Dish

38.00

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" 31.00

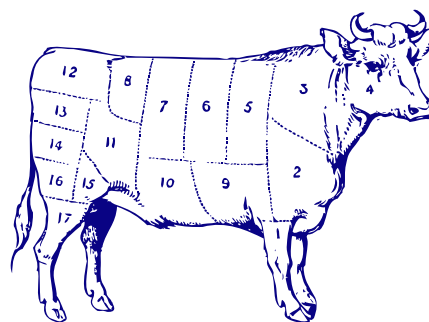
stew served in a casserole dish, compote of fresh lingonberries, homemade fries

Our beef selection

served with homemade fries prepared in beef fat

Beef steak "Irish Premium" (230gr) 28.00

Entrecote "Black Angus Argentina" (320gr) 37.00



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 Capitelles Pujol	6.00	9.90	18.90	
Riesling - Metz Bleger	6.90	13.40		37.00
Bourgogne Chardonnay "Les Cotilles" Famille Roux	8.20	16.00		45.00
Bodegas Terras Gauda  Rias Baixas Espagne	8.20	16.00		45.00
Chateau Miaudoux Moelleux Côte de Bergerac	7.20	14.10		38.00
ROSÉ				
Coteaux de Peyriac Capitelles Pujol	6.00	9.90	18.90	
ROUGE				
Coteaux de Peyriac Capitelles Pujol	6.00	9.90	18.90	
Minervois "Grande Réserve" D. Pujol	7.10	14.10		39.00
Saint-Nicolas de Bourgueil Les Montils G. Vallée	7.10	14.10		39.00
Val de La Osa Bodega Pittacum 2018	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 Melon de Bourgogne	37.00	22.00
• Sancerre Celliers de la Pauline D. Eric Louis	51.00	33.00
• Pouilly Fumé "Les Cris" D. A. Cailbourdin	68.00	41.00
CÔTE DE BERGERAC-MOELLEUX		
• Chateau Miaudoux Côte de Bergerac	38.00	
BOURGOGNE		
• Macon Solutré "Sur le Mont" D. Cheveau	41.00	
• Bourgogne Chardonnay "Les Cotilles" Famille Roux	45.00	
• Chablis 1er Cru Fourchaume D. Christophe & Fils	66.00	40.00
CÔTES DU RHONE		
• Condrieu "Pagus Luminis" D. Louis Cheze "vieilli 9 mois en fût du chêne"	90.00	
ITALIE		
• Vermentino Chardonnay IGT Toscane Tenuta Montecchiesi	38.00	
ESPAGNE		
• Bodegas Terras Gauda  Rias Baixas Espagne	45.00	
ROSE WINES		
• Côtes de Provence "L'Arbaude" Domaine Mas de Cadenet	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 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	36.00	
• Saint-Joseph D. Louis Chèze (100 % Syrah)	51.00	32.00
BORDEAUX		
• Château Des Tourtes "Sélection Maison" Première Côtes de Blaye	38.00	22.00
• Château Milon 'Caprise' Saint-Emilion	41.00	
• Château La Croix ST Estephe 2ème vin du Ch Le Crock	61.00	39.00
• Zédé de Labégorce 2020 Margaux	75.00	
• Château Beauséjour de Bonalgie 2016 Pomerol, 2ème vin de Château Bonalgie	84.00	
• "Petit Lacoste" 2016 Pauillac 3ième vin du CH Grand Puy Lacoste	91.00	
• Château Cap de Mourlin 2020 Saint Emilion Grand Cru Classé	91.00	
• Château la Marzelle 2020 Saint Emilion Grand Cru Classé	104.00	
• Château La Lagune 2015 Haut Médoc, 3ème Cru classé	135.00	
• Château Giscours 2020 Margaux 3ème Cru classé	135.00	
BOURGOGNE		
• Bourgogne Pinot Noir "Les Cotilles" Famille Roux	42.00	
• Hautes Côtes de Beaune D. Sebastien Magnien	61.00	36.00
• Rully Vieilles Vignes D. Meix Guillaume	62.00	
• Côte de Nuits Marsannay "Les Récilles" D. du Vieux Collège	75.00	
• Vosnes Romanée "Aux Communes" 2020 Domaine Saguin	135.00	
LANGUEDOC		
• Minervois "Grande Réserve" D. Pujol	39.00	
• Corbières "Cuvée Prestige" Château Ollieux Romanis	42.00	
ITALIE		
• Toscane IGP Montespertoli (Chianti) "Ingannamatti"	42.00	
ESPAGNE		
• Crianza Rioja Heraclio Alfaro	38.00	
• Val de La Osa Bodega Pittacum 2018	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.