



1921



GROUPS, BANQUETS & EVENTS 2024

Life is a celebration, and we live to help you celebrate!



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THE SOUL OF THE PLACE



The history of the Veulemans family in Brussels began in the early 20th century. **In 1902, Calixte Veulemans arrived in the Belgian capital**, where he worked as a waiter. He soon learned the tricks of the trade, and in 1921 he bought an establishment at 13 Rue des Bouchers, which was already known as 'Aux Armes de Bruxelles'. **The hardworking Calixte soon turned it into a high-end restaurant.**

In the early 1970s, one of Calixte's sons, Jacques, took over the business. The restaurant entered a golden age that was to last two decades and contributed to the **reputation of the Ilot Sacré** quarters as one of Brussels' gastronomic destinations.

The Veulemans family sold the business in 2006. The restaurant went through a few years of turbulence before being **purchased in 2018 by the Vanlancker family**, the owners of the other gastronomic institution in the same street, **Chez Léon.**

In our **banqueting rooms**, which can hold 15 to 150 guests, we can organise both your **private receptions** and your **business lunches or dinners.**

A gastronomic hotspot, our restaurant is **steeped in history** and has been serving **family-style, yet refined cuisine**, prepared from recipes that have remained unchanged for over 100 years. From quick lunches to full menus, everything is designed to ensure the success of your visit.

A décor designed in Brussels' classic yet comfortable bourgeois style, high-quality service, a warm, welcoming and traditional environment, and finally a wide range of menus specially drawn up by our chef.



GOOD TO KNOW

AT THE HEART OF BELGIAN TRADITION

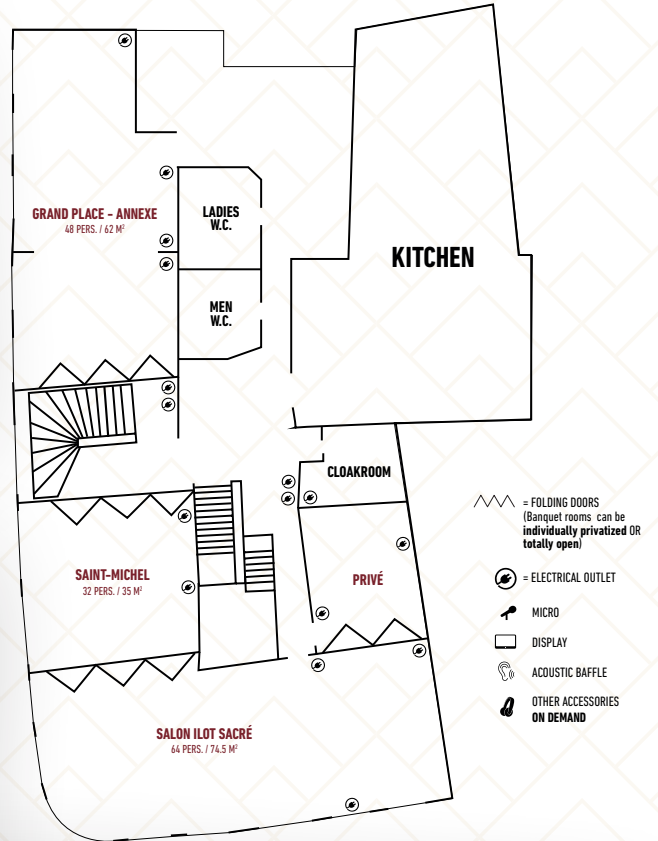
- ◆ Open every day from 12:00 to 22:30
- ◆ A stone's throw from the Grand-Place and the major international hotels
- ◆ Traditional Brussels family-style cuisine
- ◆ Authentic and elegant décor
- ◆ A famous wine cellar

MAP OF FIRST FLOOR



UP TO 150 GUESTS

'Aux Armes de Bruxelles' has several reception rooms. Many different layouts possible
Our reservation manager will determine the layout for your lunch or dinner according to the final number of guests and the other receptions taking place, free of charge.



LOCAL MENUS

MINIMUM OF 15 GUESTS

TO BE BOOKED AT THE LATEST 3 WORKING DAYS BEFORE THE DATE OF THE BANQUET*

LUNCH AND DINNER – THE SAME MENU FOR THE ENTIRE GROUP
(EXCEPT FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS)

S1 – €38.50

MUSSELS AND CHIPS MENU

Casserole of mussels in white wine (1 kilo)**
with all-you-can-eat homemade chips

Belgian chocolate mousse

SUPPL.
€12.00 Duo of croquettes: cheese and
gray shrimps

S2 – €38.50

BELGO-BELGIAN MENU

Belgian cheese croquettes (2 pieces)

Our famous beef stew simmered in beer,
Belgian endive salad, homemade chips

Belgian chocolate mousse

S3 – €37.95

MEAT LOVERS MENU

Beef steak
with Béarnaise sauce, garnishes
and homemade chips

Crème brûlée with fruit jellies

SUPPL.
12.00 Duo of croquettes: cheese and
gray shrimps

S4 – €44.00

A LÉGENDE SINCE 1921

Duo of croquettes: cheese
and gray shrimps

Chicken vol-au-vent, cream sauce, homemade
chips

Crème brûlée with fruit jellies

Coffee included

ALL BANQUET MENUS
MUST BE COMBINED WITH
A BEVERAGE PACKAGE (PAGE 7)

S0 – €20.00

PLATE TO SHARE
BELGIAN SPECIALTIES
(CHARCUTERIE, CHEESE...)
FOR 4 GUESTS

S5 – €46.50

FISH MENU

Fish soup

Grilled salmon with Béarnaise sauce
and baby potatoes

Speculoos tiramisu

S6 – €67.50

PRESTIGE MENU

Grey shrimp croquette (1 piece)

Waterzooi of fillets of sole

Fillet of beef with garnishes and homemade
chips

Chocolate lava cake

S7 – €76.50

GASTRONOMIC MENU

Lobster bisque

Homemade foie gras with garnishes

Pan-fried fillets of sole and scallops with
Belgian endive
and blood orange sauce

Grand Marnier soufflé

S8 – €89.00

SEAFOOD MENU

Scallops with creamy polenta,
blackcurrant dressing and citrus-fruit gel

Roast half lobster with garlic butter

Lemon sorbet

* Any changes to the menus will entail an increase in price.

** The management reserves the right to serve the mussels on plates (with extra servings) for parties of over 100.

MULTIPLE-CHOICE



MINIMUM OF 15 GUESTS
TO BE BOOKED AT THE LATEST 3 WORKING DAYS
BEFORE THE DATE OF THE BANQUET* - LUNCH AND DINNER
THE CHOICE OF THE MENU DISHES MUST BE COMMUNICATED AT THE LATEST 3 WORKING DAYS BEFORE THE BANQUET

ALL BANQUET MENUS
MUST BE COMBINED WITH
A BEVERAGE PACKAGE (PAGE 7)

€42.50

STARTERS

1. Ardennes ham with assorted salads
2. Homemade cheese fondue and fried parsley
3. Smoked salmon and Belgian endive salad with lemon and chive cream
4. Tomato tartare, arugula salad and parmesan tile **

MAIN COURSES

1. Our legendary chicken vol-au-vent, cream sauce, homemade chips
2. Our famous beef stew simmered in beer, Belgian endive salad, homemade chips
3. Grilled salmon with Béarnaise sauce, roast tomato, boiled potatoes
4. Vegetable risotto with seasonal vegetables **

DESSERTS

1. Brussels waffle with icing sugar and whipped cream
2. Belgian chocolate mousse
3. Speculoos tiramisu
4. Choice of sorbets **

€48.50

STARTERS

1. Poached eggs with morels and green asparagus **
2. Terrine of duck foie gras with garnishes
3. Homemade grey shrimp croquettes with deep-fried parsley
4. The famous 'Veulemans' salad (grey shrimp salad and one grey shrimp croquette)

MAIN COURSES

1. Back of cod cooked on its skin with tomato and basil, mashed potatoes with olive oil and baby spinach
2. Beef steak with Béarnaise sauce, garnishes and homemade chips
3. Risotto tartufata **

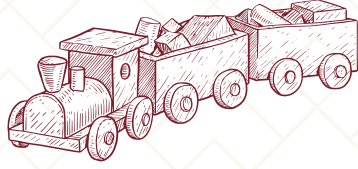
DESSERTS

1. Belgian chocolate lava cake with vanilla ice-cream
2. Speculoos tiramisu
3. Crème brûlée with fruit jellies
4. Choice of sorbets **

CHILDREN'S MENU


(FOR CHILDREN ACCOMPANYING A PARTY OF ADULTS,
UP TO AND INCLUDING THE AGE OF 12)

€16.50



Breaded strips of fish, tartare sauce, mashed potatoes with mustard-and-cress **or**
Half casserole of mussels, homemade chips **or**
Meatballs in tomato sauce (2 pieces), homemade chips

Chocolate mousse **or**
Ice-cream



* Any changes to the menus will entail an increase in price.
** Vegan option available



€25.00/P.
"ALL-IN"

Our all-you-can-drink ALL-IN BEVERAGE PACKAGE!*

choice of beverages until dessert:
draught beers, soft drinks, mineral waters and our selection of wines:
(White : Côtes de Remich / Rosé : M de Martet / Red : Les Hauts de Martet)



BEVERAGES & EXTRAS



ANY BEVERAGES NOT INCLUDED IN THE PACKAGE WILL BE CHARGED AT THEIR À LA CARTE PRICE.

F1

1 lager or 1 glass of house wine (white, red or rosé) or 1 soft drink

€4.75

F2

1 glass of cava or 1 squeezed orange juice

€7.65

F3

Glass of Aux Armes de Bruxelles champagne

€12.50

F4

Glass of Aux Armes de Bruxelles champagne & 3 canapés

€17.00

S0

Plate to share of Belgian specialties (charcuterie, cheese, etc.) for 4 guests

20,00€

F5

Half litre of still or sparkling water + 1/3 bottle of red or white wine

White: Bordeaux, M de Martet

Red: Bordeaux, Marquis de Beylot, Bordeaux Supérieur

€17.25

F6

Half litre of still or sparkling water + 1/2 bottle of red or white wine

White: Bordeaux, M de Martet

Red: Bordeaux, Marquis de Beylot, Bordeaux Supérieur

€22.50

F7

Draught beers, soft drinks, mineral waters and our selection of wines, **all you can drink until dessert**

White : Côtes de Remich – Rosé : M de Martet – Red : Les Hauts de Martet

€25.00

ALL
IN

F8

Half litre of still or sparkling water + 1/2 bottle of red or white wine

White: Loire Valley, Muscadet Sèvre

Red: Côtes du Rhône, "Parallèle 45", Paul Jaboulet Aîné

€32.50

F9

Half litre of still or sparkling water + 1/2 bottle of red or white wine

White: Burgundy, Mâcon Lugny, Joseph Drouhin

Red: Bordeaux, Grave, Château Villa Bel Air

€38.50

FD

COFFEE & SPIRIT

1 coffee or espresso
+ choice of 1 liqueur or spirit

€12.00

FC

COFFEE OR TEA

1 coffee or tea

€3.00

We work with first-class wine merchants. However, despite all our endeavours, some wines may not be available. Should this happen, you will be offered a wine of similar quality at no extra cost.

BOOKING FORM



PLEASE COMPLETE, SIGN AND RETURN

welcome@adb1921.com
Tel.: +32 (0) 2 511 55 50
www.auxarmesdebruxelles.com

SRL Les Armes de Léon 1921
13, rue des Bouchers
1000 Brussels

Name (Company).....
Contact Person
Address
Phone/Mobile.....
Email
VAT No.
Date
Time
Your Ref.....
Number of guests.....
Menu
Beverage package.....
Price of menu
Language spoken by guests.....
Nationality of guests.....
Comments.....
.....

Prices include VAT and service charge
General terms and conditions of sale available at
auxarmesdebruxelles.com/cgv.pdf

Price to be confidential: Yes / No

Payment: Cash / Credit card / Invoice / Voucher / Pre-paid

The customer hereby fully accepts the Terms and conditions

Signature:

CI.be - Web & Graphic Strategy (vers.26.05.2023-FC)

HOW TO ENSURE THE SUCCESS OF YOUR BANQUET

- The final number of guests must be notified 2 working days before the date of the banquet; the invoice will be issued for that number of guests.
 - Any changes to the menu during the meal will be invoiced as extras at the à la carte price.
- If one or more of your guests has a food allergy or special dietary requirements, please let us know and/or request further information from your head waiter.
 - Tables will be kept for 15 minutes after the agreed time. After that time, guests will be seated according to availability.
- In the event of a foreseeable delay or a significant difference in the number of guests, please notify the head waiter at +32 (0)2 511 55 50.



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