



1921



# GROUPS, BANQUETS & EVENTS 2025

*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 quarter 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 20 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 lunch 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

# FORMULE LUNCH

FROM MONDAY TO FRIDAY FROM 12:00 NOON TO 2:00 PM  
- EXCEPT ON PUBLIC HOLIDAYS

2 SERVICES : STARTER OR DESSERT + MAIN COURSE: €29.00 PER PERSON

3 SERVICES : STARTER + MAIN COURSE + DESSERT: €32.00 PER PERSON

## STARTERS

Soup of the day

Cheese croquette (1 piece)

2 starters (including one vegetarian) that vary depending  
on the season and are renewed every two weeks

## MAIN COURSES

Grilled salmon with Béarnaise sauce

Steak tartare Belgian style, fresh chips

3 starters (including one vegetarian) that vary depending  
on the season and are renewed every two weeks

## DESSERTS

Chocolate mousse

Speculoos tiramisu

Crème brûlée with 'Cuberdon' caramel

Duo of sorbet

**27,50€/P.**

«ALL IN»

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

Choice of unlimited drinks during your meal (starter and main course only):

draught beers, soft drinks, mineral waters and our selection of wines:

(White : Moselle, Côtes de Remich / Rosé : Bordeaux, M de Martet / Red : Bordeaux, M de Martet)



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.

# LOCAL MENUS



MINIMUM OF 15 GUESTS  
LUNCH AND DINNER – THE SAME MENU FOR THE ENTIRE GROUP  
(EXCEPT FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS)

**S1** – 40,00€

## MUSSELS AND CHIPS MENU

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

\*\*\*  
Belgian chocolate mousse

**SUPPL.** 13,00€ Duo of croquettes: cheese and gray shrimps

**S2** – 40,00€

## BELGO-BELGIAN MENU

Belgian cheese croquettes (2 pieces)

\*\*\*

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

\*\*\*

Belgian chocolate mousse

**S3** – 40,00€

## MEAT LOVERS MENU

Beef sirloin steak\*  
with Béarnaise sauce, garnishes  
and homemade chips

\*\*\*

Crème brûlée with 'Cuberdon' caramel

\* standard cooking: medium

**SUPPL.** 13,00€ Duo of croquettes: cheese and gray shrimps

**S4** – 46,00€

## A LEGEND SINCE 1921

Duo of croquettes: cheese  
and gray shrimps

\*\*\*

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

\*\*\*

Crème brûlée with 'Cuberdon' caramel

**S0** – 20,00€

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

**S7** – 79,00€

## GASTRONOMIC MENU

Lobster bisque

\*\*\*

Homemade foie gras with garnishes

\*\*\*

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

\*\*\*

Chocolate 'Moelleux'

**S5** – 48,00€

## FISH MENU

Fish soup

\*\*\*

Grilled salmon with Béarnaise sauce  
and baby potatoes

\*\*\*

Speculoos tiramisù

**S6** – 69,00€

## PRESTIGE MENU

Grey shrimp croquette (1 piece)

\*\*\*

Waterzooi of fillets of sole

\*\*\*

Fillet of beef with garnishes and homemade  
chips

\*\*\*

Chocolate 'Moelleux'

**S8** – 89,00€

## SEAFOOD MENU

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

\*\*\*

Roast half lobster with garlic butter

\*\*\*

Lemon sorbet

ALL BANQUET MENUS  
MUST BE COMBINED WITH  
A BEVERAGE PACKAGE (PAGE 6)

\* 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

ALL BANQUET MENUS MUST BE COMBINED WITH  
A BEVERAGE PACKAGE (PAGE 6)

INDIVIDUAL CHOICES OF DISHES INSIDE THE MENU  
TO BE COMMUNICATED TO THE  
RESERVATION SERVICE  
AT LEAST 3 BUSINESS DAYS  
BEFORE THE BANQUET.

45,50€

## STARTERS

1. Ardennes ham with assorted salads
2. Homemade cheese croquette 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  \*\*


52,50€

## 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

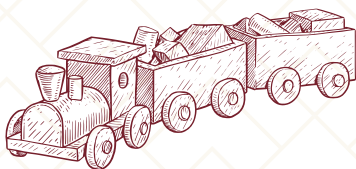
1. Chocolate 'Moelleux' with vanilla ice-cream
2. Speculoos tiramisu
3. Crème brûlée with 'Cuberdon' caramel
4. Choice of sorbets  \*\*

 = Vegetarian dishes

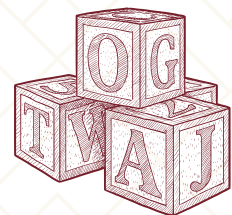
## CHILDREN'S MENU

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

16,50€



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

# BEVERAGES & EXTRAS



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

**F0**

1 non-alcoholic pilsner beer or 1 water or 1 soft drink

4,50€

**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

20,00€

**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 Supérieur, Les Hauts de Martet

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 Supérieur, Les Hauts de Martet

22,50€

**F7**

Draught beers, soft drinks, mineral waters and our selection of wines

are available in unlimited quantities during your meal (starter and main course only):

White : Moselle, Côtes de Remich - Rosé : Bordeaux, M de Martet - Red : Bordeaux Supérieur, Les Hauts de Martet

27,50€

ALL  
IN

**F8**

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

White: Muscadet sur Lie, Domaine des Genaudières

Red: Côtes du Rhône, « Parallèle 45 », Paul Jaboulet Ainé

32,50€

**F9**

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

White: Bourgogne, 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

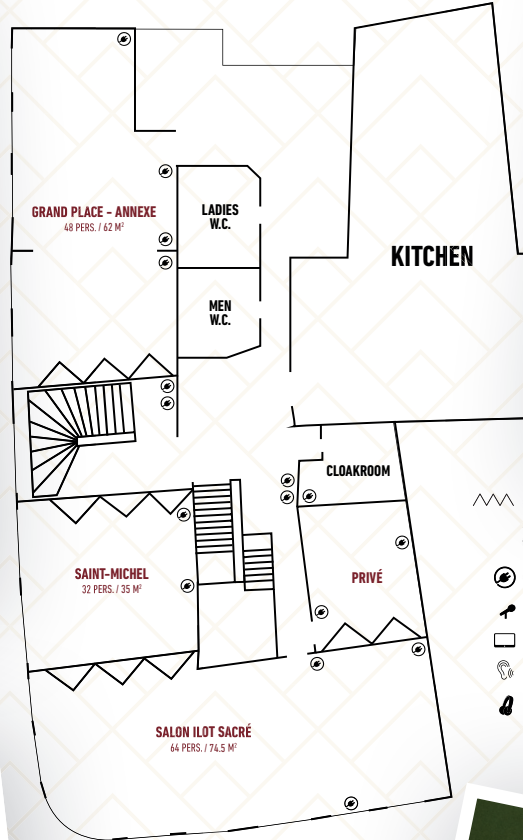
3,00€

# MAP OF FIRST FLOOR



## FROM 20 MINIMUM TO 150 PEOPLE MAXIMUM

'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.



# BOOKING FORM



PLEASE COMPLETE, SIGN AND RETURN

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

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

Name (Company) .....

Contact Person .....

Address .....

Billing address (if different) .....

Phone/Mobile .....

Email .....

E-mail for sending the invoice .....

VAT No. ....

Date .....

Time .....

Your Ref. ....

Number of guests .....

Menu .....

Beverage package .....

Price of menu .....

Language spoken by guests .....

Nationality of guests .....

Comments .....

Price to be confidential: Yes  / No

Payment Cash  / Credit card  / Invoice  / Voucher

The customer hereby fully accepts the Terms and conditions

Signature :

**Prix TVAC et service inclus.**  
Conditions générales de vente accessibles sur  
[auxarmesdebruxelles.com/cgv.pdf](http://www.auxarmesdebruxelles.com/cgv.pdf)

CT1.be - Web & Graphic Strategy (vers.04.09.2024-TC)

## HOW TO ENSURE THE SUCCESS OF YOUR BANQUET

- The final number of guests must be communicated 3 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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