

THE SOUL OF THE ESTABLISHMENT



The story of the Veulemans family in Brussels starts off at the beginning of the century. In 1902, Calixte Veulemans aged 14 years, left his little village of Limbourg, Hoeleden. On arriving in the capital, he worked as a «waiter» in several «cafés chantants» (cabaret cafés). He then took a position at Friture Henri, 1 Rue Rempart des Moines which several years later he took over and renamed it Friture Henri «Chez Calixte». Very quickly, he accumulated all the skills of the trade, both for the dining room and the kitchen. Friendly, smiley, and debonnaire, he quickly created a solid network of friends and relations.

In July 1921, this bold and courageous young man bought n°13 de la Rue des Bouchers, an establishment already bearing the name «Aux Armes de Bruxelles». This local tavern welcomed coachmen of a former post house located at rue de la fourche, and its name harks back to the armouries of the Capital. Calixte, worked tirelessly to make the restaurant top notch. At that time, mussels were transported by barge along the canal. They didn't arrive every day. Calixte resolved this problem by making an agreement with a Dutchman from Yerseke and received mussels daily by lorry. In 1921 he came up with a way of serving mussels to the table, in individual casserole pots. This has since become one of the key symbols of our country. The creative and commercial genius of Calixte does not wane. He also created «les moules à l'escargot» (snail style mussels), a completely Belgian name for mussels cooked in the oven with garlic butter.

A hot spot for the food industry, this establishment, with its wealth of history, has played host to many famous faces and who have remained loyal over the years. Once a month, King Leopold III would come to eat there, enjoying a sole meunière and plate of mussels, with his aide de camp.

Travelling artists in the Belgian capital always loved to stop off at Aux Armes de Bruxelles: Jacques Brel, Pierre Brasseur, Fernandel, Michèle Morgan, Danielle Darrieux, Michel Simon, Toots Thielemans, Johnny Hallyday. In 1958, the restaurant enjoyed a period of great fortune with the World Exhibition which made Brussels the centre of the world for 6 months.

At the beginning of the 1970s, Jacques Veulemans, one of Calixte's sons, created the «Comptoir des Armes» a Belgian tapas bar, in the Petite rue des Bouchers outside this famous establishment.

He worked there with his wife, Suzanne and son, Laurent amongst others. All of Brussels headed there for a drink and to sample the house specialities, in smaller portions, while kidding about for the night. The «Armes de Bruxelles» had enjoyed 30 auspicious years, contributing to the reputation of the 'îlot sacré' as the gastronomic destination of the capital. Calixte, Gaëtan and Chantal, the other children of the Founder are all very actively involved in this Brussels institution, whose reputation went far beyond our country's borders.

In 2006, the Veulemans family sold the business. The restaurant experienced a number of tricky years before being taken on in 2018 by Rudy Vanlancker, owner of Chez Léon, a close friend of the Veulemans family. This has been a sort of reawakening for this old-time establishment that has been dormant since 2006.

13 rue des Bouchers - 1000 Brussels | TEL.: 00 32 (0) 2 511 55 50 | FAX : 00 32 (0) 2 514 33 81
www.auxarmesdebruxelles.com | [f](#) | [i](#) | [@auxarmesdebruxelles](#)
 Sunday to Thursday 12:00-23:00 | Friday and Saturday until 23:30

DESSERTS

◆ Crème brûlée with cuberdon candy	9,50€
◇ Chocolate ice cream and chocolate truffles	10,50€
◇ Chocolate fondant with vanilla ice cream.....	10,50€
◆ Sugar pie served warm	7,85€
◇ Speculoos tiramisu	8,85€
◇ Café liégeois (coffee ice cream sundae).....	8,85€
◇ Vanilla ice cream with advocaat and chocolate sauce.....	10,75€
◇ Real Liège waffle with cinnamon and pearl sugar.....	8,50€
◇ Brussels waffles, sugar and chantilly	9,75€
◆ Bodding de Bruxelles (Bread pudding) cherry coulis.....	7,50€
◇ Fresh pineapple.....	7,50€
◆ « Comédie française » crêpes, flambéed at the table in Mandarine Napoléon liqueur, vanilla ice cream ..	12,25€
◇ Selection of sorbets	9,85€
◇ Dame blanche sundae.....	9,75€
◇ Chocolat mousse	8,85€

CHEESES

◇ Selection of Belgian cheeses	12,50€
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COFFEES & TEAS

◇ Espresso, decaffeinated	3,80€
◇ Cappuccino	3,95€
◇ Irish coffee	8,95€
◇ Tea	3,50€
◇ Herbal teas	3,50€

LIQUEURS

◇ Cointreau, Cognac, Calvados, Armagnac, Marc de Gewurztraminer, Poire Williams, Grand Marnier, Grappa, Amaretto, Limoncello, Framboise, Drambuie, Fernet-Fernet Branca, Belgian eaux-de-vie	8,85€
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DESSERT WINES

◇ Banyuls	12,80€/glass
◇ Muscat	6,80€/glass
◇ Sauternes	11,80€/glass



**AUX ARMES
DE BRUXELLES**
- 1921 -



The house cannot accept responsibility for any items or clothing stored in the cloakroom.
 Unfortunately, cheques cannot be accepted as payment. The house is not able to give change for 500 euro notes. All prices are given in euros, including service and VAT.

Diners with allergies or intolerances may request our information brochure.
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OUR MENUS

— LUNCH TIME SET MENU 25,50€ —

STARTERS

Soup of the day ♦ Cheese croquette (one piece) ♦ House brawn with herbs, tartare sauce ♦ House fish rillettes, sour cream

MAIN COURSES

Steak tartare, fresh cut fries ♦ Grilled salmon, béarnaise sauce, roasted tomato, boiled potatoes ♦ Breaded chicken escalope, green pepper sauce, sautéé potatoes ♦ Fish goujons, tartare sauce, cress and purée ♦ Stoemp of the day and mixed meats

COFFEE OR DESSERTS

Chocolate mousse ♦ Dame blanche ice cream ♦ Brussels waffle with sugar and chantilly

— CHILDREN'S MENU AT 12,00€ —

Up to 12 years

MAIN COURSES

Fish goujons, tartare sauce, cress and purée ♦ Stoemp of the day and mixed meats ♦ Vol-au-vent, fries ♦ Child's steak, fries, salad ♦ Half pot of moules marinière

DESSERTS

Chocolate mousse ♦ Ice cream

— MENU AT 36,50€ —

STARTERS

Traditional salmon tartare with shallots, chives and mustard ♦ House brawn with herbs and tartare sauce ♦ Fresh roasted goats cheese on toast with honey and dried fruit ♦ Chicken croquettes in Madeira sauce

MAIN COURSES

Steak tartare, fries ♦ Grilled salmon béarnaise sauce, roasted tomato, boiled potatoes ♦ Chicken vol-au-vent, mousseline sauce and fries ♦ Beef carbonnade flamande, fries

DESSERTS

Brussels waffle with sugar and chantilly ♦ Speculoos tiramisu ♦ Chocolate mousse

— MENU AT 47,50€ —

STARTERS

« Veulemans » salad (half salad of shrimps and one shrimps croquette) ♦ Coquille ostendaise (fish, mussels, prawns, mushrooms, cheese) ♦ Six fines de claires Marennes Oléron oysters ♦ Terrine of fresh foie gras, onion jam and brioche toast

MAIN COURSES

Aux Armes de Bruxelles fish waterzooi (cod, sole, salmon, brown shrimps) ♦ Poached cod in tomato and basil sauce ♦ « Rouge des Flandres » grilled beef steak, choice of sauce, fries ♦ Orange duck breast, Normandy half-apple, gratin dauphinois

CHOICE OF DESSERT OR SELECTION OF BELGIAN CHEESES

BEERS

DRAFT

◇ Alken Cristal - 5,0%	3,95€
◆ Veulemans - 6,5%	4,45€
◇ Blanche de Bruges - 4,8%	4,45€
◇ Affligem brune - 6,8%	5,15€

IN BOTTLES

◇ Gueuze Mort Subite - 4,5%	4,95€
◇ Kriek Mort Subite - 4,0%	4,95€
◇ Cuvée de Ciney Blonde - 7,0%	4,95€
◇ Cuvée de Ciney Brune - 7,0%	4,95€
◇ Grisette Fruits des Bois - 3,5%	4,95€
◇ Triple Affligem - 9,0%	6,95€
◇ Grimbergen Blonde - 6,7%	6,95€
◇ Grimbergen Brune - 6,5%	6,95€
◇ Judas - 8,5%	6,95€
◇ Délirium Tremens - 8,5%	6,95€
◇ Trappiste Chimay Brune - 9,0%	7,30€
◇ Duvel - 8,5%	6,95€
◇ Carlsberg - 5,5%	4,45€
◇ Carlsberg NA - 0,0%	3,95€

APERITIFS

◇ House aperitif	8,95€
◆ Alexandra cocktail of Mrs. Nadine	9,25€
◇ Glass of Champagne Taittinger	12,00€
◇ Kir royal	12,00€
◇ Martini, Gancia, Pineau des Charentes, Port, Sherry	6,50€
◇ Kir, Campari, Ricard, Picon, Picon white wine	6,95€
◇ J&B, Johnnie Walker Red Label, Jameson	8,50€
◇ Jack Daniel's, Chivas	9,50€
◇ Smirnoff, Absolut Vodka	8,50€
◇ Gordon's Gin	7,50€
◇ Bombay Sapphire	8,50€
◇ Extra Soft	2,50€

SOFT DRINKS

◇ Coca Cola and Coke Zero	3,15€		
◇ Lipton Ice Tea	3,15€		
◇ Lipton Ice Tea peach	3,15€		
◇ Looza orange	3,85€		
◇ Looza apple	3,85€		
◇ Looza tomato	3,85€		
◇ Freshly squeezed orange juice	6,95€		
◇ Schweppes Soda	3,15€		
◇ Schweppes Tonic	3,15€		
◇ Schweppes Matcha	6,00€		
◇ Schweppes Ginger Ale	6,00€		
◇ Schweppes Hibiscus	6,00€		
◇ Schweppes Tônica	6,00€		
◇ Spa lemon	3,15€		
◇ Spa orange	3,15€		
	25CL	50CL	100CL
◇ Still or sparkling water	2,75€	4,85€	6,95€

STARTERS COLD*

◇ House foie gras terrine, onion jam and brioche toast	21,00€
◆ «Veulemans» salad [1/2 brown shrimp salad and 1 piece of prawn toast]	17,50€
◇ House fish rillettes, sour cream dressing	14,00€
◇ Gourmet platter (Fresh foie gras, smoked salmon and brown shrimp and salad)	24,00€
◇ Veal brains, tartare sauce, cerliac remoulade and condiments	17,15€
◇ Baltic herring in white wine and green apple	14,00€
◇ Tomatoes with shrimps mayonnaise	18,25€
◇ Lightly smoked Scottish salmon with garnish	22,50€
◇ Chicory and Roquefort salad with smoked bacon	13,00€
◇ House brawn with herbs, tartare sauce	13,50€
◆ Warm salad of lambs tongue with shallot vinaigrette	15,50€
◇ Traditional salmon tartare with shallot, chive and mustard	17,00€
✔ Wholegrain open sandwiches with plattekees and garnish (radish, spring onions)	13,00€

STARTERS HOT*

◇ House fish soup (croustons, rouille, cheese)	12,50€
◇ Soup of the day	8,50€
◇ Cheese fondue	13,50€
◆ Shrimps croquettes	17,50€
◆ Chicken croquettes with Madeira sauce	14,75€
◇ Coquille ostendaise (fish, mussels, prawns, mushrooms, cheese)	15,25€
◇ Ham and chicory gratin	12,50€
◇ Grilled pig's trotter, tartare sauce	14,50€
◆ Moscow style potatoes (cream and caviar)	55,35€
✔ Six mushrooms in butter and fresh herbs	12,50€
✔ Vegetarian chicory gratin	11,00€
✔ Grilled goat's cheese on toast with honey and dried fruit	17,00€

FISH COUNTER

(WHEN IN SEASON)

◇ Moules parquées (raw mussels), Marolle sauce	15,55€
◇ Selection of Madagascan pink prawns	14,75€
◇ Selection of North Sea brown shrimp	15,15€
◇ Langoustines x 6	29,50€
◇ Bowl of whelks	12,50€
◇ Winkles, portion	11,15€
◇ Express platter (only at lunchtime)	44,55€
Selection of oysters (9 pieces), pink prawns, raw mussels and whelks	
◆ Armes de Bruxelles platter	58,75€
Selection of 9 oysters, raw mussels, brown shrimp, prawns, winkles	
◇ Royal platter	84,25€
Selection of 9 oysters, raw mussels, brown shrimp, prawns, langoustines, whelks, winkles, and 1/2 lobster	

	1piece	6pieces
◇ Zélande flat oysters	4,80€	24,00€
◇ Fines de Claires Marennes Oléron oysters	4,00€	20,00€
◇ Gillardeau special oysters	5,40€	27,00€
◇ Special green oysters	4,40€	22,00€
◇ Tia Maraá (Ireland) oysters	5,00€	25,00€

OUR GOLDEN MUSSELS

(WHEN IN SEASON)

◇ Plate of Moules parquées (raw mussels), Marolle sauce	15,55€
◇ Plate of mussels with snail butter (garlic and parsley)	18,55€
◇ Moules marinières (onions, celery, butter), fresh cut fries	27,50€
◇ Mussels in white wine (onions, celery, butter, white wine), fresh cut fries	28,50€
◆ Mussels in white wine & cream (onions, celery, white wine and cream sauce), fresh cut fries	29,00€
◇ Mussels in spiced pepper sauce (onions, celery, spiced pepper sauce), fresh cut fries	28,00€

LOBSTER

(EUROPEAN ORIGIN)

◇ Bellevue lobster (salad, tomato, boiled egg, mayonnaise, marie rose sauce)	46,50€
◇ Shelled lobster with Brabonçonne chicory	48,50€
◆ Shelled lobster with morels and fresh pasta	59,75€
◇ Lobster Waterzooi	48,50€

FISH

◇ Stewed eel in green herb sauce	28,50€
◇ North Sea sole meunière or grilled	36,50€
◇ North Sea sole « bonne femme » (mushrooms, white wine sauce, herbs)	38,50€
◇ North Sea fillets of sole « Dugléré » (fresh tomato, white wine sauce, parsley)	38,50€
◆ North Sea fillets of sole in House style (mushrooms, prawns, mussels, lobster, cream)	39,50€
◇ Poached cod with sauce mousseline	26,75€
◇ Poached cod, melted butter and Ghent mustard	26,75€
◇ Poached cod with tomato basil sauce	26,75€
◇ Skate wing meunière, tartare sauce	27,55€
◇ Poached skate wing with beurre noisette, capers and parsley	27,55€
◇ Fresh red label Scottish salmon fillet, béarnaise sauce	25,75€
◇ Fresh red label Scottish salmon fillet pan-fried, red wine and shallot sauce	25,75€
◇ Turbot poached on the bone, sauce mousseline	48,50€
◆ Turbot grilled on the bone, Maître d'hôtel butter sauce	48,50€
◆ Aux Armes de Bruxelles fish Waterzooi (cod, sole, salmon, brown shrimp)	26,55€
◇ Fish goujons, tartare sauce, cress and purée	24,50€

All fish dishes are served with plain boiled potatoes or mashed potatoes.

POULTRY

◆ Chicken vol-au-vent, mousseline sauce and fries	19,75€
◇ Ghent chicken Waterzooi, boiled potatoes	19,75€
◇ Duck breast, sauce archiduc (mushroom & cream), roasted tomato, croquette potatoes	24,25€
◇ Duck breast à l'orange, Normandy apple, gratin dauphinois	24,25€
◇ Half chicken, Brussels style, fresh cut fries	19,75€
◇ Breaded chicken escalope, green pepper sauce, sautéed potatoes	18,25€

MEAT

◇ Beef Carbonnade flamande (beef stew), fresh cut fries	19,85€
◇ Rack of lamb, selection of vegetables, gratin dauphinois	26,75€
◆ Veal chop, raised on mother's milk, Blackwell sauce, fresh cut fries	32,85€
◇ Viennese veal schnitzel, sauteed potatoes	22,95€
◇ Steak tartare, fresh cut fries	19,85€
◇ Stoemp of the day and mixed meat	18,25€

MEAT SUPPLIED BY DIERENDONCK BUTCHER

◆ « Rouge des Flandres » beef steak	24,75€
◆ « Rouge des Flandres » grilled rib steak	28,50€
◆ Double ribsteak (2 person)	55,15€
◆ Grilled fillet	34,80€

All meat dishes are served with fries cooked in beef fat.

House sauces: béarnaise, choron, archiduc, green pepper, crushed black pepper, roquefort, Maître d'hôtel butter, red wine.

VEGETARIAN*

✔ Six mushrooms in butter and fresh herbs	12,50€
✔ Vegetarian chicory gratin	11,00€
✔ Grilled goat's cheese on toast with honey and dried fruit	17,00€
✔ Wholegrain open sandwiches with plattekees and garnish (radish, spring onions)	13,00€

VEGETABLES, SALADS AND SIDES

◇ Fries cooked in beef fat	3,95€
◇ Boiled, sautéed or mashed potatoes	3,95€
◇ Gratin dauphinois	3,95€
◇ Purée potatoes (plain, cress or stoemp)	3,95€
✔ Selection of fresh vegetables	12,85€
✔ Fine green beans	5,00€
✔ Buttered spinach	5,00€
✔ Fresh-style peas	5,00€
✔ Mixed, green or tomato salad	7,00€
✔ Pan-fried chicory	5,00€

◆ = Signature dishes

✔ = Vegetarian dishes

* All our starters and vegetarian meals can be served as a main course at 50% extra than the price shown.

*The chef Cédric Collenaere offers his wine recommendations and current specials.
All our dishes are served with professionalism, respect for our clients, the produce and a love for Belgian gastronomy*