



Groups, Banquets & events 2020

Life is a celebration, and we devote ourselves to making it one to remember!

THE SOUL OF THE ESTABLISHMENT



The story of the Veulemans family in Brussels starts off at the beginning of the 20th century. **In 1902, Calixte Veulemans arrived in the capital** where he worked as a waiter. Very quickly, he accumulated all the skills of the trade and in 1921 he bought n°13 in the rue des Bouchers, an establishment already bearing the name «Aux Armes de Bruxelles». **Calixte, worked tirelessly to make the restaurant top notch.**

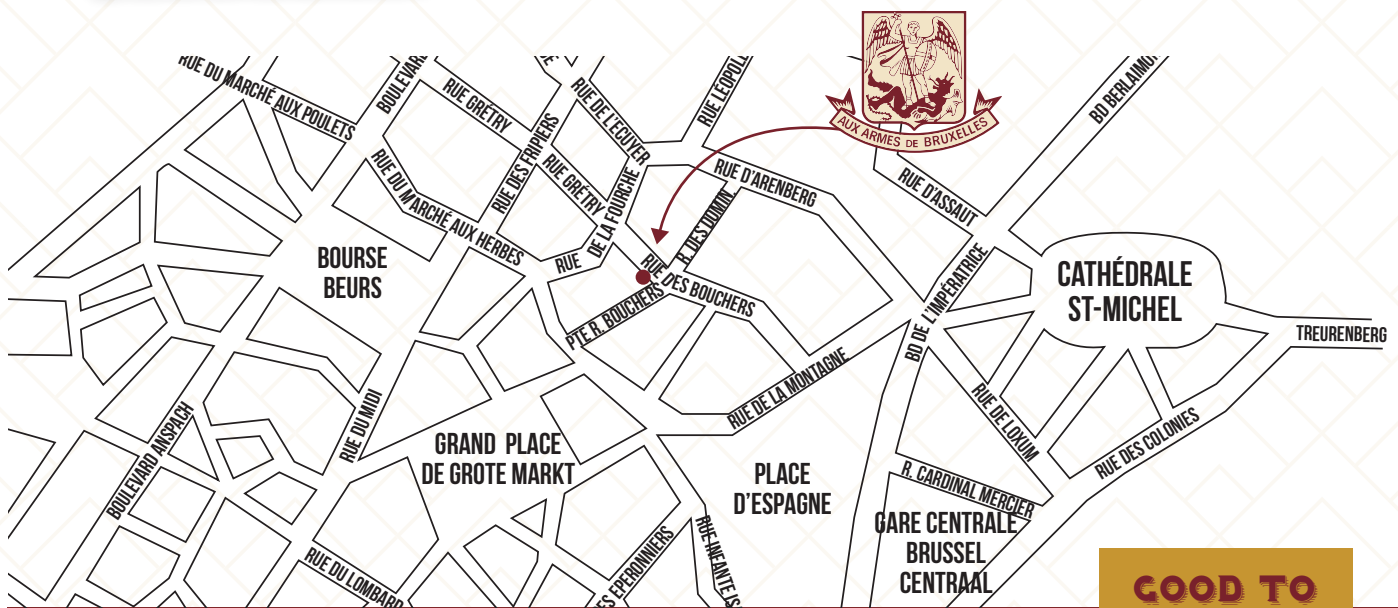
At the beginning of the 1970s, Jacques Veulemans, one of Calixte's sons, took over the business and the restaurant enjoyed 20 auspicious years, **contributing to its reputation as the gastronomic destination of the capital.**

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, another Brussels institution in the quarter.**

In our **dining rooms** hosting from 15-150 people, we also cater for both **private receptions and business dinners.**

A dining hot spot, our establishment is brimming with history and offers **elegant, classic home cooking** and recipes dating back 100 years. From express lunches to full menus, everything is considered to make every visit a delicious culinary experience.

With traditional, homely yet elegant Brussels décor, quality service, a friendly setting steeped in history and a wide range of menus specially developed by our chef.



AT THE CENTRE OF BELGIAN TRADITION

GOOD TO KNOW

- ◆ Open every day from 11:30-23:00
- ◆ Very close to the Grand-Place and major international hotels

- ◆ Belgian-Brussels home-cooked cuisine
- ◆ Authentic and elegant setting
- ◆ Prestigious wine cellar

LUNCHESES



MINIMUM OF 15 PEOPLE
TO BE ORDERED AT THE LATEST 3 WORKING DAYS IN ADVANCE*

MENUS SERVED
FROM MONDAY TO FRIDAY
(EXCLUDING PUBLIC HOLIDAYS), BETWEEN 11:30 AND 15:00

IL

21,50€

Creamed endive with shrimps or

Cheese croquette (1 piece) or

House brawn or

Mixed salad

Breaded chicken escalope, green peppercorn sauce, sautéed potatoes or

Freshly made Stoemp of the day with mixed meats (sausage, bacon, blood sausage) or

Cod goujons, tartare sauce, purée and cress

Belgian chocolate mousse or

Vanilla ice-cream with chocolate sauce

COMBINED WITH A LUNCH SET MENU

• APERO -22° : €6,50

• 1 PILSNER BEER OR 1 GLASS OF HOUSE WINE (WHITE, RED OR ROSÉ) OR 1 SOFT DRINK: €3,95

• COFFEE OR TEA : €3,50

* Any change in the menu content will lead to a price increase

TERROIR MENUS



MINIMUM OF 15 PEOPLE
TO BE ORDERED AT THE LATEST 3 WORKING DAYS IN ADVANCE*
LUNCH AND DINNER - 1 MENU ONLY FOR THE ENTIRE GROUP
EXCEPT IN THE CASE OF SPECIAL DIETARY REQUIREMENTS

S1 €31,50

MENU MOULES-FRITES

Bowl of mussels Golden marinières (1 kg),
freshly made fries

Belgian chocolate mousse

Complimentary coffee

Suppl.
10,50€

Duo of cheese and brown
shrimp croquettes

S2 €31,50

BELCO-BELGE MENU

Duo of house croquettes
Belgian cheese and shrimps
served with fried parsley

Our famous Gueuze beef carbonnade
endive salad, freshly made fries

Belgian chocolate mousse

S3 €33,50

MEAT MENU

House brawn with herbs
tartare sauce

Duck breast with sauce archiduc
(mushroom & cream), croquette
potatoes and garnish

Fresh fruit salad with
Eau de Villée de Biercé lemon liqueur

S4 €37,50

FAMOUS SINCE 1921

Duo of cheese and shrimp croquettes

Chicken vol-au-vent, mousseline sauce and freshly made fries

Crème brûlée with cuberdon candy

1 complimentary glass of «Aux Armes de Bruxelles» wine

S5 €39,50

FISH MENU

Stewed eel in green herb sauce

Grilled salmon béarnaise, baby potatoes

Speculoos tiramisu

S6 €57,50

PRESTIGE MENU

Shrimp croquettes (2 pieces)

Sole filets in waterzooi

Fillet of beef, side dishes and freshly-made fries

Chocolate fondant

S7 €65,00

COURMET MENU

Creamed endive with shrimps

House foie gras terrine

Poached turbot, sauce mousseline, market vegetables

Vanilla ice cream and cuberdon candy sauce

SS

SUPPLEMENT

Glass of «Aux Armes de Bruxelles» champagne & 3 amuse-bouches
Combined with a banquet menu

€13,50

MULTIPLE CHOICES



€34,50

MINIMUM OF 15 PEOPLE
TO BE ORDERED AT THE LATEST 3 WORKING DAYS IN ADVANCE*
LUNCH AND DINNER



UP TO 20 COVERS, OPTION TO CHOOSE IN THE RESTAURANT.
ABOVE 20 COVERS, A SINGLE MENU FOR ALL EXCEPT IN THE CASE OF SPECIAL DIETARY REQUIREMENTS.



E

STARTERS

1. Plate of Ardennes ham, assortment of crudités
2. House Belgian cheese croquettes and fried parsley
3. Smoked salmon salad, endives in lemon and chive cream
4. Crêpes filled with Ardennes ham and wild mushrooms, with melted Maredsous cheese

P

MAIN COURSES

1. Our famous chicken vol-au-vent, mousseline sauce and fries
2. Gueuze Beef Carbonnade, fresh endive salad and fries
3. Ghent chicken Waterzooi, boiled parsley potatoes
4. Cod fillet en croûte with mustard and parsley, white beer onion mousse and pomme soufflée potatoes

D

DESSERTS

1. Brussels waffle with icing sugar and chantilly cream
2. Belgian chocolate mousse
3. Speculoos tiramisu
4. Brown sugar tart flambé in fleur de bière liqueur

€34,50

VEGETARIAN AND VEGAN

VEGETARIAN AND VEGAN MENUS CAN BE COMBINED WITH THE OTHER SET MENUS

V1

VEGETARIAN

Endive gratin with goat's cheese and hazelnuts **or**
Tomato tartare, rocket salad and parmesan tuile

Vegetarian risotto with seasonal vegetables

Vanilla ice cream **or**
Belgian chocolate mousse

V2

VEGAN

Mushrooms, lemon and parsley on toast **or**
Green apple and celery salad with walnuts and truffle vinaigrette

Endives braised in orange with pistachios, olive oil puréed potatoes

Trio of sorbets **or**
Seasonal fruit salad

* Any change in the menu content will lead to a price increase

MULTIPLE CHOICES

€42,50

MINIMUM OF 15 PEOPLE
TO BE ORDERED AT THE LATEST 3 WORKING DAYS IN ADVANCE*
LUNCH AND DINNER



UP TO 20 COVERS, OPTION TO CHOOSE IN THE RESTAURANT.
ABOVE 20 COVERS, A SINGLE MENU FOR ALL EXCEPT IN THE CASE OF SPECIAL DIETARY REQUIREMENTS.



E

STARTERS

1. Large tomato stuffed with shrimps on a lettuce heart, served with house lemon mayonnaise
2. Terrine of duck foie gras, sweet and sour chutney with pear and extra-dark chocolate crisp, brioche toast
3. House shrimp croquettes and fried parsley
4. Famous «Veulemans» salad (1/2 shrimp salad and 1 shrimp croquette)

P

MAIN COURSES

1. «Royal» chicken and sweetbread vol-au-vent, freshly made fries
2. Cod loin cooked in its skin with tomato and basil, olive oil puréed potatoes and baby spinach
3. Beef steak béarnaise, side dishes and freshly made fries
4. Fish waterzooi, plain potatoes

D

DESSERTS

1. Chocolate fondant with vanilla ice cream
2. Speculoos tiramisu
3. Crème brûlée with cuberdon candy
4. Selection of sorbets



OPEN BAR PACKAGE

- « OPEN BAR » PACKAGE: 4 amuse-bouches, soft drinks, beers and house wines served freely **for one hour**: €25.00/pers.
- « PRESTIGE OPEN BAR » PACKAGE: 4 amuse-bouches, soft drinks, beers and house wines Aux Armes de Bruxelles champagne and spirits, served freely **for one hour**: €35.00/pers.

Combined with a banquet menu for a maximum of 100 covers.

DRINKS & EXTRAS



ANY DRINK ORDERED OUTSIDE THE PACKAGE IS SOLD/INVOICED AT STANDARD MENU RATE.

F1

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

€3,95

F2

1/2 l of still or sparkling water + 2 pilsner beers or 2 glasses of house wine (white, red or rosé) or 2 soft drinks

€12,50

F3

1/2 L still or sparkling water + 1/3 of a bottle of white or red wine

White: Vallée de la Loire, Chardonnay « Danielle de l'Ansée »

Red: Bordeaux, Marquis de Beylot, Bordeaux Supérieur

€17,50

F4

1/2 L still or sparkling water + 1/2 of a bottle of white or red wine

White: Bordeaux, M de Martet

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

€22,50

F5

Draft beers, house wine (red, white or rosé), soft drinks **served freely during the meal**

€25,00

F6

1/2 L still or sparkling water + 1/2 of a bottle of white or red wine

White: Vallée de la Loire, Muscadet Sèvre et Maine sur Lie « le Fleuron » Domaine Chéreau Carré

Red: Bordeaux, Comtesse de Malet Roquefort, jeune vigne du château La Gaffelière, 1^{er} Grand cru classé Saint-Emilion

€27,50

F7

1/2 L still or sparkling water + 1/2 of a bottle of white or red wine

White: Bourgogne, Saint-Véran, Joseph Drouhin

Red: Bordeaux, Château Villa Bel Air, Grave, propriété du château Lynch Bages, Grand cru classé Pauillac

€32,50

FD

COFFEE & DIGESTIVES

1 coffee or espresso
+ 1 digestive of your choice

€9,50

FC

COFFEE OR TEA

1 coffee or 1 tea of your choice

€3,50

FF

SELECTION OF CHEESES

Selection of Belgian cheeses

€10,50

FE

DESSERTS

Coupe Colonel

€7,50

We work with high-quality wine suppliers. Despite our endeavours, it may sometimes happen that a particular wine is not available. In such cases, you may rest assured that you will be offered a wine of similar quality at the same price.

BOOKING FORM

TO BE RETURNED COMPLETED AND SIGNED

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

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

Name of the company
Manager
Address
Telephone/Mobile
Fax
Email
VAT n°
Date
Time
Your reference
Number of covers
Menu
Menu price
Language spoken by guests
Notes
.....
.....

Prices include VAT and service

Price confidential: Yes ☐ / No ☐
Dessert included: Yes ☐ / No ☐
Drinks included: Yes ☐ / No ☐
Payment: Cash ☐ / Credit card ☐ / Invoice ☐ / Voucher ☐ / Pre-payment ☐

The client fully accepts the general terms and conditions ☐

Signature :

TIPS FOR A SUCCESSFUL BANQUET

- The final number of banquet guests must be given 2 working days before the day of the banquet, this will be deemed definitive and will be invoiced as such.
 - Any change of dish during the meal will be invoiced extra at standard menu rate, on the day.
 - Please provide details of any food allergies and/or ask for further information from your head waiter.
- Tables are kept for 15 minutes beyond the time set. After this time, the group will be seated depending on availability.
- In the event of any likely late arrival or a significant change in the number of guests, please notify the maître d'hôtel on +32 (0)2 511 55 50