



Groups, Banquets & events 2022

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 12:00-23:00
- ◆ Very close to the Grand-Place and major international hotels

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

LUNCHEs



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

A SINGLE MENU FOR ALL EXCEPT SPECIAL DIETARY REQUIREMENTS

BUSINESS LUNCH

ONLY FROM MONDAY TO FRIDAY
(EXCLUDING PUBLIC HOLIDAYS), 12:00-15:00

BL1

20,00€

2 SERVICES

Cheese croquette (1 piece) or
soup of the day

Mixed meat Stoemp (bacon and sausage) or
Victoria sea bass florentine, duchesse potatoes

BL2

23,50€

3 SERVICES

Cheese croquette (1 piece) or
soup of the day

Mixed meat Stoemp (bacon and sausage) or
Victoria sea bass florentine, duchesse potatoes

Chocolate mouse or
Speculoos tiramisu

LUNCH

ONLY FROM MONDAY TO SATURDAY
(EXCLUDING PUBLIC HOLIDAYS), 12:00-15:00

L1

22,50€

2 SERVICES

House fish rillettes or
Crêpe stuffed with ham and spinach

Sea bream fillet waterzooi or
Confit pork cheeks with honey and mustard,
croquette potatoes

L2

26,00€

3 SERVICES

House fish rillettes or
Crêpe stuffed with ham and spinach

Sea bream fillet waterzooi or
Confit pork cheeks with honey and mustard,
croquette potatoes

Chocolate mouse or
Speculoos tiramisu

COMBINED WITH A LUNCH SET MENU

- APERITIF -22° (MARTINI, GANCIA, PINEAU DES CHARENTES, KIRR VIN BLANC, SHERRY): €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 - 27,25€

TRADITIONAL MENU

Belgian cheese croquettes (2 pieces)

Meatballs à la bruxelloise
(endive/beer, 3 balls), fresh fries

Speculoos tiramisu

S2 - 31,50€

MOULES-FRITES MENU

Pot of Moules marinières (1 kg)**,
all you can eat fresh fries

Belgian chocolate mousse

Complimentary coffee

Suppl.
10,50€

Duo of cheese and brown
shrimp croquettes

S3 - 32,50€

BELCO-BELGE MENU

Belgian cheese croquettes (2 pieces)

Our famous Gueuze beef carbonnade
endive salad, freshly made fries

Belgian chocolate mousse

S4 - 34,50€

MEAT MENU

Beef carpaccio, Brussels-style

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

Fresh fruit salad with
Eau de Villée de Biercé lemon liqueur

S5 - 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

Complimentary coffee or tea

S6 - 39,50€

FISH MENU

House fish rillettes,
sauce aigrette and toast

Grilled salmon béarnaise,
baby potatoes

Speculoos tiramisu

S7 - 57,50€

PRESTIGE MENU

Shrimp croquette (1 piece)

Sole filets in waterzooi

Fillet of beef, side dishes
and freshly-made fries

Chocolate fondant

S8 - 65,00€

GOURMET MENU

Lobster bisque

House Foie gras with garnish

Sole fillets and scallops, pan-fried endives
and blood orange sauce

Grand Marnier soufflé

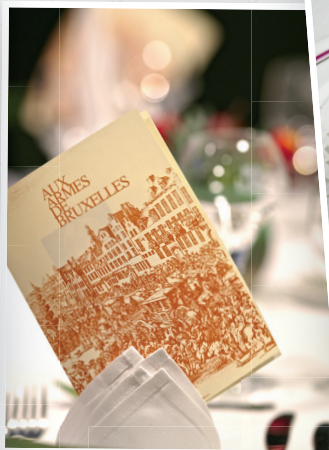
S9 - 75,00€

SEAFOOD MENU

Mini seafood platter
(prawns, oysters, whelks, winkles, brown
shrimp and langoustines)

Roast half lobster in garlic butter

Lemon sorbet



MULTIPLE CHOICES



35,00€

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. Grilled salmon béarnaise, baked tomato, boiled 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

35,00€

VEGETARIAN AND VEGAN

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

V1

VEGETARIAN

Tomato tartare, rocket salad and parmesan tuile

Vegetarian risotto with seasonal vegetables

Belgian chocolate mousse

V2

VEGAN

Green apple and celery salad with walnuts
and truffle vinaigrette

Endives braised in orange with pistachios,
olive oil puréed potatoes

Seasonal fruit salad

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. Beef carpaccio, Brussels-style
2. Terrine of duck foie gras with garnish
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 (cod, sole, salmon, brown shrimp), fries

D

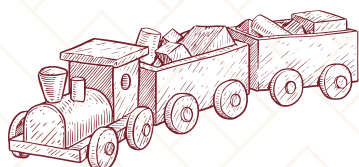
DESSERTS

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

15,00€

CHILDREN'S MENU (12 YRS AND UNDER)

K



Cod goujons, tartare sauce, purée and watercress or
Stoemp of the day and mixed meat or
Vol-au-vent, fresh fries or
Child's steak, fries, salad or
Half pot of mussels marinières, fresh fries

Chocolate mousse or
Ice cream



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

WALKING DINNER



FROM 25 TO 150 PEOPLE MAXIMUM
TO BE ORDERED AT LEAST 3 DAYS BEFORE THE WALKING DINNER*
LUNCH AND DINNER

WALKING DINNER CLASSIC SET MENU

42,50€

MAIN COURSES

1. One mini cheese croquette
2. One mini chicken croquette
3. One mini shrimp croquette
4. House brawn, tartare sauce
5. House fish rillettes, sauce aigrette
6. Lobster bisque cappuccino
7. Mini vol-au-vent
8. Mini carbonnade

DESSERTS

1. Belgian chocolate mousse
2. House profiterole with ice cream

Enjoy our ALL DRINKS INCLUDED formula*

Drinks at one's discretion during your meal:
draught beers, softs, mineral waters and our
selection of Martet red or white house wines.

*€25/P.
«ALL IN»



WALKING DINNER



FROM 25 TO 150 PEOPLE MAXIMUM
TO BE ORDERED AT LEAST 3 DAYS BEFORE THE WALKING DINNER*
LUNCH AND DINNER

W2

PRESTIGE SET MENU

50,00€

MAIN COURSES

1. Toast with foie gras
2. Oysters au gratin with champagne
3. Endive with brown shrimps and mayonnaise
4. One mini cheese croquette
5. One mini chicken croquette
6. One mini shrimp croquette
7. House brawn, tartare sauce
8. House fish rillettes, sauce aigrette
9. Lobster bisque cappuccino
10. Mini vol-au-vent
11. Mini carbonnade

DESSERTS

1. Belgian chocolate mousse
2. House profiterole with ice cream
3. Boddingtons (Brussels-style bread pudding)

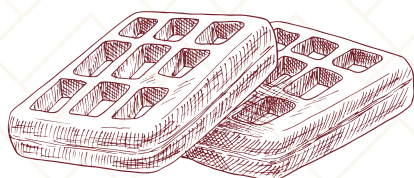
GOÛTER BRUXELLOIS

BRUSSELS AFTERNOON TEA



MINIMUM 15 PEOPLE
TO BE ORDERED AT LEAST 3 DAYS BEFORE*
SERVED FROM 3:00 PM TO 4:30 PM

14,50€



1. Mini Brussels waffle with chantilly cream
2. One portion of Boddingtons (Brussels-style bread pudding)
3. One portion of sugar pie
4. Coffee or tea

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 Glass of cava or Kir (white wine and cassis)

6,50€

F3

Flûte de champagne aux Armes de Bruxelles

11,00€

F4

Glass of «Aux Armes de Bruxelles» champagne & 3 appetizers

14,50€

F5

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

F6

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

F7

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

25,00€

F8

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

F9

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

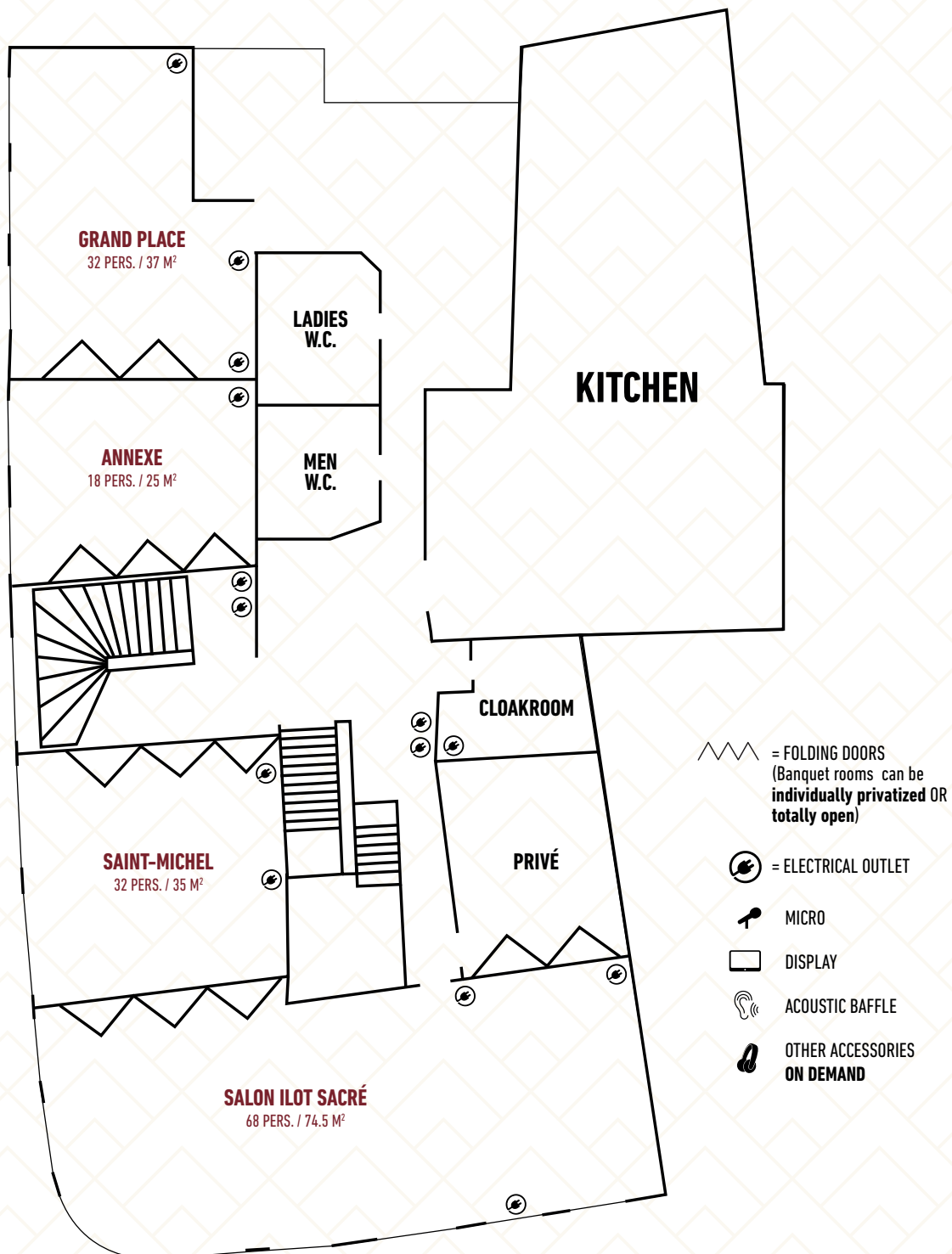
€7,50

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.

LAYOUT OF THE 1ST FLOOR

150 PEOPLE MAXIMUM

Les Armes de Bruxelles has several function rooms. The layout options are numerous and varied. Our Maître d'Hôtel will seat your event according to the final number of guests and the other events being organised on that day with no additional room rental fee.



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
Guest's nationality
Notes
.....
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Prices include VAT and service.
Our general sales conditions can be consulted at
auxarmesdebruxelles.com/cgv.pdf

Price confidential: 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

