



Groups, Banquets & events 2023

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 12:00-22:30
- ◆ 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

28,95€

2 SERVICES

Cheese croquette (1 piece) or
Soup of the day

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

Includes 1 free drink (pils beer, wine or water, 25 cl)

BL2

32,45€

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

Includes 1 free drink (pils beer, wine or water, 25 cl)

LUNCH

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

L1

31,45€

2 SERVICES

House fish rillettes or
Crêpe stuffed with ham and spinach

Sea bream fillet waterzooi or
Meatloaf stuffed with chicory,
cranberry compote and croquette potatoes

Includes 1 free drink (pils beer, wine or water, 25 cl)

L2

34,95€

3 SERVICES

Fish soup or
Crêpe stuffed with ham and spinach

Sea bream fillet waterzooi or
Meatloaf stuffed with chicory,
cranberry compote and croquette potatoes

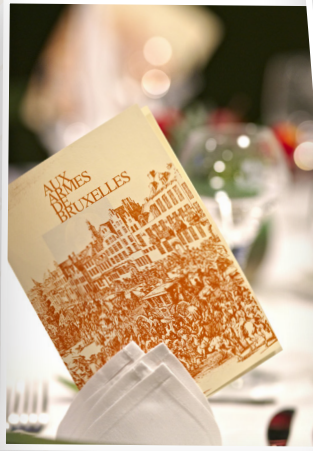
Chocolate mouse or
Speculoos tiramisu

Includes 1 free drink (pils beer, wine or water, 25 cl)

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: 3,75€

* 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

35,00€

max.100
people

MOULES-FRITES MENU

Mussels « Marinières » (1kg)**,
fresh fries « à volonté »

Belgian chocolate mousse

**SUPPL.
10,50€**

Duo of cheese and brown
shrimp croquettes

S2

34,75€

BELCO-BELGE MENU

Belgian cheese croquettes (2 pieces)

Our famous Gueuze beef carbonnade
endive salad, fresh fries

Belgian chocolate mousse

S3

34,50€

MEAT MENU

Steak with bearnaise sauce and
all the trimmings, fresh fries

Crème brûlée with cuberdon candy

**SUPPL.
10,50€**

Duo of cheese and brown
shrimp croquettes

S4

40,15€

FAMOUS SINCE 1921

Duo of cheese and shrimp croquettes

Chicken vol-au-vent, mousseline sauce
and fresh fries

Crème brûlée with cuberdon candy

Complimentary coffee

**ALL OUR BANQUETING MENUS
MUST BE COMBINED WITH
A DRINK PACKAGE (P. 10)**

S5

42,25€

FISH MENU

Fish soup

Grilled salmon béarnaise,
baby potatoes

Speculoos tiramisu

S6

61,50€

PRESTIGE MENU

Shrimp croquette (1 piece)

Sole filets in waterzooi

Fillet of beef, side dishes
and fresh fries

Chocolate fondant

S7

69,50€

COURMET MENU

Lobster bisque

House Foie gras with garnish

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

Grand Marnier soufflé

S8

80,25€

SEAFOOD MENU

Scallops, creamy polenta,
cassis vinaigrette and citrus gel

Baked half lobster with garlic butter

Lemon sorbet

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

** The management reserves the right to serve mussels in a plate (with seconds) for groups over 50.

MULTIPLE CHOICES



37,50€

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

UP TO 20 COVERS, POSSIBILITY TO CHOOSE IN THE RESTAURANT.

S

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. Chicken quenelle à la Brabançonne

ABOVE 20 COVERS, A SINGLE
MENU FOR ALL EXCEPT FOR
PEOPLE SPECIAL DIETARY
REQUIREMENTS

M

MAIN COURSES

1. Our famous chicken vol-au-vent, mousseline sauce and fresh fries
2. Gueuze Beef Carbonnade, fresh endive salad and fresh fries
3. Grilled salmon béarnaise, baked tomato, boiled potatoes
4. Steamed cod with mousseline sauce, roast potatoes

D

DESSERTS

1. Brussels waffle with icing sugar and chantilly cream
2. Belgian chocolate mousse
3. Speculoos tiramisu
4. Selection of sorbets

ALL OUR BANQUETING MENUS
MUST BE COMBINED WITH
A DRINK PACKAGE (P. 10)

37,50€

VEGETARIAN AND VEGAN

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

VI

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

Selection of sorbets

MULTIPLE CHOICES



45,00€

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

UP TO 20 COVERS, POSSIBILITY TO CHOOSE IN THE RESTAURANT.

ABOVE 20 COVERS, A SINGLE
MENU FOR ALL EXCEPT FOR
PEOPLE SPECIAL DIETARY
REQUIREMENTS

S

STARTERS

1. Poached egg with morels, green asparagus and strips of smoked duck breast
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)

M

MAIN COURSES

1. «Royal» chicken and sweetbread vol-au-vent, fresh 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 fresh fries
4. Fish Waterzooi (cod, sole, salmon, brown shrimp), fresh fries

D

DESSERTS

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

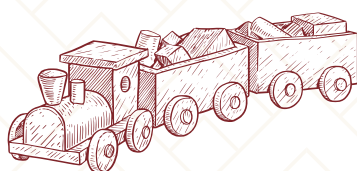
ALL OUR BANQUETING MENUS
MUST BE COMBINED WITH
A DRINK PACKAGE (P. 10)

15,00€

CHILDREN'S MENU

(ONLY AVAILABLE FOR CHILDREN WITH A GROUP ADULTS, UP TO 12 YRS OF AGE)

K



Cod goujons, tartare sauce, watercress purée or
Vol-au-vent, fresh fries or
Child's steak, fresh fries, salad or
Meatballs in tomato sauce (2 pieces), fresh fries

Chocolate mousse or
Ice cream



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

7



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

45,45€

MAIN COURSES

1. One mini cheese croquette
2. One mini chicken croquette
3. One mini shrimp croquette
4. Stuffed mushrooms with goat's cheese and honey
5. House fish rillettes, sauce aigrelette
6. Endive cream soup
7. Mini vol-au-vent
8. Mini carbonnade
9. Crudités with cocktail sauce
(cauliflower, carrot, cucumber, radish)

DESSERTS

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

"PRESTIGE" SUPPLEMENT

3 appetisers
recommended by the Chef

12€ for 3

ALL OUR BANQUETING MENUS
MUST BE COMBINED WITH
A DRINK PACKAGE (P. 10)

Enjoy our ALL DRINKS INCLUDED formula*

Drinks freely available throughout your meal until dessert:
draft beers, soft drinks, water and our selection of wines:
Martet Red and Côtes de Remich White.

*25€/P.
«ALL IN»



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

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

4,25€

F2

1 Glass of cava or Kir (white wine and cassis)

6,95€

F3

Flûte of « Aux Armes de Bruxelles » champagne

11,80€

F4

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

15,25€

F5

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

White : Bordeaux, M de Martet

Red: Bordeaux, Marquis de Beylot, Bordeaux Supérieur

15,50€

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

20,50€

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

Red: Bordeaux, Comtesse de Malet Roquefort

29,50€

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

34,80€

FD

COFFEE & DIGESTIVES

1 coffee or espresso
+ 1 digestive of your choice

10,15€

FC

COFFEE OR TEA

1 coffee or 1 tea of your choice

3,75€

FF

SELECTION OF CHEESES

Selection of Belgian cheeses

11,25€

FE

DESSERTS

Coupe Colonel

8,00€

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
Email
VAT n°
Date
Time
Your reference
Number of covers
Menu
Menu price
Language spoken by guests
Guest's nationality
Notes
.....
.....

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



Realised with the support of hub.brussels