



MENU

OPENING
HOURS
10AM - 10PM



LUNCH SPECIAL

SERVED WITH 1 SIDE AND 1 SOFT DRINK

MONDAY
FRIDAY
11AM - 3PM

BURGER OF THE DAY

290 B

MUSSELS OF THE DAY

390 B

OUR PEPPER STEAK

590 B

DELICATESSEN & APPETIZERS



	(50GR)
PARIS HAM	140 B
PARMA HAM	140 B
CHORIZO	140 B
PARMESAN	150 B
AGED BLUE CHEESE	150 B
COMTÉ CHEESE	150 B

LEON'S BOARD
 PARIS HAM, PARMA HAM,
 CHORIZO, PARMESAN,
 AGED BLUE CHEESE, COMTÉ CHEESE
690 B

SMALL BITES & STARTERS

LEON'S CODFISH CROQUETTE - 240 B
 CRISPY PROVENCALE FISH & POTATO CROQUETTES,
 WITH ROASTED GARLIC AIOLI, LEMON & PARSLEY

MARINATED SALMON - 280 B
 HOUSEMADE BEETROOT CURED SALMON,
 PICKLED SHALLOTS & CUCUMBERS, RADISH,
 GREEN SALAD, YOGURT DRESSING & TOASTED RYE BREAD

WILD MUSHROOM & TRUFFLE SOUP - 360 B
 CREAMY WILD MUSHROOM SOUP, SAUTEED MUSHROOMS,
 BACON CRISPS, BRIOCHE & TRUFFLE OIL

TUNA & SALMON TARTARE - 390 B
 TUNA & SALMON TARTARE MARINATED
 WITH LEMON, AVOCADO & GREEN APPLES

ESCARGOTS "SNAILS" DE BOURGOGNE - 440 B
 IMPORTED FRENCH SNAILS, PARSLEY-GARLIC BUTTER,
 SERVED WITH TOASTED BAGUETTE

FOIE GRAS & HONEY TRUFFLE - 490 B
 HOMEMADE FOIE GRAS MOUSSE, HAZELNUT,
 APRICOT JAM, TRUFFLE HONEY
 & HOUSE BAKED BRIOCHE TOAST

LEON'S BONE MARROW - 490 B
 GRILLED BONE MARROW,
 GARLIC BUTTER, PARSLEY, SEA SALT,
 SERVED WITH GRILLED SOURDOUGH



LEON'S CODFISH CROQUETTE



MARINATED SALMON

SALADS



BEETROOT SALAD

BUTTERHEAD LETTUCE, ORANGE SEGMENTS,
AGED BLUE CHEESE, HOMEMADE GRANOLA,
FRESH HERBS WITH RED WINE VINAIGRETTE

280 B

FARMER SALAD

MIXED SALAD, BABY COS, ROCKET SALAD,
MUSHROOMS, POTATOES, CRISPY BACON,
CRISPY CROUTONS, WALNUTS,
POACHED EGG WITH MUSTARD DRESSING

290 B



CAESAR SALAD

ROMAINE HEARTS, LEON'S ROAST CHICKEN,
SOURDOUGH CROUTONS, PARMESAN,
WITH ANCHOVY-EGG DRESSING

340 B



ORGANIC TOMATO & MOZZARELLA

BEEFSTEAK TOMATO, PEACH,
CHERRY TOMATOES, ITALIAN MOZZARELLA,
WITH BALSAMIC PISTOU & BAGUETTE CRISPS

360 B

AVOCADO LOVERS

FRESH AVOCADO, RYE BREAD,
SMASHED AVOCADO, TOMATOES, CORN,
PUMPKIN SEEDS WITH BALSAMIC DRESSING

390 B

GRILL



LEON'S SIGNATURE STEAK - 890 B

BLACK ANGUS TENDERLOIN,
CHEESE FONDUE & SHALLOT GRAVY SAUCE
SERVED WITH FRENCH FRIES



TRUFFLE VERSION +590THB

BLACK ANGUS TENDERLOIN

(200GR) SERVED WITH FRENCH FRIES
& A SAUCE OF YOUR CHOICE

890 B

HANGER WAGYU

(250GR) GRILLED HANGER WAGYU,
SERVED WITH FRENCH FRIES &
A SAUCE OF YOUR CHOICE

990 B

BLACK ANGUS RIB EYE

(300GR) GRILLED RIB EYE,
SERVED WITH FRENCH FRIES &
A SAUCE OF YOUR CHOICE

1,290 B

• TO SHARE •



BLACK ANGUS TENDERLOIN "CHATEAUBRIAND"

(400GR) - **1,690 B**

SERVED WITH FRENCH FRIES, GREEN SALAD &
3 SAUCES OF YOUR CHOICE



BLACK ANGUS PRIME RIB

(1.1KG) - **2,990 B**

SERVED WITH 3 SIDES &
3 SAUCES OF YOUR CHOICE

SIDE DISHES

HOMEMADE MASHED POTATOES	120 B	ROASTED CARROTS & SHALLOTS	130 B
HOMEMADE TRUFFLE MASHED POTATOES	140 B	GARDEN SALAD	100 B
TRUFFLE MAC & CHEESE	190 B	LEON'S ORIGINAL FRIES	100 B
GREEN BEANS & GUANCIALE	130 B	DUCK FAT POTATOES	120 B

SAUCES 60 B

BEARNAISE

PEPPER SAUCE

MUSHROOM SAUCE

GARLIC HERB BUTTER

SHALLOT SAUCE

NAM JIM JAEW

ROTISSERIE



HALF / WHOLE FARMER CHICKEN

(350GR / 700GR)

COOKED IN OUR ROTISSOIRE,
ORGANIC HALF OR WHOLE CHICKEN
SERVED WITH BUTTER PARSLEY CHICKEN JUS,
FRENCH FRIES & GREEN SALAD.

490 B / 890 B



OUR GOURMET BURGERS



B-C-B (BEEF CHEESE BACON) - 320 B

BEEF OR PORK PATTY, CHEESE, CRISPY BACON,
LETTUCE, TOMATOES, ONIONS, PICKLES,
SECRET SAUCE AND TOASTED HOUSE-MADE BUN
SERVED WITH FRENCH FRIES



CRISPY SPICY CHICKEN

BUTTERMILK FRIED CHICKEN THIGH, TOMATOES,
COLESLAW, PICKLES, SPICY COMEBACK SAUCE
SERVED WITH FRENCH FRIES

290 B

FISH BURGER

CRISPY BATTERED SEABASS, TOMATOES,
COLESLAW, PICKLES, TARTAR SAUCE
SERVED WITH FRENCH FRIES

320 B

TRUFFLE BURGER

BEEF OR PORK PATTY, TRUFFLE AIOLI,
WILD MUSHROOM CROQUETTE, TALEGGIO,
ROCKET, WHITE TRUFFLE OIL
SERVED WITH FRENCH FRIES

440 B

LEON'S FOIE GRAS

BEEF OR PORK PATTY, FOIE GRAS CREAM,
CHEESE, ONION COMPOTE, PAN-SEARED FOIE GRAS
& ROCKET SERVED WITH FRENCH FRIES

490 B

ADD ON

EXTRA CHEESE	+60 B
EXTRA BACON	+60 B
EXTRA PATTY	+120 B
EXTRA FOIE GRAS	+190 B

DID YOU KNOW?



OUR FRIES

AT LEON WE USE A THREE-STAGE
COOKING PROCESS IN BEEF FAT
TO GUARANTEE THE CRISPIEST
FRIES

OUR SIGNATURES



DUCK LEG CONFIT

CRISPY DUCK LEG, DUCK FAT POTATOES, RED WINE SAUCE SERVED WITH GREEN SALAD

490 B



BEEF BOURGUIGNON

PARISIAN COQUILLETES

COQUILLETES PASTA IN A TRUFFLE CREAM SAUCE WITH PARIS HAM, SHAVED BLACK TRUFFLE, & POACHED EGG

390 B

"MONTANARA" PASTA

FRESH TAGLIATELLE, PORK SAUSAGE, MUSHROOMS & TALEGGIO CHEESE

490 B

BEEF TARTARE "AU COUTEAU"

HANDCUT TENDERLOIN, LEON'S OWN TARTARE AIOLI, GHERKINS, CAPERS, QUAIL EGG, SERVED WITH FRENCH FRIES

590 B

BEEF BOURGUIGNON

SLOW-COOKED WAGYU BEEF CHEEKS IN RED WINE, MUSHROOMS, BABY ONIONS & CARROTS SERVED WITH MASHED POTATOES

640 B

OUR SIGNATURES

SEARED SALMON

CRISPY SKIN ATLANTIC SALMON,
POTATO PAVÉ, GRILLED SPINACH,
WITH HERB BEURRE BLANC SAUCE

440 B



SEAFOOD RISOTTO

CARNAROLI RICE, TIGER PRAWNS, CLAMS, CALAMARI,
MUSSELS, SHAVED RADISH & FRESH HERBS

490 B



MUSSELS MARINIÈRE

IMPORTED MUSSELS, GARLIC, WHITE WINE, CREAM, FRESH HERBS SERVED WITH FRENCH FRIES

440 B

DESSERTS



CRÈME BRÛLÉE

TRADITIONAL CRÈME BRÛLÉE, VANILLA, CARAMELISED WITH BROWN SUGAR

240 B



VERY CHOCOLATE BROWNIE

HOMEMADE 70% VALRHONA CHOCOLATE BROWNIE, CHOCOLATE GANACHE, CRUMBLE & VANILLA ICE CREAM

320 B



THE FAMOUS "TARTE TROPEZIENNE"

HOMEMADE BRIOCHE, VANILLA CREAM, BLACKCURRANT CONFIT & CRUNCHY SUGAR

290 B



LEON'S LEMON TART

LEMON CREAM, BLUEBERRY COMPOTE, FRESH BLUEBERRIES & SWEET TART CRUST

290 B



"APPLE TATIN"

CLASSIC CARAMELISED APPLE, CRISP TART, HOMEMADE CHANTILLY & CARAMEL SAUCE

320 B

DRINKS

COFFEE

(HOT / ICED)

ESPRESSO	80 B	-
LUNGO	90 B	-
AMERICANO	90 B	100 B
MACCHIATO	90 B	-
PICCOLO LATTE	100 B	-
CAPPUCCINO	110 B	120 B
CAFE LATTE	110 B	120 B
FLAT WHITE	120 B	-
MOCHA	120 B	150 B

TEA

(HOT / ICED)

ENGLISH BREAKFAST CEYLON	110 B	120 B
EARL GREY CEYLON	110 B	120 B
JASMINE MAO FENG FUJIAN SPRING	110 B	120 B
CHAMOMILE	110 B	120 B
PEPPERMINT	110 B	120 B
GREEN TEA	110 B	120 B
MATCHA TEA	110 B	120 B
MATCHA LATTE	120 B	130 B

SODA & TEA

PASSIONFRUIT SODA	140 B
WILD BERRY SODA	140 B
LYCHEE ICE TEA	140 B
HIBISCUS ICE TEA	140 B

MILKSHAKE

CHOCOLATE PEANUT BUTTER	190 B
STRAWBERRY YOGHURT	190 B
MADAGASCAR VANILLA	190 B

WATER / SOFT DRINK

LEON WATER	50 B
ACQUA PANNA 50CL <small>→ ACQUA PANNA</small>	70 B
ACQUA PANNA 75CL	130 B
SAN PELLEGRINO 50CL <small>→ PELLEGRINO</small>	95 B
SAN PELLEGRINO 75CL	145 B
SODA WATER 33CL	50 B
COKE / DIET / ZERO 33CL	80 B
TONIC WATER 33CL	80 B
SPRITE 33CL	80 B
GINGERALE 33CL	90 B

CRAFT BEER

BELGO BLONDE	320 B
BELGIAN BLONDE - ABV : 5.9% - IBU : 19	
BELGO WIT	320 B
BELGIAN WIT - ABV : 4.8% - IBU : 17	
BELGO AMBER	320 B
BELGIAN AMBER - ABV : 5.1% - IBU : 18	
BELGO ROYALE	350 B
BELGIAN ROYALE - ABV : 7.6% - IBU : 24	

DRAFT BEER

HALF-PINT / PINT

PERONI	180 / 350 B
PREMIUM LAGER, ITALY	
GROLSCH WEIZEN	180 / 350 B
WHEAT BEER, NETHERLANDS	

BOTTLED BEER

ASAHI JAPAN	160 B
SINGHA THAILAND	120 B

ADD EXTRA SHOT	20 B	ADD SOY MILK	20 B
ADD ALMOND MILK	20 B	ADD DECAF BLEND	20 B

