

BAR TAPAS

Only served in the Bar & Lounge until 11PM

Vegetarian Mini Spring Rolls € 7

Homemade vegetarian spring rolls with Asian-style sweet chilli sauce.

Mixed Warm Platter € 11

Battered onion rings, veggie & non-veggie spring rolls, Dutch "bitter" balls, mac & cheese bites.

Fish without Chips € 8

Antwerp fisherman "Jean sur Mer" created crispy fish fingers, fried in panko, served with homemade tartar sauce and fresh lemon.

Say Cheese! € 9

Award-winning cheese cubes made by Flemish farmer 't Groendal from Roeselare. Multiple winner of the World Cheese Awards with different kinds of cheeses served with mini cornichons and old Tierenteyn mustard from Ghent.

Bruschettas Appelmans € 8

Sun-dried tomatoes, bread, garlic and fresh basil.

Charcuterie Platter € 16

Our finest selection of Duroc paté, dry-cured Spanish jamón and Coppa di Parma served with pickled veggies, Mediterranean bread, farmers butter and extra virgin olive oil (to share with 2).

Black Smoke Bitterballen Deluxe € 10

Ultra exclusive crispy balls (6) chock-full of slow-smoked meat and Duvel beer-flavored ragout served with Black Smoke's signature Carolina Mustard Madness Sauce.

Appelmans Bar Platter € 21

The ultimate bar snack to share:

Award-winning cheese cubes made by Flemish farmer 't Groendal from Roeselare

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Dry-cured Spanish jamón

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Bruschettas Appelmans

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Black Smoke Bitterballen Deluxe

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Mini cornichons and old Tierenteyn mustard

Served with Mediterranean bread, farmers butter and extra virgin olive oil (to share with 2-3).