

# MENU

Welcome to Brasserie Appelmans & Absinthbar

My name is Bappa Mandal, and I'm the executive chef of Brasserie Appelmans & Absinthbar. As a chef, I choose to work with top products exclusively and I'm fond of pure tastes. Flanked by my talented team, I'm responsible for the innovative brasserie cuisine we serve daily.

Partly inspired by my Indian roots and my broad international experience (i.a. in Dubai, India, South Africa and the United States) I like to provide a beautiful mix of Belgian and French brasserie classics on the one hand and modern, worldly dishes on the other, spiced up with the cosmopolitan seasoning of the Antwerp harbor's influence.

Bappa Mandal

For 8 people or more we kindly request you to limit your choice to 5 different dishes per course. 1 bill per table.

**Do you have certain allergies or dietary wishes we need to take into account? Ask your waiter for the allergen menu. In case of high gluten intolerance, please report this to our staff**



## APERIO SUGGESTIONS

An apéritif is an (often alcoholic) beverage usually served before a meal, a tradition started to stimulate the appetite and digestion. Scientific studies seem to support its beneficial effects, so do try it out for yourself!

### **Affligem Dubbel (6,8%) 4,50**

This dark and spicy beer contains a complex combination of clove and anise that culminates in a beautiful foamy head. The deep aroma of clove you get from the very first sip smoothly shifts to a delicate caramel flavor.

### **Domecq Dry Sherry 4,00**

An aromatic and slender fino with a fresh flavor, resembling light and elegant wines. Its remarkable aroma originates from the very specific biological ripening it is subject to. This sherry makes for a great apéritif.

### **Prosecco Santa Margherita 7,00**

An elegant prosecco with fine bubbles and subtle hints of pear and peach.

### **Smoky Jack's 9,50**

Coca-Cola Signature Mixer Smoky Notes with Jack Daniel's Old No.7 Tennessee Whiskey and dried bacon garnish.

### **Rum Spicer 9,50**

Coca-Cola Signature Mixer Smoky Notes with Bacardi Añejo Cuatro Rum and spicy pepper garnish.

### **SPRIZZO ITALIANO 9,50**

A delicious, refreshing variation with Bombay Sapphire Gin, maraschino liqueur, red vermouth, lemon juice, rhubarb bitters and Prosecco Santa Margherita.

**Scottish Collins****13,00**

This daring and strong aperitif cocktail is made with William Lawson's Whisky, Drambuie, Bowmore, ginger, lemon juice, a sprinkle of pepper and Finley Tonic Water.

**Classic Mai Tai****11,00**

A classic rum cocktail on the slightly sour side with Bacardi Carta Blanca Rum, Bacardi Añejo Cuatro Rum, Cointreau, lime juice, Falernum syrup and Angostura bitters.

**Ginilicum****9,50**

A spicy aperitif cocktail with Bombay Sapphire Gin, ginger syrup, lime juice, fresh basil, honey and a dash of pepper.

**TWISTED MARGARITA****12,50**

This twisted version of the classic Margarita is the perfect aperitif cocktail, with Patrón Silver Tequila, cointreau, lime juice, ginger syrup, Martini Gran Lusso Vermouth and fresh tarragon!  
Served with half a rim of Danish smoked salt.

# LUNCH SUGGESTIONS

Available Friday - Sunday from 12h to 15h

## BREAD

### **Simmental roast beef brioche sandwich** 13,50

Sesame brioche topped with Simmental roast beef slow cooked for 5 hours, caramelized Spanish onion, a dressing of grilled tomatoes and balsamic vinegar, French arugula, tomato salsa and finished off with melted cheddar.

### **BLT bun** 9,50

Kaiser roll with pork belly, cooked on applewood for 6 hours by Black Smoke's pitmasters, and topped off with little gem salad, salsa fresca and pickles mayonnaise.

### **Croque Appelmans** 12,50

Oven-baked sandwich made with chicken, cheddar, Serrano and pesto.

### **Goat Sandwich** 10,50

Pure Prana bun with lukewarm goat's cheese from the Campine by Polle, warm tomato salsa, honey dressing and apricot compote.

A side of Belgian fries with mayonnaise + 3,00

### **Toast Steak Tartare Appelmans** 15,00

Toasted sourdough bread, classic homemade Piedmontese beef, fried egg and homemade pickles.

### **Eggs benedict** 9,00

English muffin, served with a poached egg, braised spinach and a hollandaise sauce.

Extra toppings:

- burrata + 3,00
- cured filet d'Anvers + 4,00
- pork belly, slow-cooked on applewood for 6 hours by Black Smoke's pitmasters + 5,00
- smoked salmon + 6,00

## LUNCH SPECIAL

### Classic fish & chips

21,00

Cod in a crispy beer batter served with pickled vegetables, Belgian fries and fresh tartar sauce.

## TALOËR APPELMANS

18,50

Choose between meat, fish and vegetarian and enjoy three lovely dishes on one “taloër” (plate). Perfect for a varied lunch.

### MEAT

Duroc pork croquette.

Toasted sourdough bread and with 5 hours slow-cooked Simmental roast beef and a spread of Tierenteyn whole grain mustard.

Served with a small soup, homemade by our chef.

### FISH

Shrimp croquette of Belgian grey North Sea shrimp.

Toasted sourdough bread with Scottish smoked salmon and cream cheese.

Served with a fresh soup by the chef.

### VEGGIE

Belgian cheese croquette.

Toasted sourdough bread with spread of buffalo mozzarella by Belgian cheese master Van Tricht, pesto and tomato gremolata.

Served with a fresh soup by the chef.

# MENU

## STARTERS

### ***Belgian classics***

**Tomato soup** 7,00

With cream and meatballs.

**Piedmontese beef tartare** 17,00

With Postel cheese crisp, puffed shallot mayonnaise, homemade pickles.

**Bisque** 13,50

Creamy bisque made of langoustine and brown shrimp,  
Mediterranean toast and saffron aioli.

**Shrimp Croquettes** 16,00

Classic Ostend shrimp croquettes made with grey North Sea shrimps,  
mesclun salad and its vinaigrette.

**Belgian Cheese Croquettes**  13,50

Classically served with deep-fried parsley, lemon and crostini  
with herbal-cheese dip.

**Sudwest Quail** 13,00

Quail fillet and drumstick, cooked in goose grease and served medium,  
with marinated beetroot carpaccio, le Puy green lentil and Tierenteyn mustard  
stew and a tarragon gravy.

**Duroc Croquette** 11,50

Beautifully creamy and crispy croquette of the Duroc pork served with roasted  
sweetheart cabbage, pickled white cabbage, mustard caviar, Belgian pickles and  
mayonnaise.

**Chef's Starters****18,50 p.p**

(Only available during dinner) Surprise selection of hot and cold creations.  
(Two-order minimum)

***Cosmopolitan influences from the port*****Canadian Scallop****19,50**

Lightly baked on the Teppanyaki, with a lukewarm tapenade of edamame beans, miso butter and citrus.

**Albacore Tuna Tartare "Nikkei"****15,00**

Japan-style marinated and hand-cut tuna tartare, served with furikake, shiso, black sesame and crispy nori.

**Carpaccio of Scottish Black Angus****18,00**

Thinly sliced Black Angus beef, tartufata dressing, Belgian endive, green celery, parmesan cheese, crispy quinoa.

# SALADS

## ***Belgian classics***

### **Appelmans Salad**

**Starter 16,00**

Fresh salad with corn chicken smoked on cherry wood,  
Ganda ham, green apple and yoghurt vinaigrette.

**Main course 21,00**

### **Roast Beef Salad**

**Starter 14,00**

Japanese mizuna salad with Simmental roast beef slow  
cooked for 5 hours, crispy onion, dressing of roasted tomatoes  
and balsamic vinegar, French arugula and tomato salsa.

**Main course 19,50**

### **Crispy Chicken Caesar Salad**

**Main Course 15,00**

This meal salad is our very own twist on the infamous Caesar salad: tender  
chicken coated in Grana Padano and Japanese breadcrumbs, iceberg lettuce,  
marinated cherry tomatoes, a Parmesan-tarragon mayonnaise, fried capers,  
anchovies and Mediterranean bread croutons.

## ***Cosmopolitan influences from the port***

### **Thai Sashimi Style Tuna Salad**

**Starter 17,00**

Lightly fried sustainable tuna, marinated in soy and  
served with rice noodles, Thai green beans, tomato,  
cucumber, coriander, Thai dressing.

**Main course 23,00**

### **Thai Mango Salad**



**Starter 15,00**

Mango, papaya, bamboo, Thai beans, Thai basil,  
red onion, spring onions, wasabi kroepoek, salted peanuts and a guava-yuzu  
dressing.

**Main Course 24,00**



## MAIN COURSES

### ***Belgian classics***

#### **Eggplant Tartelette**



**19,00**

Tomato, green cashew pesto and Belgian goat cheese by Karditsel, sprinkled with basil oil.

#### **Piedmontese beef tartare**

**22,00**

With Postel cheese crisp, puffed shallot mayonnaise, homemade pickles served with thick-cut fries and mayonnaise.

#### **Roasted Turbot**

**29,50**

Served with grey shrimp from Zeebrugge, beurre blanc sauce, minced leeks, carrot, celery and cooked polder potatoes.

#### **Antwerp Stew**

**18,50**

Beef stew prepared with Antwerp De Koninck beer and served with thick-cut fries, mayonnaise and chicory salad.

**Our Antwerp beef stew is best served with a real  
Antwerp Bolleke De Koninck.**

#### **Belgian Sustainable Pork**

**21,50**

Pork tenderloin “cultivated in the great outdoors of the Belgian Ardennes”, marinated and prepared on a Teppanyaki, served with a butternut-curry purée, peas, scorzonera chips and a Fine Champagne sauce.

**Steak 250 gr. 21,00**

Grilled steak of the Belgian Blue cattle.

Served with thick-cut Belgian fries, chef's butter and served with the French classic 'Ratatouille'

**Different sauce 2,00**

Sauce of your choice: mushroom sauce, pepper sauce, béarnaise sauce or bordelaise sauce.

**Holstein Tenderloin 220 grams 29,00**

Baked beef fillet, served with gratin Dauphinois, a Bordelaise sauce and chicory from Mechelen, lightly baked in beurre noisette.

**Different sauce € 2,00**

Mushroom sauce, pepper sauce Béarnaise sauce or chef's butter

**Topping:**

Baked foie gras escalope from the Périgord (30g)

***Cosmopolitan influences from the port***

**The fifteen burger 15,00**

Deliciously grilled USA burger, bacon, Old Cheddar, tomatoes, lettuce, gherkin and a Granny Smith apple dressing. Served with thick Belgian fries.

Extra toppings

- fried egg 1,50
- double bacon 3,00
- avocado 2,00
- mayonnaise 1,00

**Texel Lamb 27,50**

Softly braised lamb shanks, served with Breton artichoke purée, sugar-coated carrots, peas and lamb gravy with pickled lemon.

**Mussels and shrimp zarzuela 24,50**

With tomato bisque, tomato salsa and fried basil.

Served with focaccia.

## SIDES

- Belgian fries	+ 3,00
- Creamy gratin Dauphinois	+ 4,00
- Potato puff pastry	+ 3,00
- Braised French ratatouille	+ 3,00
- Mixed salad, red wine vinaigrette, crispy kamut	+ 2,50
- Wild mushroom risotto	+ 4,00
- Sauces: Pepper, Mushroom, Béarnaise, Maître d'hôtel butter or Bordelaise sauce.	+ 3,00

## KIDS



Pasta bolognese



Chicken Burger

Bread-crumbed corn-fed chicken  
brioche, tartar sauce, lettuce and tomato

Cod fish fingers with tartare sauce

With fries and cucumber-tomato salad  
and a yoghurt dressing

Stew

With fries and cucumber-tomato salad  
and a yoghurt dressing

An ice cream cone

With whipped cream, ice cream chocolate  
and Brazilian nuts.

Only for kids up to 12 years old :)

9,90



## DESSERTS

### ***Belgian classics***

**Dame blanche** 9,00

Lovely homemade vanilla ice cream with warm  
Callebaut Chocolate sauce and fresh whipped cream.

**Cake from Antwerp** 10,00

With ice cream from candied orange, a single origin Madagascar cream,  
Calisson frangipane, peanut nougatine, morello cherry and a chocolate crisp.

**Cheese by cheese refiners Van Tricht & Son** 14,50

Gorgonzola dolce al cucchiaio is a creamy veined Italian blue cheese, refined by  
cheesemaker Tosi. Surprisingly straightforward for a blue cheese. Made in  
Lombardy from pasteurized cow's milk.

Served with pear compote from Belgian Doyenne pears and  
nut bread/raisin bread from The Bakery.

### **TIPS**

**Porto Cocktail** 10,00

Eristoff Lemon, Morgadio Late Bottled Vintage Port, Bols Butterscotch,  
Frangelico and Black Walnut bitters!

**Porto LBV** (Late Bottled Vintage) 6,00

### ***Cosmopolitan influences from the port***

**Homemade cheesecake** 9,00

With citrus-flavored English cream and apricot compote.

**Moelleux au Chocolat** 11,00

Ecuador Chocolate Crumble, Piedmontese pistachio ice cream.

**Crème Brûlée 'Vergnano'** 7,00

Delicious dessert made from our signature coffee 'Vergnano' and a hazelnut  
crumble.

## DESSERT WINES BY MASSANDRA

### **Pinot Gris**

**6,50**

This white dessert wine is made from the Pinot Gris grape, offering hints of raisins and raspberries, ideal with cheeses and light desserts.

### **Black Doctor**

**6,50**

This red dessert wine has a rich taste of red fruits with hints of cacao and vanilla. Perfect with chocolate and fruit.

## AFTER-DINNER COCKTAILS

### **Grey Goose Espresso Martini**

**11,00**

Grey Goose Vodka firmly shaken with Kahlua, a shot of espresso and sugar syrup. Forget the Vodka Red Bull, this is the sublime way of combining caffeine and vodka. Served straight up!

### **Porto Cocktail**

**10,00**

Eristoff Lemon, Morgadio Late Bottled Vintage Port, Bols Butterscotch, Frangelico and Black Walnut bitters! A wonderful supplement to our cheeses from Van Tricht!

### **Baileys After Midnight**

**9,50**

A sweet blend of Baileys, Kahlua and Frangelico. Perfect to finish off a meal.

### **Rusty Nail**

**10,00**

A perfect classic balancing Johnnie Walker Red Label whisky and the famous Scottish liquor "Drambuie". Served with a zest of orange.

### **Cookie Crumble**

**9,50**

A silky smooth after-dinner with Bacardi Oakheart rum, Bols Butterscotch, Licor 43 and cream! It's a liquid dessert!

### **Jack on Track**

**10,00**

"Jack is Back" with this savory after-dinner with Jack Daniels Old No. 7 Tennessee Whiskey, cacao liqueur, hazelnut syrup, chocolate bitters and cream.

### **La Poppine**

**11,00**

This after-dinner cocktail with a fresh touch contains Baron Otard Cognac, Frangelico, Tia Maria, honey syrup, orange bitters and fresh lemon juice. Daring and tasteful!