

BAR TAPAS

Only served in the Bar & Lounge until 11PM

Vegetarian Indian Samosa € 7
Homemade vegetarian curry samosa with Bombay-bali Sauce (10 pieces).

Albóndigas € 10
Meatballs with herbs in caramelized tomato sauce and real Italian mozzarella served with tableside bread and farm butter.

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.

Mixed Warm Platter € 14
The ultimate HOT snack platter. Funky fried Torpedo garnalen, calamares, ultraexclusive crispy BS Bitterballen Deluxe, chicken spring rolls and vegetarian curry samosas.

All served with our homemade mustard madness mayonnaise, Thai Chili Sauce and Bombaybali Sauce.

Charcuterie Platter € 16
Our finest selection of Spanish jamón and Chorizo Morcilla Ibérico, filet d' Anvers served with pickled veggies, Mediterranean toast, farmer's butter and extra virgin olive oil (to share with 2).

Tomaat crostini € 8
Italian salsa, Mediterranean toast, Italian flavors.

Black Smoke Bitterballen Deluxe € 10
Ultraexclusive 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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Tomaat crostini

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Black Smoke Bitterballen Deluxe

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Mini cornichons and old Tierenteyn mustard

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