

APPELMANS[®]

B R A S S E R I E

ABSINTHBAR[®]

Group formulas

- Group formulas are served starting from 15 persons.
- 5 days in advance we expect the right number of participants and their lunch/diner choices.
- Starting from 40 persons, we limit the main course to one dish.

The “Market” menu

€ 35,00 pp

Belgian cheese croquettes

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

Antwerp Stew

prepared with local ‘De Koninck’ beer

served with thick fries and salad

Belgian “Callebaut” chocolate mousse

The “Brasserie” menu

€ 42,50 pp

Piedmontese beef tartare

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

or

Bisque

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

of

Thai Mango Salad

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

Fried cod

Polders puree with extra olive oil, stir-fried soybeans and garden peas and miso butter

or

Belgian Sustainable Pork

Pork tenderloin, marinated and prepared on a Teppanyaki, served with a butternut-curry purée, peas, scorzonera chips and a Fine Champagne sauce.

or

Eggplant Tartelette

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

Crème brûlée

BRASSERIE APPELMANS & ABSINTHBAR

PAPENSTRAATJE 1 - 2000 ANTWERPEN - TEL. : 03 226 2022 - FAX : 03 234 2722

WWW.BRASSERIEAPPELMANS.BE - WWW.ABSINTHBAR.BE

APPELMANS[®]

B R A S S E R I E

ABSINTHBAR[®]

The "Appelmans" menu

€ 45,00 pp

Beef Carpaccio

Thinly sliced Black Angus beef, crispy artichoke, mustard caviar, grated Grana Padano, rucola, dried cherry tomatoes and crispy kamut.

or

Duroc Croquette

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

Grilled North Sea Salmon

Half-cooked salmon steak, white butter sauce, finely chopped leek, carrot, celery and boiled polder potatoes.

or

Texel Lamb

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

or

Eggplant Tartelette

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

Dame Blanche

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

The "Rubens" menu

€ 48,50 pp

Duo of Belgian cheese croquette and a classic Ostend shrimp croquette

Classic served with fried parsley, lemon.

Fillet pur Holstein beef 250gr.

Baked beef fillets with seasonal salad and thick fries and pepper sauce

Dame Blanche

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

 = vegetarian

BRASSERIE APPELMANS & ABSINTHBAR

PAPENSTRAATJE 1 - 2000 ANTWERPEN - TEL. : 03 226 2022 - FAX : 03 234 2722

WWW.BRASSERIEAPPELMANS.BE - WWW.ABSINTHBAR.BE

APPELMANS[®]

B R A S S E R I E

ABSINTHBAR[®]

Beverage Packages

Basic 1 € 12.00 pp

1 Glass of house wine Bouchards Aîné & Fils
Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)
or 1 draft beer (Cristal / De Koninck)
or 1 soft drink.
Chaudfontaine still and sparkling water on the table
Coffee or tea after dinner

Basic 2 € 15.00 pp

2 Glasses of house wine Bouchards Aîné & Fils.
Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)
or 2 draft beers (Cristal / De Koninck)
or 2 soft drinks.
Chaudfontaine still and sparkling water on the table
Coffee or tea after dinner

Basic 3 € 19.50 pp

½ Bottle of house wine Bouchards Aîné & Fils.
Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)
or 3 draft beers (Cristal / De Koninck)
or 3 soft drinks.
Chaudfontaine still and sparkling water on the table
Coffee or tea after dinner

Apero 1 € 25.00 pp

Glass of Santa Margherita Prosecco

½ Bottle of house wine Bouchards Aîné & Fils.
Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)
or 3 draft beers (Cristal / De Koninck)
or 3 soft drinks.
Chaudfontaine still and sparkling water on the table
Coffee or tea after dinner

Apero 2 € 29.00 pp

Glass of Santa Margherita Prosecco

¾ Bottle of house wine Bouchards Aîné & Fils.
Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)
or 3 draft beers (Cristal / De Koninck)
or 3 soft drinks.
Chaudfontaine still and sparkling water on the table
Coffee or tea after dinner

BRASSERIE APPELMANS & ABSINTHBAR

PAPENSTRAATJE 1 - 2000 ANTWERPEN - TEL. : 03 226 2022 - FAX : 03 234 2722

WWW.BRASSERIEAPPELMANS.BE - WWW.ABSINTHBAR.BE

APPELMANS[®]

B R A S S E R I E

ABSINTHBAR[®]

Cocktail 1

€ 30.00 pp

Aperitif cocktail:

Cosmopolitan, Pink Mojito or Pornstar Martini

½ Bottle of house wine Bouchards Aîné & Fils.

Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)

or 3 draft beers (Cristal / De Koninck)

or 3 soft drinks.

Chaudfontaine still and sparkling water on the table

Coffee or tea after dinner

Cocktail 2

€ 33.00 pp

Aperitif cocktail to choose:

Cosmopolitan, Pink Mojito or Pornstar Martini

¾ Bottle of house wine Bouchards Aîné & Fils.

Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red)

or 4 draft beers (Cristal / De Koninck)

or 4 soft drinks.

Chaudfontaine still and sparkling water on the table

Coffee or tea after dinner

Luxe

€ 39,00 pp

Glass of Champagne Piper- Heidsieck Essentiel Brut

Special Fitted wines to the menu (½ bottle per person)

or 3 draft beers (Cristal / De Koninck)

or 3 soft drinks.

Chaudfontaine still and sparkling water on the table

Coffee / tea after dinner

or

Espresso Martini (+ € 6,00)

A great after-dinner cocktail as an alternative for coffee

BRASSERIE APPELMANS & ABSINTHBAR

PAPENSTRAATJE 1 - 2000 ANTWERPEN - TEL. : 03 226 2022 - FAX : 03 234 2722

WWW.BRASSERIEAPPELMANS.BE - WWW.ABSINTHBAR.BE