

# 15 YEARS

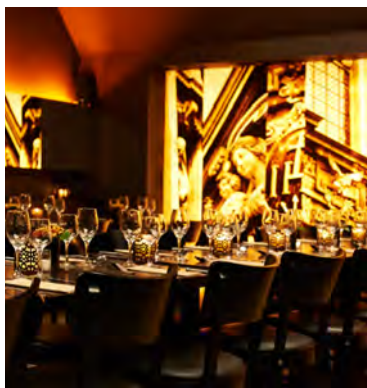
## A CLASSIC BRASSERIE WITH COSMOPOLITAN INFLUENCES

Brasserie Appelmans is a versatile brasserie, situated in the shadow of the cathedral. The special layout of our building, with its bars and mezzanines, makes Brasserie Appelmans the ideal place to welcome

groups of 15 to 180 people. With a good balance between hospitality, refined dishes and elegant drinks, we are the perfect location for a business meeting or a family affair.

Our first mezzanine offers coziness, warmth and enough privacy for your group. Mezzanine two, which can be completely separated, is the quiet and cozy floor of our brasserie. Due to the versatility of the different floors there are numerous possibilities, so we can always offer the perfect setting for your event: from network receptions with finger food, seated

dinners, walking dinners to a food-court with buffets. Our Private Bar can also serve as an aperitif area or serve as an atmospheric living room for a 'pousse-café', a perfect finishing touch to your evening.



## LUNCH

Looking for the ideal lunch spot for your group? Brasserie Appelmans is extremely suitable for an atmospheric lunch.

The location, in the shadow of the Cathedral, is a great asset for organizers looking for a quick lunch for a business trip or a relaxed lunch for a group of friends or family members. We've already put together a few formulas for you, but it's also perfectly possible to make a customized menu. From sandwich lunch to extensive menus with adapted drink formulas and everything in between, everything is possible.

## FORMULAS

### **Appelmans lunch "Taloêr" veggie € 18,50 p.p.**

A richly filled plate with a cheese croquette, a soup from the chef, toasted sourdough bread with tomato gremolata and Stracciatella di Burrata (soft, fresh, creamy mozzarella).

### **Appelmans lunch "Taloêr" fish € 18,50 p.p.**

A richly filled plate with a croquette of Belgian North Sea shrimps, toasted sourdough bread with Scottish smoked salmon and a soup from the chef.

### **Appelmans lunch "Taloêr" meat 18.50 p.p.**

A richly filled plate with a croquette of Duroc pork, toasted sourdough bread with Simmental roast beef slow cooked for five hours, spread of Tierenteyn grain mustard and a soup from the chef.

### **Appelmans burger € 18.50 p.p.**

Delicious grilled USA burger with double bacon, old Cheddar, tomatoes, lettuce, gherkin and a dressing of Granny Smith apple. Served with Belgian fries and mayonnaise.

## **CHEZ LA GRAND-MÈRE - € 26,00 P.P.**

### **Pork cheeks**

softly cooked cuts of Duroc pork cheek, red-wine sauce, Parisian mushrooms, white raisins and bacon crisp.

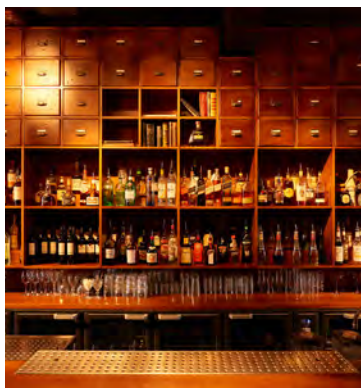
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### **Blanquette of fish**

cod with mini scallops, mussels, Parisian mushrooms, peas and a thick cream sauce with vermouth.

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### **Appelmans' crème brûlée**



### BISTRO LUNCH - € 27,00 P.P.

**French corn-fed yellow chicken breast**  
French ratatouille with pommes dauphines and a tartufata sauce.

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#### Panna Cotta

Italian dessert with a cream base and green-apple gel.

### “ANTWERP” LUNCH - € 35,00 P.P.

#### Tomato soup

with cream and hand-rolled meatballs.

or

#### Belgian cheese croquette (1)

with tomato crostini and lemon.

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#### West-Flemish red meat stew

prepared with a ‘Bolleke’, served with seasonal vegetables and thick fries.

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#### Belgian chocolate mousse from “Callebaut”

### CAROLUS BORROMEUS - € 45,00 P.P.

#### Chef’s starters

classics selected according to the rhythm of the seasons and the vision of our chef Bappa Mandal.

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#### Good Life pig

roasted Belgian Good Life pig, prepared in farm butter with thyme, rosemary and garlic.

#### Side dishes

- peas and carrots
- French ratatouille
- Countryside purée with farm butter and green herbs
- pommes dauphines

#### Sauces

Blackwell sauce, red-wine sauce, béarnaise sauce

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#### Appelmans’ mini Magnum

Chocolate ganache of Cacao Barry, chocolate praline with ice cream by Jitsk and a gel of raspberry.

### OUR LADY’S CATHEDRAL - € 60,00 P.P.

#### Chef’s starters

classics selected according to the rhythm of the seasons and the vision of our chef Bappa Mandal.

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#### Beef

Roasted Holstein-Friesian beef, prepared in farm butter with thyme, rosemary and garlic.  
supplement: fried foie gras “Rougie” 6,00 p.p.

#### Side dishes

- fried chicory from Mechelen with breadcrumbs and parsley
- salad of little gem, basil mayonnaise, Grana Padano and lemon
- thick Belgian fries
- pommes dauphines

#### Sauzen

tartufata sauce, pepper sauce, béarnaise sauce

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#### Café gourmand

delicious treats in the form of mini desserts selected according to the season.