

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.



BRUNCH

Brasserie Appelmans' Big Apple Brunch brings that real luxurious brunch feeling back to Antwerp. As if you were on a trip to 'The city that never sleeps'. Our brunch makes the link between the ports of Antwerp and New York, where many people migrated to at the beginning of the nineteenth century on the ships of the Red Star Line.

Every first Sunday of the month you can enjoy this extensive brunch between 10 am and 2 pm. Choose 'all you can eat' from a melting pot of classic and international dishes with unique flavors served on the different floors of our brasserie.

Enjoy this brunch including fresh juices, barista-style coffees and waters for € 39,50 p.p. For children 3 to 12 years old there is a special rate of € 12.75 p.p. Younger than 3 can come for free.

On other days you can book an adapted version of this brunch between 11 am and 3 pm for groups of 40 persons or more.



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

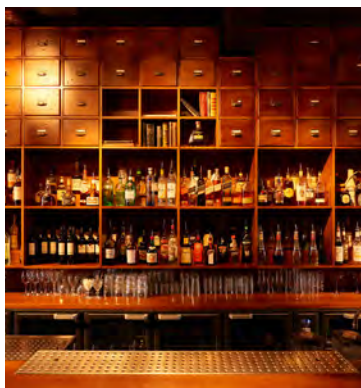
softly cooked cuts of Duroc pork cheek, red-wine sauce, Parisian mushrooms, white raisins and bacon crisp.

or

Blanquette of fish

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

Appelmans' crème brûlée



BISTRO LUNCH - € 27,00 P.P.

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

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.

West-Flemish red meat stew

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

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.

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

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.

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

Café gourmand

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



DINNER

Would you like to dine at a special location with your company? Then you have come to the right place: Brasserie Appelmans, in our majestic building that holds a rich history.

We welcome you and your company from 15 up to 180 people for an intimate, a festive, or a business dinner, served with a smile. We've already put together a few formulas for you, but of course a tailor-made menu is also perfectly possible. From a quick professional dinner to a more elaborate culinary experience, everything is possible.

BELGIAN PRIDE MENU - € 35,00 P.P.

Belgian cheese croquettes
with tomato crostini and lemon.

Marinated pork tenderloin
prepared on the teppanyaki, with a cream of young carrot, sugared peas and Fine Champagne sauce.

Belgian chocolate mousse from "Callebaut".

MENU GRAND-MÈRE - € 39,00 P.P.

Croquettes
duo of Belgian cheese croquette and classic Ostend shrimp croquette. The croquettes are served with fried parsley and lemon.

or

Scampi diabolique
butterflied tiger prawns, tomato, bell pepper, cream sauce of tomato and smoked pepper.

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

or

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

"Appelmans" crème brûlée
delicious serving of crème brûlée.



MENU ART NOUVEAU - € 42,00 P.P.

Chef's Starters

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

Pork cheeks

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

Side dishes

- Belgian apple sauce
- Belgian croquettes
- thick Belgian fries
- salad of chicory from Mechelen

Appelmans' mini Magnum

chocolate ganache from Cacao Barry, chocolate praline with ice cream from Jitsk and a raspberry gel.

MENU BAROQUE - € 45,00 P.P.

Chef's Starters

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

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

Sauzen

Blackwell sauce, red-wine sauce, béarnaise sauce

Appelmans' mini Magnum

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

THE APPELMANS MENU - € 47,00 P.P.

Carpaccio of West Flemish red

thinly sliced beef with tartufata dressing, celery, Grana Padano and Caesar crumble.

or

Tiger scampi tempura

Japanese-style scampi with sesame, lime, sweet and sour vegetables, curry and mango.

Danish cod

countryside purée with farm butter, stir-fried soybeans, garden peas from Brittany and beurre blanc of miso.

or

West Flemish red meat stew

prepared with a 'Bolleke', seasonal vegetables and thick Belgian fries

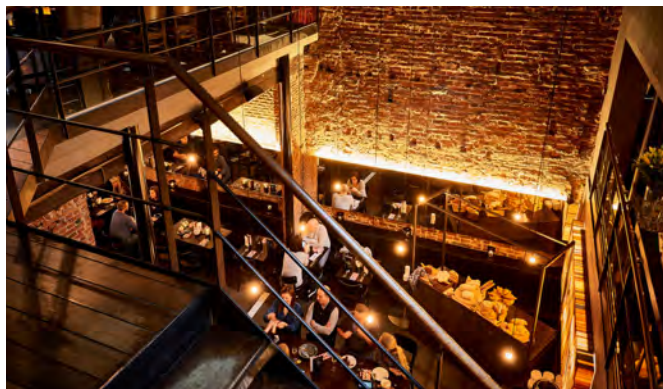
or

Aubergine tart

with tomato, green cashew-nut pesto, basil oil and Belgian goat cheese.

Panna Cotta

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



RUBENS MENU - € 47,00 P.P.

Pâté

seasonal, homemade pâté,
with matching compote and a raisin brioche.
or

Tuna

albacore tuna "nikkei"-style with chips
of nori and shiso purple.

French corn-fed yellow chicken breast

French ratatouille, pommes dauphines
and a tartufata sauce.

or

North Sea salmon

grilled salmon "mi-cuit" with grey shrimps from
Zeebrugge, boiled countryside potato, white butter
sauce, finely chopped leek, carrot and celery.

Dame blanche

delicious Tahiti vanilla ice cream by Jitsk,
a crumble of chocolate, finished with
chocolate sauce from Cacao Barry.

GOTHIC MENU - € 60,00 P.P.

Chef's Starters

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

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

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

Sauces

tartufata sauce, pepper sauce, béarnaise sauce

Appelmans' mini Magnum

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



BELGIAN BEERS - € 11,00 P.P.

We offer you 4 Belgian beers to taste during your dinner

- Wild Jo
- Triple d'Anvers
- Chimay Bleu
- Mort Subite Kriek

BASIC - € 10,00 P.P.

One glass of house wine Bouchards Aîné & Fils of your choice:
Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between a draught beer (Cristal/Bolleke) or a soft drink of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.

PLEASURE - € 14,00 P.P.

Two glasses of house wine Bouchards Aîné & Fils of your choice: Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between two draught beers (Cristal/Bolleke) or two soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.

DOUBLE PLEASURE - € 18,00 P.P.

Half a bottle of house wine Bouchards Aîné & Fils of your choice: Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between three draught beers (Cristal/Bolleke) or three soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.

APERRO 1 - € 19,00 P.P.

Reception with a glass of Santa Margherita Prosecco. Two glasses of house wine Bouchards Aîné & Fils of your choice: Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between two draught beers (Cristal/Bolleke) or two soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.

APERRO 2 - € 23,00 P.P.

Reception with a glass of Massimo Leone Falanghina spumante. Half a bottle of house wine Bouchards Aîné & Fils of your choice: Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between three draught beers (Cristal/Bolleke) or three soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.



EXTRA COZY - € 25,00 P.P.

Reception with a glass of Massimo Leone Falanghina spumante. 3/4 bottle of house wine Bouchards Aîné & Fils of your choice: Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between four draught beers (Cristal/Bolleke) or four soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.

SEX AND THE CITY - € 26,00 P.P.

An aperitif cocktail of your choice: Cosmopolitan, Pink Mojito or Pornstar Martini
Half a bottle of house wine Bouchards Aîné & Fils of your choice: Grenache Blanc and Colombard (white) or Grenache Noir and Syrah (red).

Don't want wine?

Then you can choose between three draught beers (Cristal/Bolleke) or three soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.
Coffee or tea is served after the meal.

NICE AND LUXURIOUS - € 27,00 P.P.

An aperitif, a glass of Champagne Piper-Heidsieck Essentiel Brut, and wines matching the menu (half a bottle p.p.)

Don't want wine?

Then you can choose between three draught beers (Cristal/Bolleke) or three soft drinks of your choice. Chaudfontaine still and sparkling water is served at the table.

Coffee or tea is served after the meal, or an Espresso Martini (supplement € 7.00), a tasty after-dinner cocktail as an alternative to coffee.



MEETING ARRANGEMENTS

Would you like catering and meeting facilities under one roof?

Our spacious building offers various options for both small and large groups. Together, we make sure to find the most suitable format for your business event. Our second mezzanine, for example, is a perfect setup for effective meetings. Our first mezzanine, in combination with the Private Bar, is particularly suitable for meetings with a networking moment, where we provide quality food and drinks for your company during the break or at the end of the event. The team of Brasserie Appelmans creates the best setting for your meeting or additional networking moment with drinks, walking dinner or cocktails at the bar.

BREAKFAST MEETING ARRANGEMENT (9-12H) € 14,50 P.P.

Reception with fresh coffee and tea with an assortment of sweet and savory delicacies. Continuous buffet with flavored waters and homemade ice teas. Breaks provided with fresh coffee and tea.

AFTERNOON MEETING ARRANGEMENT (12-16H) € 14,50 P.P.

Reception with fresh coffee and tea. Continuous buffet with flavored waters and homemade ice teas. Assortment of fresh seasonal fruit. Breaks with fresh coffee and tea.

INCLUDED IN EVERY FORMULA

- AV material (beamer + screen)
- Free WiFi
- Meeting room in the desired setup

YOUR ADVANTAGE

- Personal attention and service
- Central location in the heart of Antwerp
- Parking available nearby
- Easily accessible by public transport
- Historic building as a unique setting

ROOM RENTAL € 250.00 PER HALF DAY.

If so desired, we deliver tailor-made service. Ask us about our sandwich or lunch formulas for during breaks.



RECEPTIE

A private reception with bar tables on the second mezzanine or a "speakeasy" in the Private Bar?

For every occasion, like the conclusion of a day trip, a festive anniversary or a relaxed networking moment, we have put together a suitable arrangement for you. Ranging from reception, drinks or walking dinner arrangements, we will work with you to find the perfect formula to frame your special moment.

RECEPTION & RECEPTION FORMULAS

BEVERAGE FORMULA - RECEPTION € 9.00 P.P. PER HOUR (MIN. 2 HOURS)

DRAFT

Crystal (25 cl)
Bolleke (25 cl)

BOTTLED

Bruges White beer (25 cl)
Mort Subite Geuze - Lambic (25 cl)
Mort Subite Kriek (25 cl)
Maes Non-Alcoholic 0% (25 cl)

WINES

House wine Bouchards Aîné & Fils, Bourgogne White, Grenache Blanc and Colombar
Rose, Cinsault Noir
Red, Grenache Noir and Syrah

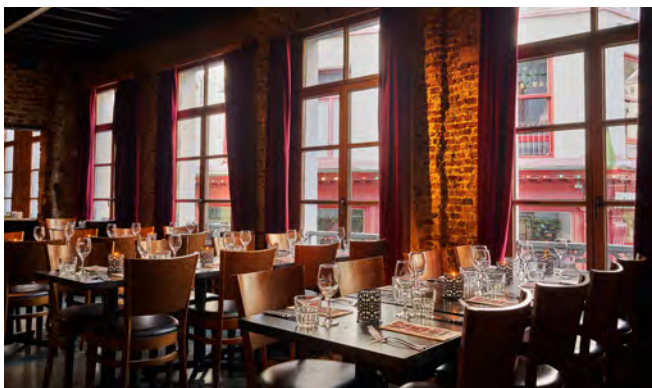
SOFTS

Coca-Cola Regular / Zero / Light
Minute Maid Orange

WATER

Chaudfontaine Still 25 cl
Chaudfontaine Sparkling 25 cl

You can gather your guests, welcome them and invite them to the city centre of Antwerp with a nice short reception at Brasserie Appelmans. If you want a grand hosting, we are at your service with more extensive formulas.



COCKTAIL & TAPAS - € 25.00 P.P. / HOUR

Lynchburg Lemonade

Jack Daniel's Old No. 7 Tennessee whiskey, Cointreau, fresh lemon juice and Sprite.

Pornstar Martini

Eristoff vodka, Licor 43 vanilla liqueur, passion fruit juice and fresh lime juice.

Negroni

Bombay Sapphire gin, Campari and Martini Riserva Rubino vermouth.

Disaronno Sour

Disaronno, fresh lemon juice and egg white.

Vegetarian Indian Samosa

Samosa of homemade vegetarian curry with coriander sauce.

Tomato crostini

Italian salsa with a Mediterranean toast.

RECEPTION WITH BUBBLES & BAR TAPAS - € 17.00 P.P.

Glass of Massimo Leone Falanghina spumante / homemade ice tea

Tomato crostini

Italian salsa with a Mediterranean toast

Spanish serrano ham

(12 months old), extra virgin olive oil and sweet and sour vegetables.

RECEPTION WITH BUBBLES & BAR TAPAS - € 35.00 P.P.

Three glasses of Massimo Leone Falanghina spumante / freshly squeezed orange juice.

Deep fried cod strips

with homemade tartar sauce.

Tomato crostini

Italian salsa with a Mediterranean toast.

Spanish serrano ham

(12 months old), extra virgin olive oil and sweet and sour vegetables.

RECEPTION WITH PIPER-HEIDSIECK ESSENTIEL BRUT CHAMPAGNE/ FRESHLY SQUEEZED ORANGE JUICE - € 25.00 P.P.

Profiterol

filled with a seasonal mousse, finished with a truffle mayonnaise.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.



WALKING DINNER

Brasserie Appelmans is the place to round off your day trip or business meeting. This can be done with a perfectly served beer, a nice glass of quality wine or a surprising cocktail from our professional bartenders. Our hospitable service ensures the ultimate experience during your walking dinner.

“BORREL”/ APERITIF - € 22,00 P.P. PER HOUR.

Bolleke, Wild Jo, Triple d'Anvers, Touraine Les Parcelles Paul Buisse - France Sauvignon Blanc, Luis Felipe Edwards Carmenere Chillii, Various soft drinks.

Profiterol

filled with a seasonal mousse, finished with a truffle mayonnaise.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Panna cotta

of peas with tomato gazpacho and a tomato crumble.

COCKTAILS & FEEL GOOD FOOD FROM 15 PEOPLE - € 35,00 P.P. PER HOUR.

Lynchburg Lemonade

Jack Daniel's Old No. 7 Tennessee whiskey, Cointreau, fresh lemon juice and Sprite.

Pornstar Martini

Eristoff vodka, Licor 43 vanilla liqueur, passion fruit juice and fresh lime juice.

Negroni

Bombay Sapphire gin, Campari and Martini Riserva Rubino vermouth.

Shirley Temple

Finley Ginger Ale, orange juice, fresh lemon juice and grenadine.

Chaudfontaine

still and sparkling water on the buffet.

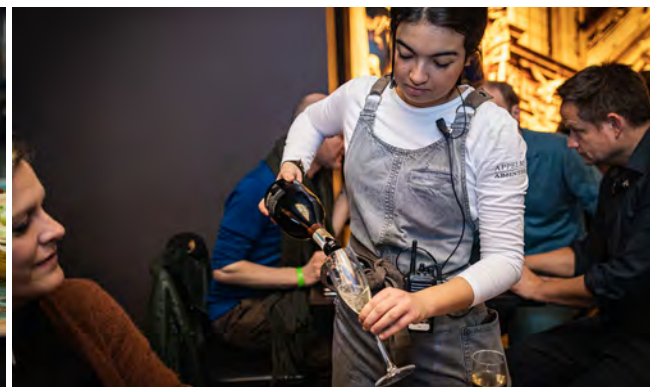
Puntzak

Belgian thick fries served the most Belgian way, plus basil mayonnaise and grated Old Groendal cheese.

Flammkuche

with sour cream, bacon, forest mushrooms, Gruyere and pesto served on the famous Appelmans's scoop.

Appelmans's chocolate mini Magnum, anno 2020.



WALKING DINNER FROM 20 PEOPLE - € 25.00 P.P.

A walking dinner with open bar is the ideal formula to get your guests to mingle with each other. The dishes are brought around, replacing the more classic seated dinner. The open bar also offers a wide choice of quality drinks.

Carpaccio of West Flemish red

thinly sliced beef, tartufata dressing, celery, Grana Padano, Caesar Crumble.

Belgian cheese croquette

with tomato crostini and lemon.

Classic fish & chips

of cod in crispy beer batter, served with fresh tartar sauce.

Soft cooked cheeks

of the Duroc pig, red-wine sauce wine, Parisian mushrooms, white raisins and bacon crisp.

Belgian chocolate mousse

of "Callebaut".

WALKING DINNER DELUXE FROM 20 PERSONS € 45.00 P.P.

Piedmontese beef tartare

with a crisp of Postel cheese, roasted shallot mayonnaise and homemade pickles.

Classic Ostend shrimp croquettes

of North Sea shrimp.

Tiger scampi tempura

Japanese-style scampi with sesame, lime, sweet and sour vegetables, curry and mango.

Marinated pork tenderloin

prepared on the teppanyaki, with a cream of young carrot, sugared peas and Fine Champagne sauce.

Countryside purée

with farm butter, stir-fried soybeans, garden peas from Brittany and beurre blanc of miso.

Appelmans's chocolate mini Magnum, anno 2020.



**WALKING DINNER SUPREME FROM 20 PERSONS
€ 47.50 P.P.**

Profiterol

filled with a seasonal mousse, finished with a truffle mayonnaise.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Panna cotta

of peas with tomato gazpacho and a tomato crumble.

Blanquette of fish

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

Grilled veal prime rib

served with parmesan mashed potatoes, fried artichoke and half glaze.

Coffee crème brûlée

the delicious classic crème brûlée recipe, prepared with our house brand coffee, Caffè Vergnano.

A triple cheese buffet

with cheese from master refiner Van Tricht, served with nut bread and raisin bread from The Bakery, figs and apricots.

Your walking dinner, with an "open bar". Choose this option and pay for your drinks afterwards at the current rate. It is, of course, also possible to combine your walking dinner with one of our earlier mentioned formulas.