

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.



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

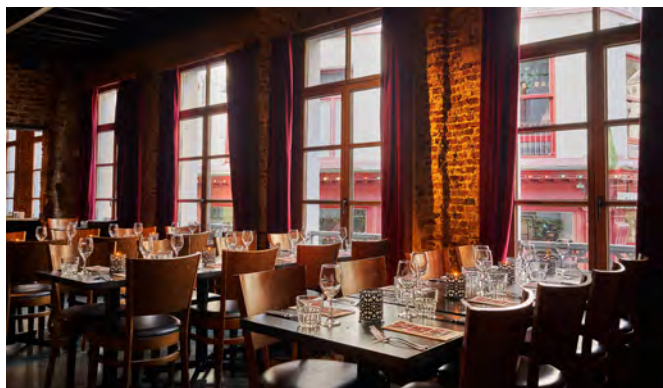
SOFTS

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.

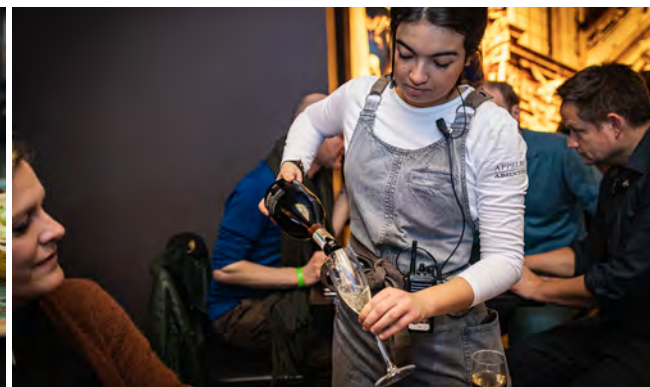
Puntzak

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.