





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.



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

Nicely light and crisp "Japan-style" shrimp. Rocket salad with tomato, cucumber and mango, topped with a fresh vadouvan-yogurt-mayo dressing. Papadum cracker.

Danish cod

Red quinoa, sweet peas, kombu dashi broth, filet d'Anvers crumble and spring onions.

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.

Carpaccio Anversa sandwich

Focaccia with pesto rosso, lightly smoked Antwerp beef carpaccio, Pecorino cheese, rocket salad, virgin olive oil and aged balsamic vinegar.

*Extra Belgian fries with mayonnaise + 3,0

or

Tuna Tataki

Short-baked on the Teppanyaki, served with a Sicilian garnish of fresh tomatoes, green olives, capers, thyme, parsley, extra virgin olive oil and fresh lemon.

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.