

DINNER MENU

Do you have any allergies or dietary restrictions we should be aware of? Ask your waiter for the allergen list. In case of high gluten intolerance, please make sure to mention this to our staff. For parties of 8 and more, we kindly ask to limit your choice to 5 different dishes per course.

STARTERS

Appelmans "Classic 2004" Tomato Soup 7,50
With cream and meatballs.

Shrimp Croquettes 16,00
Two shrimp croquettes served with classic fried parsley, fresh lemon and a fine herbs cheese dip.

Piedmontese Beef Tartare 16,50
Tartufata-mayo, crispy curry-quinoa, homemade pickles.

Chef's Appetizers

18,50 p.p.

A surprising selection of warm and cold creations. (min. 2 pers.)

Belgian Cheese Croquettes 14,00
Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.

Filet d'Anvers Carpaccio 15,00
Thin-cut and lightly smoked beef from Antwerp, a crispy artichoke heart, olives Parmesan cheese, fresh rocket salad and a truffle-tartufata-mayo.

Salmon Carpaccio 16,00
Carpaccio from lightly smoked Scottish salmon, served with sour cream and lemon zest. Topped with herb salad and Tobiko.

SALADS

Appelmans Salad

A fresh salad with cherrywood-smoked corn-fed chicken, Ganda ham, green apple and yogurt dressing.

START 16,00
MAIN 21,00

Oriental Tuna Salad

Sustainable farmed short fried tuna, seasoned in 5 spice oriental mix. Served with a lukewarm winter salad of yellow, red and chioggia beets, cilantro, grilled eggplant baba ganoush and a fresh balsamic vinaigrette.

MAIN 24,00

Goat Cheese Salad

A salad served with lukewarm spicy goat cheese from the cheese factory Polle in the Campine. With bacon, white grapes, mixed nuts, mesclun salad and honey dressing.
Served on the side: Antwerp bread from "The Bakery", called roggeverdommeke. This dish is also available in a veggie version.

START 16,00
MAIN 22,00

Swedish Gravad Lax Salmon Salad

Wild salmon, seasoned "Swedish-style" with beetroot, sea salt and dill, served on a salad of green asparagus, tomato, cucumber and cilantro. Flavoured with a fresh-spicy lemon-sesame dressing.
Served on the side: cold new potatoes.

START 17,00
MAIN 25,00

Smoked Duck Breast Salad

Slow-cooked duck breast, lightly home smoked on cherrywood, served with baby gem salad, red grapefruit, pickled onion, caperberries and fresh white radish. Topped with honey-mint dressing

START 16,00
MAIN 22,00

MAIN DISHES

Piedmontese Beef Tartare 23,00
Flavoured with tartufata-mayo and served with insalata mista, red wine dressing, crispy curry quinoa and homemade pickles. Served with thick-cut Belgian fries and mayonnaise.

Fried Sea Bass 25,00
Served with "Sicilian-style" caponata made from eggplant, tomato, capers and olive, hashed brown potatoes and finished with some soft classic French butter sauce.

Antwerp Stew 19,50
Beef stew, made with THE best beer from Antwerp, called Bolleke from Antwerp City Brewery De Koninck, served with thick-cut Belgian fries, mayonnaise and warm winter vegetables.

So with our delicious stew you might want to order a primal Antwerp Bolleke and drink it from the iconic half-rounded glass! Cheers.

Pork Tenderloin "Madeira" 22,50
Goodlife pork tenderloin from the Ardennes, baked in its herbal crust, with pumpkin cream and celery-root fondant, finished with a mild Madeira sauce. Due to the slow cooking process, the pork tenderloin always has a light pink color.

The Appelmans Burger 18,00
Angus beef burger from the Japanese grain-fed cattle, grilled bacon, caramelized onions, Cheddar cheese, ranch dressing, a fresh salad and thick-cut Belgian fries with mayonnaise.

Pure Beef Tenderloin Filet 29,00
Extremely succulent grilled Holstein beef filet from Austria. Served with Carolina mustard butter, accompanied by young caramelized carrots and thick-cut Belgian fries.

Different sauce + 2,00
Choose your sauce: mushroom, pepper, béarnaise or Bordelaise (red wine)

Extra + 3,00
Pan-seared foie gras escalope from the Périgord (30 gr.).

Lamb Shoulder 22,00
Pulled Texel lamb shoulder served with potato rosti and on a millefeuille of carrot and leek. Topped with a Bordelaise sauce.

Pasta Scampi e Zafferano 22,00
Fresh pappardelle pasta with shrimps,
baby spinach and saffron cream.

Pulpo Basque 28,00
Extremely succulent slow-cooked octopus, classic seasoned,
served with Spanish ratatouille and pumpkin cream.
Topped with Rioja red wine sauce.

Singapore Noodles
Luscious egg noodles, stir-fried with pak choi, baby corn, asparagus beans,
sweet pointed pepper, egg, sesame and crispy onions. Flavoured with mild
"Malaysian-style" ginger-soy sauce. Served with krupuk.

Pick your choice:

- **Chicken** 19,00
- **Veggie** 19,00
- **Vegan** 19,00
- **Shrimps** 21,00

SIDES

- **Belgian fries** + 4,00
- **Potato puffs/pommes dauphine** + 4,00
- **Mixed salad, red wine dressing, crispy curry quinoa** + 5,00

Choose your sauce:

Mushroom, pepper, béarnaise, Carolina mustard butter or bordelaise + 3,00

KIDS MENU

Pasta Bolognese

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Chicken Burger

breaded corn-fed chicken,
brioche bun,
tartar sauce,
lettuce and tomato



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Fish Fingers from plaice

tartar sauce, fries and cucumber,
tomato salad with yogurt dressing



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Beef Stew

fries and cucumber,
tomato salad with yogurt dressing

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Rocket Ice Pop for dessert

9,90



Only for kiddos younger than 12

DESSERTS

Dame Blanche Heavenly homemade vanilla ice cream with hot Callebaut-chocolate sauce and fresh whipped cream.	9,00
Appelmans Magnum Homemade tarte tatin ice popsicle, with milk chocolate and a crunchy topping, Granny Smith jelly and chocolate crumble.	7,00
Moelleux au Chocolat Ecuador chocolate crumble and Piedmontese pistachio ice cream.	11,00
"Old school" Rice Tart Homemade rice tart with apricot compote, served with soft saffron ice cream from Jitsk.	10,00
Bappa's Black & White Chocolate Mousse A beautiful mousse of Belgian pure and white chocolate, served with butter cake soaked in Kirsch and apple jelly.	9,00
Winter Cheesecake Soft cheese cake with old port poached pear, finished with a red fruit coulis.	9,00
Cheese from Master refiner Van Tricht & son 4 times Belgian cheese, selected for you by Master refiner Van Tricht. Served with apricot compote and Antwerp bread from "The Bakery", called roggeverdommeke.	15,00
St Félicien Tentation Smooth cheese made from pasteurized cow's milk and produced in a traditional manner by filling the casting moulds with a ladle. Enriched with cream which leads to a buttery structure. A creamy core and soft flavour. Sometimes even a bit moist and runny. A white, floury crust. Made by the cheese refinery l'Etoile Du Vercors in the Rhône region.	
Postel Fenugreek Real abbey cheese from the Norbertine monks, made within the walls of Postel's abbey in the Antwerp Campine. Aside from the soft creamy taste, the fenugreek seeds offer this cheese its modest nutty flavour.	
Old Remeker Hard cheese made from raw cow's milk. Originating from Lunteren in the province of Gelderland, in the Netherlands. This farmer's cheese has biological raw milk from the Jersey breed as its base ingredient. What's unique here, is its natural crust, that is rubbed in with Ghee, a butter extract, during the ripening process. This very authentic dairy product reminds us of Cantal and has developed a delightful creaminess.	
XO This cheese is made in the Gouda region in the Netherlands but continues to ripen for 40 months in Northern-Antwerp. It is made from pasteurized cow's milk. Because of this uncommonly long ripening process, it develops ripening crystals leading to a good bite. Salty flavours with a nutty aftertaste.	

AFTER-DINNER COCKTAILS

Grey Goose Espresso Martini

Grey Goose vodka, Tia Maria, a shot of espresso,
a pinch of sea salt and sugar syrup.

12,00

Jack on Track

Jack Daniel's Old No. 7 Tennessee whiskey, cacao liqueur,
chestnut syrup, chocolate bitters and topped with cream.

10,00

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