

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.

Carpaccio di Manzo 16,00
Freshly cut beef carpaccio, served on a bed of rocket salad with Granny Smith apple, Kalamata olives truffle-tartufata-mayo, Parmesan cheese and virgin olive oil.

Trio of Salmon 15,00
A beautiful combo of smoked salmon filled with soft cream cheese, a salmon terrine and some lightly baked teriyaki glazed salmon. Served with a green pea cream, silver onions, caper apples and some yuzu-balsamic vinaigrette.

Tuna Tataki 16,00
Lightly baked tuna with a ponzu-tataki sauce and spring onions.

Mediterranean Mille-Feuille 13,00
Slightly spicy puff pastry pie with chicken, portobello mushroom, bell pepper, olives and red pesto. Served with mixed greens and a fresh cucumber-mint-yogurt sauce.

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

Insalata Burratina

Fresh Italian burratina cheese, with avocado cream, rocket salad, little gem, cherry tomatoes, basil and olives. Finished with a red pesto dressing.

START 17,00
MAIN 23,00

MAIN DISHES

Piemontese Beef Tartare 23,00

Superb raw tartare of the finest Italian beef. Flavoured with some tartufata dressing and Italian herbs. Served with a fresh insalata mista, homemade pickles and thick-cut Belgian fries with mayonnaise.

Eel 'in the green' 32,00

One of the true Flemish cuisine classics.
Tender eel, cooked in a sauce of 14 green herbs.
Served with Polder-potatoes.

Antwerp Stew 21,00

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 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.

Saltimbocca alla Romana 27,00

Thin-sliced baked veal, with Parma ham and fresh sage.
Served with zucchini and portobello mushroom.
On the side: potato croquettes and gravy.

The Appelmans Burger 19,00

Minute-baked Angus beef burger of Japanese grain-fed beef cattle, grilled bacon, coeur de bœuf tomato and the Black Smoke BBQ sauce.
Served with 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 Rack à l'Orientale 33,00

Oven-cooked rosé lamb rack on a bed of hummus, couscous royale, raisins, dates, sauteed chickpeas and fresh mint.
Served with fresh cucumber, mint and a Turkish yogurt sauce.

Linguine Tellini 22,00
A Flemish tribute to the pasta vongole. Linguine with fresh tellini or vongole from the North Sea. Clarified butter and white wine sauce. Finished with a spicy tomato salsa.

Tuna Tataki 24,00
A deliciously light main course! Lightly baked tuna with a ponzu-tataki sauce and spring onions. Served with steamed veggie gyoza (six steamed dim sums).

Monkfish 35,00
Pan-seared monkfish fillet, served with samphire, green asparagus and cooked baby potatoes. Finished with a lemon-butter 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

•

Chicken Burger
brioche bun,
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

•

Rocket Ice Pop
for dessert

12,00



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 vanilla ice cream.	11,00
Bappa Au Rhum Lukewarm baba au rhum flavoured with Bacardi Añejo Cuatro and a pistachio crumble. Served with silky smooth saffron ice cream.	12,00
Eton Mess Classic English dessert made with pieces of dried meringue, lightly whipped cream, fresh red fruit and a raspberry and hibiscus coulis.	11,00
Mille-Feuille Exotique Homemade mille-feuille with blueberries and raspberries, mango cream, served with coco.	12,00
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
<ul style="list-style-type: none">• 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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