

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 9,00
With cream and meatballs.


Shrimp Croquettes 17,00
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

19,00 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 Arbequiña virgin olive oil.

Salmon tartar 17,00
Hand-cut Atlantic fresh salmon with classic garnish of chives and shallot with Arbequiña extra virgin olive oil as a base, horseradish mayonnaise, served with a crispy brioche bun.

Tuna Tataki 17,00
Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.

Burrata & veggies  17,00
Delicious fresh Italian burrata, "the soft core of mozzarella cheese"
Freshly cooked cauliflower and broccoli, grilled eggplant and zucchini made with old balsamic vinegar and virgin olive oil.

Vitello tonnato 17,50
Lovely thin-cut veal from Hoogstraten.
Topped with a soft tuna mayonnaise, rocket salad and apple capers.

SALADS

Appelmans Salad

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

START 16,00
MAIN 22,00

Goat cheese

Tender Campine's goat cheese from Polle, shortly grilled with honey from Antwerp. Served with a mixed salad, grapefruit, student oats, white grapes and lime dressing.

MAIN 22,00

Tuna Tataki

Shortly baked tuna, fresh mango, grilled zucchini, sesame, mixed salad, snow peas, peanuts and a sweet-and-sour ponzu dressing.

MAIN 24,00

MAIN DISHES

Piemontese Beef Tartare 25,00

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.

Salmon 25,00

Crisp mi-cuit baked Atlantic salmon, stewed young spinach, sugar peas and green peas finished with shallot, chervil and devilish mousseline sauce. Steamed baby potatoes with skin, finished with Arbequiña virgin olive oil and Maldon salt.

Pork cheeks stew 23,00

Delicious Antwerp stew from pork cheeks, made in Liefmans Goudenband beer and a brown gravy with silver onions, carrots and bacon. Served with thick-cut Belgian fries, a chicory salad and mayonnaise.

Our golden Belgian Tripel d'Anvers
is a perfect accompaniment to our pork cheek stew.

The Appelmans Burger 19,50

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 mixed salad and thick-cut Belgian fries with mayonnaise.

Irish Angus round steak 220 g. 27,00

Grilled Irish Angus beef steak. Served with Carolina mustard butter, accompanied by a fresh salad and thick-cut Belgian fries.

Different choice of sauce + 2,00

Choose from: mushroom, pepper, béarnaise or Bordelaise (red wine) sauce

Extra + 3,00

Pan-seared foie gras escalope from the Périgord (30 gr.)

Holstein entrecote 300 g. 35,00

Grilled Holstein-Friesian sirloin steak. Served with Carolina mustard butter, accompanied by a green salad and thick-cut Belgian fries.

Different choice of sauce + 2,00

Choose from: mushroom, pepper, béarnaise or Bordelaise (red wine) sauce

Extra + 3,00

Pan-seared foie gras escalope from the Périgord (30 gr.)

Ravioli alla carne 22,00

deliciously fresh beef ravioli, soft tomato sauce, cherry tomato compote, gremolata.

Sea bass 25,00

Sea bass baked à la plancha, stir-fried pak choi, fennel, mousseline and a tomato-French butter sauce.

"Poulet Deluxe"

25,00

Slow cooked supreme black leg chicken (poulet noir) from Brittany, stewed young spinach, sugar peas and green peas. Finished with shallot, chervil and tarragon sauce. Fried baby potatoes with skin, finished with Arbequiña virgin olive oil and Maldon salt.

SIDES

- **Belgian fries** + 4,00
- **Potato croquette** + 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

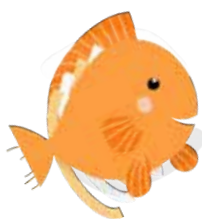
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Chicken Burger
brioche bun,
lettuce and tomato



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Fish Fingers from plaice
tartar sauce, fries and cucumber,
tomato salad with yogurt dressing



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Ravioli alla carne
deliciously fresh beef ravioli,
soft tomato sauce,
cherry tomato compote,
gremolata.

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**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.	9,50
Appelmans Magnum Homemade tarte tatin ice popsicle, with milk chocolate and a crunchy topping, Granny Smith jelly and chocolate crumble.	8,00
Moelleux au Chocolat Ecuador chocolate crumble and vanilla ice cream.	11,00
Crème brûlée with salted peanuts and lime.	9,00
Panna cotta Fresh strawberries from Hoogstraten and a strawberry-mint coulis.	8,00
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

Velvet Orgasm

Eristoff vodka, Tia maria, Disaronno Velvet.

11,00

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