

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 one of our employees. 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 With cream and meatballs.	9,00
Shrimp Croquettes Two shrimp croquettes served with classic fried parsley, fresh lemon and a fine herbs cheese dip.	18,00
Piedmontese Beef Tartare Tartufata-mayo, crispy curry-quinoa, homemade pickles.	17,50
Belgian Cheese Croquettes ✓ Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.	14,00
Carpaccio di Manzo Freshly cut beef carpaccio, served on a bed of rocket salad with Granny Smith apple, Kalamata olives truffle-tartufata-mayo, Parmesan cheese and Arbequina virgin olive oil.	16,00
Salmon brioche Traditionally smoked salmon, crispy brioche, roasted sesame dressing, pickled radish, shiso.	19,00
Tuna Tataki Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.	19,00
Burrata & veggies ✓ 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.	17,00
Pâté en croûte Beautiful artisan pâté from the Belgasconne pork with pistachios and a delightful fluffy crust. Served with quince compote and garden cress.	15,00

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

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

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.

25,00

Danish codfish

Crisp-baked codfish, stewed oyster mushrooms, green peas, young sprouts topped with shallot, chervil and devilish mousseline sauce. Served with steamed jacket baby potatoes, finished with Arbequiña virgin olive oil and Maldon salt.

29,00

Pork cheek stew

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

23,00

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

The Appelmans Burger

Minute-baked Angus beef burger, grilled bacon, tomato and Black Smoke BBQ sauce. Served with thick-cut Belgian fries, mixed salad and mayonnaise.

19,50

Rumpsteak 220 g.	28,00
Grilled Belgian Blue beef. Accompanied by a mixed salad, thick-cut Belgian fries and mayonnaise. Served with a sauce of your choice: mushroom, pepper, béarnaise or bordelaise (red wine) sauce.	
Holstein entrecote 300 g.	35,00
Grilled Holstein-Friesian entrecote. Accompanied by a mixed green salad and thick-cut Belgian fries. Served with a sauce of your choice: mushroom, pepper, béarnaise or bordelaise (red wine) sauce.	
Ravioli alla carne	22,00
deliciously fresh beef ravioli, soft tomato sauce, cherry tomato compote, gremolata.	
Fish and Chips Appelmans	22,00
Nicely fried codfish, in crispy beer batter. With sweet-and-sour fennel, gherkin and Amsterdam onions. Served with fresh tartar sauce and thick-cut Belgian fries.	
Cochon Deluxe	25,00
Light rosé baked 'Better Life' pork from the Belgian Ardennes. Accompanied by stewed oyster mushrooms, green peas and young sprouts, served with a delicious red wine sauce. Baked jacket baby potatoes, finished with virgin olive oil and Maldon salt.	

SIDES

• Belgian fries	+ 4,00
• Potato croquette	+ 4,00
• Mixed salad, red wine dressing, crispy curry quinoa	+ 6,00
Choose your sauce:	
Mushroom, pepper, béarnaise or bordelaise	+ 4,00

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,

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**Ice cream cone as a dessert
with whipped cream, chocolate
ice cream and bresilienne nuts.**



12,00

Only for kiddos younger than 12

DESSERTS

- Dame Blanche** 9,50
Heavenly homemade vanilla ice cream with hot Callebaut-chocolate sauce and fresh whipped cream.
- Appelmans Magnum** 9,00
Homemade tarte tatin ice popsicle, with milk chocolate and a crunchy topping, Granny Smith jelly and chocolate crumble.
- Moelleux au Chocolat** 11,00
Ecuador chocolate crumble and vanilla ice cream.
- Crème brûlée** 9,00
with salted peanuts and lime.
- Apricot tarte tatin** 10,00
Lovely lukewarm puff pastry with apricots and Jitsk vanilla ice cream.
- Cheese from Master refiner Van Tricht & son** 15,00
4 times Belgian cheese, selected for you by Master refiner Van Tricht. Served with apricot compote and Antwerp bread from "The Bakery", called roggeverdommeke.
- **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 Caffè Vergnano espresso, a pinch of sea salt and sugar syrup.

12,00

Velvet Orgasm

Eristoff vodka, Tia maria, Disaronno Velvet.

11,00