

# 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

<b>Appelmans "Classic 2004" Tomato Soup</b> With cream and meatballs.	9,50
<b>Shrimp Croquettes</b> Two shrimp croquettes served with classic fried parsley, fresh lemon and a fine herbs cheese dip.	19,50
<b>Piedmontese Beef Tartare</b> Tartufata-mayo, crispy curry-quinoa, homemade pickles.	17,50
<b>Belgian Cheese Croquettes</b> ✓ Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.	16,00
<b>Carpaccio di Manzo</b> Freshly cut beef carpaccio, served on a bed of rocket salad with grated pecorino, balsamic glaze and Arbequina virgin olive oil.	17,50
<b>Salmon brioche</b> Traditionally smoked salmon, crispy brioche, roasted sesame dressing, pickled radish, shiso.	21,00
<b>Tuna Tataki</b> Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.	22,00
<b>Burrata</b> ✓ Delicious fresh Italian burrata, "the soft core of mozzarella cheese" Tomato carpaccio from Kumato tomatoes, pistachio pesto, olive crumble and Arbequina virgin olive oil.	18,50
<b>Vitello tonnato</b> A real Italian classic where we combine gently cooked Belgian veal with a royal tuna mayonnaise and Italian caperberries.	17,50

# SALADS

## **Appelmans Salad**

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

**FIRST 17,00**

**MAIN 23,00**

## **Tuna Tataki**

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

**MAIN 26,00**

## **Pork belly**

Fresh salad with grilled Duroc pork belly, rocket salad, green beans, cherry tomatoes, egg, bread croutons and a mild grain mustard dressing.

**MAIN 26,00**

## **Extra**

Baked jacket baby potatoes, finished with virgin olive oil and Maldon salt.

**4,00**

## **Burrata – rocket salad – tomato**

Creamy, fresh Italian burrata, “the soft core of mozzarella cheese”.  
Rocket salad, carpaccio from Kumato tomatoes, pistachio pesto, olive crumble and Arbequina virgin olive oil.

**FIRST 18,50**

**MAIN 25,00**

# 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.

## **Seabass** 27,00

Seabass, grilled a la plancha, green peas, sea aster, virgin sauce. Baked jacket baby potatoes, finished with virgin olive oil and Maldon salt.

## **Antwerp beef stew** 24,50

Beef stew from top butcher De Laet & Van Haver. Prepared with Antwerp beer Tripel d'Anvers and Tierenteyn mustard, served with thick-cut Belgian fries, mayonnaise and a chicory salad.

Our delicious stew pairs best with the "golden" Belgian Tripel d'Anvers.

## **Black leg chicken supreme** 29,50

Fried chicken filet served with fresh ricotta-stuffed pasta, sauteed spinach and green peas. Finished with creamy tomato gremolata sauce.

*The Black leg chicken is a free-range chicken of superior quality and was awarded the French Label Rouge quality award. The supreme is a filet piece with skin, and the first piece of wing attached.*

## **The Appelmans Burger** 22,50

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

## **Rumpsteak 220 g.** 29,00

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 herb butter

## **Holstein cube roll 300 g.** 35,00

Grilled Holstein-Friesian cube roll. Accompanied by a mixed green salad and thick-cut Belgian fries. Served with a sauce of your choice: mushroom, pepper, béarnaise or herb butter.

## **Fish and Chips Appelmans** 24,00

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.

## **Pasta à la Ricotta** 25,00

Fresh ricotta-stuffed pasta, sauteed spinach and green peas with creamy tomato gremolata sauce.

## 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 herb butter.

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



**14,00**

Only for kiddos younger than 12

# DESSERTS

<b>Dame Blanche</b> Vanilla ice cream of Jitsk with hot Callebaut-chocolate sauce and fresh whipped cream.	12,00
<b>Raspberry</b> A raspberry tribute! Raspberry pie with jelly from raspberry, combined with raspberry sorbet.	12,00
<b>Moelleux au Chocolat</b> Ecuador chocolate crumble and vanilla ice cream.	13,00
<b>Crème brûlée</b> with salted peanuts and lime.	10,00
<b>Tarte Tatin Appelmans</b> Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream from Jitsk.	11,00
<b>Cheese from Master refiner Van Tricht &amp; son</b> 4 times Belgian cheese, selected for you by Master refiner Van Tricht. Served with quince compote and Antwerp bread from "The Bakery", called roggeverdommeke.	16,00

*We recommend three drinks to pair with our cheese platter:*

<b>Port Morgadio da Calçada LBV</b> A beautifully aged red port, directly from the Douro region!	7,50
<b>Liefmans Goudenband 8,0° - 33cl</b> A perfect partner for these cheeses.	5,50
<b>Port cocktail</b> A lovely creation from our head bartender Wim Deweerdt. 42 Below vodka shaken with Taylor's White Port, Butterscotch liqueur, Frangelico, walnut bitters, topped with red port caviar.	12,00

- **Het Keiems Bloempje**  
Deliciously soft cheese. 100% West-Flemish origin white mould cheese. Born between the Polders and the Houtland 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**

12,00

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

### **Port cocktail**

12,00

A lovely creation from our head bartender Wim Deweerdt. 42 Below vodka shaken with Taylor's White Port, Butterscotch liqueur, Frangelico, walnut bitters, topped with red port caviar.