

APPELMANS®  
BRASSERIE

**BARKAART**

# A WARM WELCOME

A very warm welcome to Brasserie Appelmans & Absinthbar!  
As your bar manager I'm proud to introduce you to my wonderful team! We love to mix, shake and pour your drinks during your visit. Whether you prefer a delightful cocktail, a sturdy beer or a crisp glass of wine, the key to success is our focus on quality and service. My team and I will strive for perfection in every serving. So please sit down, relax and take your pick from our extensive bar menu.

Had a great time? Do let us know in person or share your experience on your socials. We're always happy to hear from you and love to welcome you back in our bar or brasserie next time you're in the neighborhood.

Wim Deweerdt

# WE ARE PROUD TO PRESENT AN UNIQUE COLLABORATION

## **Piper-Heidsieck Essentiel Brut by Taste!**

This unique champagne is a profound collaboration between Emilien Boutillat, Chef de Cave of Piper-Heidsieck, and Kasper Stuart from Taste! Restaurant & Bar Group. It's a perfectly festive aperitif champagne for any celebration, but also especially made to pair with the elegant dishes of Brasserie Appelmans & Absinthbar.

This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020. It is a blend of 47% Pinot Noir, 31% Meunier and 22% Chardonnay grapes and 18% of this champagne are the finest reserve wines.

It boasts a precise, well-rounded and elegant profile. Its precision and remarkable balance make it an ideal companion for gastronomy. The nose initially delivers notes of white peach, brioche, grapefruit and candied quince, developing towards aromas of toasted almonds. The palate is creamy and fresh. The length is remarkable and the finish on mineral notes pairs perfectly with refined cuisine. Extra brut at 6 gr/l.

**Glass 13,00 – Bottle 69,00**

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# BARFOOD

*We take great pride in serving the best food for you to combine with your selection of drinks. And if you're feeling a bit peckish, please do not hesitate to go for a comfort snack or a more gastronomical bar bite!*

## COMFORT FOOD

<b>Vegetarian Indian Samosa (10 pieces)</b>	<b>7,00</b>
Homemade vegetarian curry samosa with Bombay-Bali Sauce	
<b>Appelmans Bar Platter</b>	<b>19,00</b>
Cold tasty bites: hummus, tasty cheese, serrano ham, tomato salsa. Served with breadsticks & Mediterranean toast.	
<b>Mixed Hot Bar Snacks</b>	<b>15,00</b>
The ultimate HOT snack platter: funky fried Torpedo shrimps, calamari, Van Dobben's crunchy deep-fried meatballs (bitterballen), chicken spring rolls and vegetarian curry samosas. All served with Thai chili sauce.	
<b>Tomato Crostini</b>	<b>8,00</b>
Italian tomato salsa, Mediterranean toast (10 pieces). Italian flavors all the way	

**Frietje "Speciaal"** 8,00  
Thick Belgian fries, finished off with tartufata mayo-dressing and grated pecorino.

**Fish fingers** 8,00  
Plaice fish with tartar sauce.

**Nacho** 10,00  
Tortilla, salt nachos, guacamole, creamy cheddar, salsa fresca.

## GASTRONOMIC BARBITES

**Slow dried traditional Serrano Ham** 9,00  
Beautiful, 12 months-dried premium ham from Spain.  
Served with an assortment of bread, breadsticks and Tierenteyn mustard-mayo dip.

**Dips** 17,00  
Italian tomato salsa, guacamole, hummus, Mediterranean toast & nachos.

## **Say Cheese**

**15,00**

4 Belgian cheeses selected by the world famous cheese masters Van Tricht.

Served with a compote of apricot, Antwerps "roggeverdommeke" bread from "The Bakery" by Kenney.

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

## **Port Morgadio da Calçada LBV**

**7,50**

A beautifully aged red port, directly from the Douro region.

## **Liefmans Goudenband 8,0° - 33cl**

**5,50**

A perfect partner for these cheeses.

## **Port Cocktail**

**12,00**

A lovely creation from our head bartender Wim Deweerdt. 42 Below vodka stirred with

Taylor's White Port, Butterscotch liqueur, Frangelico, walnut bitters, topped with red port caviar.

## **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.



# COCKTAILS

## ABSINTHBAR MOST WANTED

### **Pornstar Martini** 🍸

11,00

Eristoff vodka, Licor 43 vanilla liqueur, passion fruit and lime juice

*This is the most popular cocktail of the 21st century and an Absinthbar darling for many years.*

*You never leave us... drinking just one!*

### **Red Riding Hood** 🍸

11,00

Eristoff vodka and Eristoff Red vodka mixed with raspberries, fresh lemon juice and a hint of strawberries. A lady killer!

*An Absinthbar classic by Wim Deweerdt since 2013. This is a raspberry full flavored cocktail with a sweet aftertaste. Hey there, Little Red Riding Hood, you sure are looking good!*

### **Twisted Margarita** 🍸

14,00

Patrón Silver tequila, Cointreau, fresh lime juice, ginger syrup, Martini Riserva Rubino vermouth, and fresh tarragon and a smoked salt rim.

*Made for Antwerp Diner in 2015. This one is a pimped up classic margarita with a lot of special flavors. Finished off with a nice touch of fresh tarragon. Enjoy the lime life!*

- The Oldtimer** 🍸 **11,00**  
A mix of Bacardi Añejo Cuatro rum, Martini Riserva Rubino vermouth, honey, grapefruit juice and Old Time bitters.  
*Created by Wim for our pop up bar, Smokey Jo's Garage! This Negroni imposter has a gentle bitterness and herbal aftertaste, but still gives you a very fresh feeling.*
- Absinth Dream** 🍸 **10,00**  
Bombay Sapphire gin, pineapple juice, fresh lime juice, almond syrup and Absente 55.  
*Krishna's signature cocktail since 2009. A sweet Absinth cocktail, due to the pineapple. The smooth aftertaste from the almonds will make you start dreaming.*
- Golden Apple** 🍷 **12,00**  
Calvados Boulard, Grand Marnier, Pernod absinthe, apple juice, cinnamon.  
*Wim's signature cocktail since 2013, full bodied apple flavors with a cinnamon touch, served Bohemian style. You are gold!*
- Red Rose** 🍸 **13,00**  
Bombay Sapphire gin, Bombay Bramble gin, Absinth 55, Cherry Heering, Martini Riserva Rubino, strawberry syrup, fresh lemon juice, rose syrup.  
*Our lady killer among the absinth cocktails.*

**Fairy's Drop** 🍸 **15,00**  
Grey Goose Le Citron vodka, Mezcal Verde, ginger syrup,  
fresh lemon juice, Jacques Senaux Green absinthe.  
*Robin's first Signature Cocktail. A nice sour and full bodied cocktail with a slightly smokey ginger touch.*

**Old Fashioned** 🍸 **15,00**  
Maker's Mark bourbon, Peychaud's and Angostura bitters, sugar, honey and a zest of orange.  
*A drink from the 19th century and the favorite cocktail of many bartenders. Through perfect stirring and diluting we create the ultimate smooth Bourbon cocktail with a slightly sweet taste and a lot of character. This is a drink to be lingered over, a drink made for contemplation.*

## FANCY & CLASSICS

**Monkey Business** 🍸 **15,00**  
Bacardi 8 Años, Bacardi Carta Oro rum, Batida De Coco,  
passion juice, mango, fresh lime juice and Pisang Ambon caviar.  
*Who says a monkey can't do business?*

**Tropical Thomas** 🍸 **16,00**  
Plantation Dark rum, Cazadores tequila blanco, Bols Apricot brandy,  
Absinth 55, fresh lime juice, pineapple juice, almond syrup, cinnamon, Jerry Thomas bitters.  
*Fieuw!!! That's a mouth full of booze. It doesn't get more tropical than this!*

- Absinth Mojito** 🍸 13,00  
Bacardi Carta Oro rum, Absente 55, fresh mint, lime, sugar and soda water.  
*Welcome to the Absinthbar! Never had absinthe, but you're willing to take the leap? This mojito is a good starter.*
- Cosmopolitan** 🍸 12,00  
42 Below vodka, Cointreau, lemon bitters, fresh lime juice and cranberry juice.  
*Born in the 1930's, but made famous in the 90's due to Sex and the City. A Lady with a glass of cosmopolitan, defines beauty with class.*
- Bloody Smokey** 🍸 13,00  
42 Below vodka, Big Tom spiced tomato juice, smoked paprika, Tabasco, rosemary and fresh lemon juice. Available in medium or spicy.  
*Twist on the Bloody Mary with smoked paprika flavors and secret spices. You say tomato, we say Bloody Smokey.*
- Penicillin** 🍸 14,00  
Dewar's 12 Years Scotch whisky, Laphroaig Single Malt whisky, honey, fresh ginger, fresh lemon juice.  
*A young but already classic cocktail that was created in 2005. Named after the scientist Alexander Fleming that invented penicillin. You'll love the smooth touch of whisky in this classic!*
- Mai Tai** 🍸 15,00  
Myers's Original Dark rum, Bacardi Añejo Cuatro rum, Cointreau, fresh lime juice, Falernum syrup and Angostura bitters.  
*Famous Tiki style cocktail with a good amount of citrus flavors, a touch of almond and bitters, created in 1944.*

<p><b>Black Pearl Daiquiri</b> 🍸</p> <p>Bacardi Carta Blanca rum, fresh lime juice, sugar, pearl of Bacardi Añejo Cuatro rum and Coca-Cola, glass rim of lime powder.</p> <p><i>Two of the most famous rum drinks in one glass! Aargh matey's, that's a real drink savvy!</i></p>	<b>11,00</b>
<p><b>The Pitmaster</b> 🍷</p> <p>Mezcal Verde, bacon fat-washed Jim Beam Kentucky Straight Rye, apple juice, fresh lemon juice, honey, lemon bitters and a mist of Laphroaig whisky.</p> <p><i>Smoky flavors, strong bodied, bacon saltines, honey sweetness, apple lemon freshness. There is umami but this is "Oh yeah baby!"</i></p>	<b>16,00</b>
<p><b>Sunset Boulevard</b> 🍷</p> <p>Aberfeldy 12 year single malt Scotch whisky, Laphroaig single malt Scotch whisky, Luxardo Maraschino, blood orange juice, fresh lemon juice, sugar, rhubarb bitters.</p> <p><i>A full on whisky balanced summer drink. spot on!</i></p>	<b>16,00</b>
<p><b>Perfect Peach</b> 🍷</p> <p>Bombay Bramble gin, peach liqueur, fresh lemon juice, peach bitters and rose sparkling wine.</p> <p><i>The name says it al, perfect peach flavors brought to you in a nice balanced cocktail.</i></p>	<b>12,00</b>
<p><b>Sunny Green Field</b> 🍷</p> <p>Bombay Sapphire gin, Bols Sour Apple liqueur, fresh lemon juice, cucumber, green melon, honey, lemon bitters, Fever-Tree Mediterranean tonic water.</p> <p><i>The ultimate refreshment!</i></p>	<b>14,00</b>

- Antwerp Slammer** 🍸 **13,00**  
Bombay Sapphire gin, Southern Comfort whiskey, Elixir d'Anvers,  
fresh lemon juice, orange juice, grenadine.  
*Inspired by the 80's Alabama Slammer, our famous Elixir d'Anvers makes this drink a nice sweet botanical sour.*
- The Italian Stallion** 🍸 **14,00**  
Jim beam Kentucky Straight Bourbon, Disaronno,  
Angostura bitters, Fever-Tree Ginger Ale, lemon twist.  
*This cocktail is based on the classic Horse's neck, a fresh drink with herbal influence and that lovely Italian touch.*
- Irish Sour** 🍸 **13,00**  
The Busker Triple Cask Irish whiskey, fresh lemon juice, sugar, Angostura bitters, egg white.  
*A whiskey sour with Irish balls, laddie!*
- Smokey Bacon Manhattan** 🍸 **13,00**  
Bacon flavored Jim Beam Kentucky Straight Bourbon, Jim Beam Kentucky Straight Rye,  
Carpano Antica Formula, Jerry Thomas bitters, orange bitters and a pinch of salt.  
*A twist on the classic Manhattan that was invented in the late 1800's.*
- New Orleans Sazerac** 🍸 **15,00**  
Frapin 1270 Cognac, Jim Beam Kentucky Straight Rye,  
Absente 55 absinthe, Peychaud's bitters, Angostura bitters.  
*As one of the first cocktails ever created, the New Orleans Sazerac brings a grand history in a glass.  
Consider it an old fashioned style cocktail that is strong, bitter and finished with a touch of Absinth.*

## AFTER DINNER

- Porto Cocktail** 🍸 **12,00**  
42 Below vodka, Taylors white port, Bols Butterscotch liqueur, Frangelico, walnut bitters and finished with Ruby Port caviar.  
*This cocktail is a perfect match with our "say cheese platter" from the cheese masters "Van Tricht".*
- 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.  
*One of the most popular after-dinner cocktails and still going strong.  
Indulge yourself in this popular cocktail, it's how it was meant to be enjoyed.*
- Velvet Coffee** 🍸 **10,00**  
Disaronno Velvet, Frangelico, Baileys, cream, Caffè Vergnano espresso.  
*No dessert? Try a liquid dessert.*

# ABSINTHBAR COOLERS & MIXERS

## Paloma 🍸

Mezcal Verde, fresh lime juice, sugar, Fever-Tree Pink Grapefruit soda, Himalayan salt.

*Our version of the new famous tequila cocktail for that perfect hot summer day.*

12,00

## St-Germain Spritz 🍷

St. Germain Elderflower, Mont Marçal Cava Brut Reserva, sparkling water.

*A good spin on the famous Aperol Spritz, this one has more flowery taste notes.*

13,00

## Disaronno Sour 🍸

Disaronno, lemon juice and egg white. A super fresh and smooth aperitif.

*If you want to have an Amaretto before dinner but you think it's too sweet, This is your solution.*

*A perfect apero cocktail for the Amaretto lovers.*

9,00



# MOCKTAILS

## **Agrum Splash** 🍹

Fresh lime, fresh lemon, fresh grapefruit, fresh orange, blood orange, sugar cane, Fever-Tree Pink Grapefruit soda.

*Probably the most refreshing drink we have.*

8,50

## **Lemon & Lavender Fizz** 🍹

Fresh lemon juice, lemon Rantcho syrup, lavender syrup and soda.

*The perfect apero mocktail. Perfect balance between the sour and the flowery notes of the lavender.*

8,50

## **Banana Beach** 🍹

Sweet & sour banana mix, mango syrup, passion juice and orange juice.

*An Absinthbar classic since 2015. Full tropical flavors in your mouth.*

8,00

## **Better safe than sorry** 🍹

Martini Floreale, Martini Vibrante, Fever-Tree Elderflower, fresh lime juice, falernum syrup.

*A perfect pre-dinner mocktail for the more responsible people at the table.*

9,00

# SHOTS

## **Absinth Sour**

Absente 55, fresh lemon juice, sugar.

6,50

## **B55**

Kahlua, Baileys, Absente 55.

7,00

## **Triple D**

George Dickel bourbon, Drambuie 15, Disaronno.

6,50

# TEQUILA AND MEZCAL

<b>Cazadores Blanco</b>	<b>9,00</b>
<p>Tequila in its purest form, without aging, for intensity and the real flavor of the agave. Citrus fruits, fragrant herbs and the customary smooth finish make tequila Cazadores Blanco excellent in cocktails or sipped neat.</p>	
<b>Cazadores Reposado</b>	<b>10,00</b>
<b>Patrón Silver</b>	<b>13,00</b>
<p>Patrón Silver is a crystal clear, smooth and soft tequila with fresh aromas of agave and citrus and has a full finish with light pepper notes. Produced with 100 percent Blue Weber Agave and distilled in the highlands of Jalisco, Mexico.</p>	
<b>Patrón Reposado</b>	<b>13,50</b>
<p>Patrón Reposado is aged in oak barrels for over two months and blended to reflect the fresh flavor of agave combined with a subtle hint of oak flavors. Patrón Reposado can be enjoyed neat, on the rocks or in an ultra premium cocktail.</p>	
<b>Patrón Añejo</b>	<b>14,00</b>
<b>Mezcal Verde</b>	<b>11,00</b>

# VODKA

<b>42 Below (NZ)</b>	9,00
<b>Eristoff Vodka (GE)</b>	7,00
<b>Eristoff Red Vodka</b>	7,00
<b>Grey Goose (FR)</b>	11,50
Each batch of Grey Goose begins with soft winter wheat which is fermented and distilled into a high-proof spirit and is then blended with pristine spring water found in the Cognac region.	
<b>Grey Goose Le Citron (FR)</b>	12,50
<b>Dada Chapel Potato Vodka (BE)</b>	9,50
This unholy Belgian vodka is made from the organic Belgian Mona Lisa potatoes.	
<b>Zubrowka Bison Grass Vodka (PO)</b>	10,00

# GIN

<b>Bombay Sapphire (UK)</b>	8,00
The world-famous gin in its distinctive blue bottle. Every drop contains 10 hand-selected botanicals from exotic locations around the world.	
<b>Bombay Sapphire East</b>	11,00
Thai lemongrass and Vietnamese black peppercorns are added to the classic botanical blend. All 12 come together during vapor infusion to create a gin that truly stands apart.	
<b>Bombay Sapphire Premier Cru</b>	12,00
Contains mainly lemons from the Spanish region of Murcia, but also mandarins and navel oranges. The Murcia lemons are still traditionally picked and processed by hand.	
<b>Bombay Bramble</b>	11,00
The Classic original Bombay London dry gin, infused with natural flavors of blackberry and raspberry, no added sugar. A perfect balance between fruits and London dry gin.	
<b>Star Of Bombay</b>	12,00
<b>Hendrick's</b>	12,00
<b>Copperhead Gibson</b>	16,00
<b>Copperhead</b>	16,00
<b>Roku Gin</b>	12,00

# FEVER-TREE PREMIUM MIXERS

Fever-Tree Indian tonic water	4,70
Fever-Tree Indian Light tonic water	4,70
Fever-Tree Mediterranean tonic water	4,70
Fever-Tree Elderflower tonic water	4,70
Fever-Tree Pink Grapefruit soda	4,70
Fever-Tree Ginger Ale	4,70
Fever-Tree Ginger Beer	4,70

# ABSINTHE

<b>L'Entete (FR – 62°)</b> Superbly clean with great anise character, fennel and faint floral notes. Bitter wormwood shines with water. <i>Taste: bitter and floral.</i>	<b>13,00</b>
<b>Absinthe Liqueur François Guy (FR – 25°)</b> This exquisite drink will make you discover the extraordinary taste of the absinthe plant in a sweet liqueur form at 25°. <i>Taste: Not overly complex. Mint hits you first with star anise on its heel, coating your tongue.</i>	<b>7,00</b>
<b>Hapsburg Green (UK – 72.5°)</b> Hapsburg Classic is expertly made to a traditional recipe and infused with artemisia absinthium (grand wormwood). Hapsburg Classic combines an authentic taste with the unique flavour of Hapsburg. <i>Taste: strong and minty.</i>	<b>10,00</b>
<b>Mansinthe (CH – 66.6°)</b> The absinthe of Marilyn Manson is a natural absinthe that is distilled from vermouth, aniseed, fennel, and other fine herbs. Mansinthe was awarded a gold medal at the San Francisco World Spirits Competition 2008. <i>Taste: fennel and anise.</i>	<b>13,00</b>

### **Pernod (FR – 68°)**

**11,00**

The original recipe of the 'absinthe elixir' is attributed to Dr. Pierre Ordinaire, who developed it in 1792. However, for the new edition of the Pernod absinthe, they have refined the recipe and the method of production to meet the tastes of the modern palate. As a result, Pernod Absinthe certainly impresses with its bitterness, which – according to the original recipe – is because of the use of exquisite vermouth plants.

*Taste: bitter.*

### **Jacques Senaux Green (ES – 70°)**

**8,00**

A Spanish absinthe made with grand wormwood. This one has a vivid green hue, and contains small amounts of thujone, the chemical which was originally blamed for the supposed psychedelic effects of this spirit

*Taste: subtly bitter and goes perfectly against a background of distilled liquorice, with aniseed notes to finish.*

### **Sublime Absente (FR – 89°)**

**11,00**

An extremely powerful absinthe from French spirits experts Distilleries et Domaines de Provence. This spirit has been made to a traditional recipe, using mugwort, star anise, aniseed, balm, mint and wormwood (*artemisia absinthium*). Distilleries de Provence use less sugar in their absinthe than other producers, ensuring a more powerful herbal flavour.

*Taste: strong and herbal.*



# RUM

<b>Bacardi Carta Blanca</b>	<b>7,50</b>
<b>Bacardi Carta Oro</b>	<b>8,00</b>
<b>Bacardi Spiced</b>	<b>7,50</b>
<b>Bacardi Añejo Cuatro</b>	<b>9,00</b>
<p>Inspired by Bacardi founder Don Facundo's original recipe, this is an excellent sipping rum with flavors of mild vanilla, toasted oak, clove and honey and is barrel aged for four years under the Caribbean sun.</p>	
<b>Bacardi 8 Años</b>	<b>12,00</b>
<p>Created in 1862, Bacardi 8 Años remained the sole preserve of the Bacardi family for seven generations. Used only for the most special occasions, this golden sipping rum is one of the oldest private rum blends in the world.</p>	
<b>Bacardi Gran Reserva Diez</b>	<b>14,00</b>
<p>Expertly blended. Barrel-aged for a minimum of ten years under the Caribbean sun. Then filtered through charcoal for a smooth finish. Bacardi Gran Reserva Diez dark gold rum is worth the wait.</p>	
<b>Banks Rum 5 Island</b>	<b>11,00</b>

<b>Santa Teresa Añejo</b>	<b>14,00</b>
<b>Santa Teresa 1796</b>	<b>15,00</b>
<b>Mount Gay Black Barrel</b>	<b>13,00</b>
<b>Mount Gay Rum Extra Old</b>	<b>14,00</b>
<b>Mount Gay Rum 1703</b>	<b>25,00</b>
<b>Zacapa XO</b>	<b>25,00</b>

# BOURBON & RYE

## **Jim Beam, Kentucky Straight Bourbon**

**8,00**

The story of the Beam family is one of seven generations, more than 200 years, countless challenges and one goal; to make the best bourbon in the world. So settle in, pour yourself a bourbon and prepare to travel back in time with the First Family of Bourbon.

Elegant. Smooth. Refined. That's what 4 years of aging in newly charred American white oak barrels does to our bourbon. But every drop is worth the effort, and Jim Beam loves the idea of sticking to their great-great-grandfather's recipe.

## **Maker's Mark**

**11,00**

Bill Samuels Sr., simply wanted a whisky he would enjoy drinking. That's why Maker's Mark is made with soft red winter wheat, instead of the usual rye, for a full-flavored bourbon that's never bitter or hot. To ensure consistency, we rotate every barrel by hand and age our bourbon to taste, not time. Each and every bottle of Maker's is still hand-dipped in signature red wax at Maker's Mark distillery in Loretto, KY, just like Bill would have wanted.

## **Knob Creek**

**14,00**

There's no faking full bourbon flavor. It has to be earned. So that's what they do in Clermont: they earn it. Made with the finest grains and finished by meticulously aging their whiskey in white oak barrels with maximum char, for an unmistakable richness and signature sweetness. It's the natural way. And there's just no cheating nature.

<b>Jim Beam Devil's cut</b>	<b>10,00</b>
<b>Hudson Baby Bourbon</b>	<b>16,00</b>
<b>Michter's US*1 Bourbon</b>	<b>14,00</b>
<b>Jim Beam Rye</b>	<b>10,00</b>
<b>Hudson Manhattan Rye</b>	<b>20,00</b>
<b>Michter's Straight Rye</b>	<b>15,00</b>

# WHISKEY & WHISKY

<b>Dewar's 12Y</b>	9,50
Dewar's Scotch whisky is a blend of Scotland's finest single malts and grain whiskies married in vintage oak casks.	
<b>Dewar's 18Y</b>	15,00
Only Scotland's finest 18-year-old malt and grain whiskies were used to create the full, smooth, and creamy blend of Dewar's 18 Blended Scotch whisky. Double barrel-aged and matured in vintage oak casks, this Scotch whisky is a labor of love. Or perhaps obsession.	
<b>William Lawson's Finest Blended Whisky</b>	7,50
<b>Johnnie Walker Platinum Label</b>	15,00
<b>Johnnie Walker Blue Label</b>	6,00/cl
<b>Crown Royal</b>	8,50
<b>Michter's Sour Mash</b>	15,00
<b>The Busker Triple Cask</b>	8,50
<b>Tullamore Dew</b>	9,00
<b>George Dickel Sour Mash</b>	15,00

# JAPANESE WHISKY

Toki Suntory  
Hibiki

13,00  
25,00

# SINGLE MALT

Aberfeldy 12 Y	12,00
Glenfiddich 12 Y	12,00
Glenfiddich 21 Y	20,00
Balvenie Double Wood 12 Y	15,00
Balvenie Caribbean Cask 14 Y	15,00
Bowmore 15y	5,00/cl
Laphroaig 10 Y	15,00
Aultmore 12 Y	13,00
Bruichladdich The Classic Laddie	18,00
Bruichladdich Port Charlotte	20,00
Octomore 09.1	7,00/cl
Girvan Patent Still No.4	16,00
Macallan Amber	15,00
Macallan Fine Oak 12 Y	20,00
Macallan Rare cask	8/cl

# ARMAGNAC AND CALVADOS

Armagnac Janneau VSOP  
Calvados Boulard

9,00  
9,00



# COGNAC

<b>Rémy Martin VSOP</b>	<b>13,00</b>
<b>Remy Martin Accord Royal 1738</b>	<b>15,00</b>
Born from the cask and named after a royal approval Rémy Martin 1738 Accord Royal is a truly distinctive cognac. A blend of uniquely oaky eaux-de-vie, particularly smooth.	
<b>Rémy Martin XO 85% Grand Champagne</b>	<b>21,00</b>
<b>Hennessy XO</b>	<b>26,00</b>
<b>Hennessy Fine de Cognac</b>	<b>9,00</b>
<b>Frapin Cigar Blend XO</b>	<b>20,00</b>
<b>Frapin Chateau Fontpinot XO</b>	<b>25,00</b>
Balanced, rich and complex on the palate with aromas of dried fruits and candied fruits and an exceptionally long finish.	
<b>Louis XIII</b>	<b>110,00</b>
The highest quality Cognac on the market today. A blend of eaux-de-vie, some more than a century in age, then aged in barrels that are several hundred years old, in an exclusive cellar.	

# GRAPPA

**Grappa Nonino Il Merlot**

**Grappa Nonino Riserva Antica Cuvée**

Aged 5 years

**11,00**

**15,00**

# LIQUEUR

## **St. Germain Elderflower**

**11,00**

An all-natural elderflower liqueur produced in France. The elderflower is delicate and tends to lose its fragrance when processed. St. Germain bypasses that problem by processing the fresh, hand-picked blossoms as soon as they are biked down from the Alps.

## **Disaronno**

**8,00**

The unique recipe gives the drink a wonderfully soft and aromatic taste. These aromas come exclusively from bitter apricot kernels, the example of Italian lifestyle.

## **Disaronno Velvet**

**9,00**

## **Isolabella Sambuca**

**9,00**

## **Isolabella Limoncello**

**8,50**

## **Grand Marnier**

**10,00**

## **Cointreau**

**8,00**

## **Licor 43**

**8,00**

## **Tia Maria**

**8,00**

## **Elixir D'anvers**

**8,00**

## **Jagermeister**

**7,00**

## **Drambuie**

**8,00**

## **Drambuie 15Y**

**13,00**

## **Mandarine Napoleon**

**9,00**

# APERITIVE

*Martini Riserva Speciale is an upgrade in vermouths and expresses itself in two distinct flavors.*

## **Martini Riserva Ambrato**

**8,00**

Over 150 years in the making. A new vermouth di Torino, proudly harking back to the days of craftsmanship in blending local aromatic herbs and spices. A deep golden amber vermouth with a dry yet floral taste and intense overall flavors.

## **Martini Riserva Rubino**

**8,00**

A wonderful combination of artemisias and the rich warmth of red sandalwood fills the whole palate with sensations in this fine and rare cup. A clear ruby red vermouth with a bittersweet taste and hints of red fruits and sandalwood.

## **Martini Bitter 1872**

**8,00**

Martini Bitter has a base of pure neutral alcohol. Its natural crimson color and rich recipe based on aromatic herbs and bitter woods have created a long-lasting love affair with mixologists.

Martini Bianco	6,00
Martini Rosso	6,00
Martini Rosato	6,00
Martini Extra Dry	6,00
Martini Fiero	6,00
Martini Floreale N/A	8,00
Martini Vibrante N/A	8,00
Fernet Branca	8,00
Ricard De Marseille	6,50
Pineau Des Charentes	5,50
Domecq Dry Sherry	5,50
Taylor's White Port	5,50
Taylor's Red Port	5,50
Noilly Prat	6,00
Carpano, Antica Formula	7,50
Morgadio da Calçada Port LBV	7,50
Morgadio da Calçada Tawny Port	6,50

## JENEVERS

Bols jonge jenever	5,00
Bols oude jenever	5,00

# CHAMPAGNE

## **Piper-Heidsieck Essentiel Brut by Taste!**

**Glass 13,00 – Bottle 69,00**

This unique champagne is a profound collaboration between Emilien Boutillat, Chef de Cave of Piper-Heidsieck, and Kasper Stuart from Taste! Restaurant & Bar Group. It's a perfectly festive aperitif champagne for any celebration, but also especially made to pair with the elegant dishes of Brasserie Appelmans & Absinthbar. This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020. It is a blend of 47% Pinot Noir, 31% Meunier and 22% Chardonnay grapes and 18% of this champagne are the finest reserve wines.

It boasts a precise, well-rounded and elegant profile. Its precision and remarkable balance make it an ideal companion for gastronomy. The nose initially delivers notes of white peach, brioche, grapefruit and candied quince, developing towards aromas of toasted almonds. The palate is creamy and fresh. The length is remarkable and the finish on mineral notes pairs perfectly with refined cuisine. Extra brut at 6 gr/l.

**Piper-Heidsieck Rosé Sauvage**

**Bottle 80,00**

**Piper-Heidsieck Essentiel Blanc De Blancs**

**Bottle 85,00**

**Piper-Heidsieck Rare Millésime 2002**

**Bottle 250,00**

**Piper-Heidsieck Vintage 2012**

**Bottle 125,00**

**Bollinger "Spécial Cuvée" Brut**

**Bottle 95,00**

**Bollinger "La Grande Année" 2014**

**Bottle 190,00**

**Taittinger Comtes de Champagne Blanc de Blancs 2006**

**Bottle 190,00**

# SPARKLING WINE

Mont Marçal Cava Brut Reserva  
Genoels-Elderen Zwarte Parel (Made in Belgium)  
Palau Cava Brut Rosado

Glass 8,00 – Bottle 39,00  
Bottle 55,00  
Glass 8,50 - Bottle 40,00

# VARIETY OF GRAPES BY THE GLASS AND BOTTLE

## WHITES

**Luc Pirlet 'Les Barriques' Reserve**  
*Chardonnay, Pays d'Oc - France*

**Glass 6,00 - Carafe (50cl) 22,00 - Bottle 33,00**

**Torres Finca Negra Reserva - Fair Trade**  
*Sauvignon Blanc, Spain*

**Glass 6,50 - Carafe (50cl) 26,00 - Bottle 38,00**

**Pinot Grigio 'Gorgo'**  
*Pinot Grigio - Veneto, Italië*

**Glass 6,00 - Carafe (50cl) 22,00 - Bottle 34,00**

**Rare Vineyards**  
*Vermentino - Languedoc, France*

**Glass 5,50 - Carafe (50cl) 19,50 - Bottle 28,00**



## REDS

### Levalet Reserva

*Merlot - Pay D'OC, France*

Glass 6,00 – Carafe (50cl) 22,00 – Bottle 33,00

### Falling Rock

*Shiraz / Cabernet Sauvignon - Murray Darling, Australia*

Glass 6,50 - Carafe (50cl) 24,00 - Bottle 34,00

### Rare Vineyards

*Carignan - Languedoc, France*

Glass 5,50 – Carafe (50cl) 19,50 – Bottle 28,00

## PINKS

### Palm by 'Château L'Escarelle' - Bio

*Grenache / Cinsault - Côtes de Provence, France*

Glass 6,50 – Carafe (50cl) 26,00 – Bottle 39,00

Magnum (150cl) 79,00

### Château Saint-Maur 'You Are Maur' Rosé

*Mourvèdre, Cinsault, Ugni blanc, Grenache - Côte d'Azur, France*

Bottle 42,00

A delicious and summery rosé straight from the cellars of a top Château from the Côte d'Azur! The hype of the summer. This wine has a peachy colour with golden reflections, an expressive and fruity nose with notes of white peach and red berries such as gooseberry. The palate is fresh and fruity with spicy notes of English candy.

# SOME LIKE IT SWEET

Château des Eyssards  
*Côtes de Bergerac, France*

Glass 6,00 – Carafe 22,00 – Bottle 33,00

Massandra Pinot Gris (white)  
Massandra Black Doctor (red)

7,00  
7,00

*ASK FOR OUR EXTENSIVE WINE LIST FOR MORE WINES BY THE BOTTLE.*

# DRAFT BEER

## **Cristal 5,0° - 25cl**

3,50

Cristal still brews their lager according to the original recipe. That is why Cristal still tastes so pure, refreshing and is just that little bit different from the others. As the official suppliers of the Royal Family, it is truly the beer of kings and thus qualifies for our customers.

## **Bolleke 5,2° - 25cl**

4,50

This locally brewed Antwerp beer has a clear amber look, is malty and hoppy with hints of caramel and cinnamon. In Antwerp dialect, just order a “Bolleke Keuning”.

## **Tripel d’Anvers 8,0° - 25cl**

5,50

Golden blond Belgian tripel with a great balance between fruity and hoppy scents with a sweet touch in the background.

## **Duvel 666 6,6° - 25cl**

5,00

The Duvel Moortgat family brewery is celebrating its 150th anniversary this year, with a new variant of Duvel, a mild, full-bodied blond Duvel with the alcohol percentage of 6,66%!

# BOTTLED BEER

<b>Vedett Blond</b> 5,2° - 33cl	4,90
<b>Vedett Extra White</b> 4,7° - 33cl	4,90
<b>Vedett IPA</b> 5,5° - 33cl	4,90
<b>Maredsous Bruin</b> 8,0° - 33cl	5,00
<b>La Chouffe</b> 8,0° - 33cl	5,50
<b>Chouffe Alcoholvrij</b> 0,4° - 33cl	5,50
<b>Liefmans Fruitesse On The Rocks</b> 3,8° - 25cl	4,20
<b>Liefmans Goudenband</b> 8,0° - 33cl	5,50
<b>Tank 7</b> 8,5° - 33cl	5,40
<b>Wild Jo</b> 5,8° - 33cl	4,90
<b>Duvel</b> 8,5° - 33cl	5,50
<b>Duvel Triple Hop</b> 9,5° - 33cl	6,00

# CHAUDFONTAINE WATERS

*The only mineral water producer that has received EWS gold for leadership in sustainable water management: a European first! Our own pride from the Belgian Ardennes!*

<b>Chaudfontaine - 20cl</b> Still and sparkling	<b>3,20</b>
<b>Chaudfontaine - 50cl</b> Still, medium-sparkling and sparkling	<b>6,00</b>

# SOFT DRINKS

Coca-Cola / Light / Zero	3,50
Fanta	3,50
Sprite	3,50
Minute Maid <i>Apple, Orange</i>	3,50
Fuze Tea Sparkling Black Tea	3,50
Fuze Tea Green Tea Mango Chamomile	3,50
Cécémel	3,50
Red bull	5,50
Big Tom Tomato Juice Spiced	4,50
Fresh orange juice	5,00
<b>Homemade ice tea</b>	<b>5,00</b>
Made from different tea blends with fresh lime, lemon and ginger and served in a big 45cl glass! You don't wanna miss out on this one!	

# FEVER-TREE PREMIUM MIXERS

Fever-Tree Indian tonic water	4,70
Fever-Tree Indian Light tonic water	4,70
Fever-Tree Mediterranean tonic water	4,70
Fever-Tree Elderflower tonic water	4,70
Fever-Tree Ginger Ale	4,70
Fever-Tree Ginger Beer	4,70
Fever-Tree Pink Grapefruit soda	4,70

# COFFEE BY CAFFÈ VERGNANO

*With a passion for coffee since 1882, Caffè Vergnano is the oldest Italian coffee roaster led by the Vergnano family for 5 generations. We use the “Crema 800” coffee beans for the selection below, which is a blend of 80% Arabica and 20% Robusta giving a soft and delicate aroma with a perfect balance between taste and body.*

<b>Coffee</b>	<b>3,50</b>
<b>Espresso (small)</b>	<b>3,50</b>
<b>Ristretto</b>	<b>3,50</b>
<b>Double espresso</b>	<b>6,00</b>
<b>Café latte</b>	<b>4,50</b>
<b>Cappuccino</b>	<b>4,50</b>
<b>Latte macchiato</b>	<b>4,50</b>
<b>Espresso macchiato</b>	<b>3,50</b>

*All coffees can be enjoyed with almond milk or soja as a dairy-free alternative to milk.*



# AFTER-DINNER COFFEE

Appelmans coffee ( <i>Calvados</i> )	9,00
Antwerp coffee ( <i>Elixir d'Anvers</i> )	9,00
Irish coffee ( <i>Irish whisky</i> )	9,00
Italian coffee ( <i>Amaretto</i> )	9,00
Spanish coffee ( <i>Licor 43</i> )	9,00
Jamaican coffee ( <i>Tia Maria</i> )	9,00
Baileys coffee ( <i>Baileys</i> )	9,00
French coffee ( <i>Cognac</i> )	9,00
Parisienne coffee ( <i>Grand Marnier</i> )	9,00

# SATEMWA TEA

*A 3rd generation family owned Tea Estate in the Shire Highlands of Malawi established in 1923. For nearly 100 years they have been crafting superior teas which are exported around the world. The latest editions to their range are a unique artisanal line-up of green, white, oolong, black and dark teas. The teas are made with love, passion and respect for the environment and communities around the estate. At Satemwa they believe in contributing to the improvement of Malawi's standard of living by crafting quality products.*

<b>Black earl grey</b>	3,50
<b>Green earl grey</b>	3,50
<b>Green mint</b>	3,50
<b>Black &amp; white</b>	3,50
A nice breakfast blend. 60% black tea, 40% white tea from Malawi.	
<b>White hibiscus passion &amp; peach</b>	3,50
Small pieces of rosehip and natural aromas of passion & peach.	
<b>Detox – lemon</b>	3,50
A good substitute for your original lemon tea. 50% lemon verbena, 50% lemon grass.	
<b>Fresh mint tea</b>	4,50
<b>Fresh ginger tea</b>	4,50

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Check out our website!

