





ALMOST 20 YEARS

A CLASSIC BRASSERIE WITH COSMOPOLITAN INFLUENCES

Brasserie Appelmans is a versatile brasserie, situated in the shadow of the cathedral. The special layout of our building, with its bars and mezzanines, makes Brasserie Appelmans the ideal place to welcome groups of 15 to 180 people. With a good balance

between hospitality, refined dishes and elegant drinks, we are the perfect location for a business meeting or a family affair.

Our first mezzanine offers coziness, warmth and enough privacy for your group. Mezzanine two, which can be completely separated, is the quiet and cozy floor of our brasserie.

Due to the versatility of the different floors there are numerous possibilities, so we can always offer the perfect setting for your event: from network receptions with finger food, seated dinners and walking dinners. Our Private Bar can also serve as an aperitif area or serve as an atmospheric living room for a 'pousse-café', a perfect finishing touch to your evening.



LUNCH

Looking for the ideal lunch spot for your group? Brasserie Appelmans is extremely suitable for an atmospheric lunch.

The location, in the shadow of the Cathedral, is a great asset for organizers looking for a quick lunch for a business trip or a relaxed lunch for a group of friends or family members. We've already put together a few formulas for you, but it's also perfectly possible to make a customized menu. From sandwich lunch to extensive menus with adapted drink formulas and everything in between, everything is possible.

Please choose 1 menu and 1 drink formula for the entire group. It is not possible to choose multiple formulas per company. Please let us know your choice of dishes 5 days in advance.

FORMULAS

APPELMANS LUNCH "TALOËR" VEGGIE € 21 P.P.

A richly filled plate with a Belgian cheese croquette. Toasted sourdough bread with mozzarella, pesto and tomato gremolata. Served with a fresh soup from the chef.

APPELMANS LUNCH "TALOËR" FISH € 21 P.P.

A richly filled plate with a croquette of Belgian North Sea shrimp, toasted sourdough bread with smoked salmon, cream cheese and chopped onion. Served with a soup from the chef.

APPELMANS LUNCH "TALOËR" MEAT € 21 P.P.

A rich plate of veal, tartufata mayonnaise with iceberg lettuce and tomatoes on toasted sourdough bread. Accompanied with a beef croquette and a soup from the chef.

CHEZ LA GRAND-MÈRE - € 34 p.p.

Antwerp beef stew

Beef stew from the Butcher's Store by 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. or

Catch of the day

Beautiful piece of fresh fish with garnish from the chef.

Appelmans' crème brûlée



BISTRO LUNCH - € 35 p.p.

Seabass

Cooked in the oven sea bass filet. Served with lukewarm romaine lettuce, vinaigrette made with extra virgin olive oil and Chardonnay vinegar, capers, cherry tomatoes, Parmesan puree, and fried basil.

or

Tortelloni Tartufo

Fresh tortelloni pasta filled with truffle and ricotta with wild mushrooms, spring onion, shallot, and parsley. Finished with truffle-infused Arbequina virgin olive oil, lemon zest and basil.

Dame Blanche

Vanilla ice cream of Jitsk with hot Callebaut-chocolate sauce and fresh whipped cream.

"ANTWERP" LUNCH - € 40 p.p.

Tomato soup

with cream and meatballs.

or

Belgian cheese croquette (1)

Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.

Antwerp beef stew

Beef stew from the Butcher's Store by 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.

Belgian chocolate mousse from "Callebaut"



DINNER

Would you like to dine at a special location with your company? Then you have come to the right place: Brasserie Appelmans, in our majestic building that holds a rich history.

We welcome you and your company from 15 up to 180 people for an intimate, a festive, or a business dinner, served with a smile. We've already put together a few formulas for you, but of course a tailor-made menu is also perfectly possible. From a quick professional dinner to a more elaborate culinary experience, everything is possible.

Please choose 1 menu and 1 drink formula for the entire group. It is not possible to choose multiple formulas per company. Please let us know your choice of dishes 5 days in advance.

BELGIAN PRIDE MENU - € 48 p.p.

Belgian cheese croquettes 🌿

Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.

Fish and Chips Appelmans

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.

Creamy Italian panna cotta

served with candied kumquats, orange and yuzu sorbet.

MENU GOTHIC - € 53 p.p.

Croquettes

duo of cheese croquette and a beef croquette. The croquettes are served with fried parsley and lemon.

or

Tuna Tataki

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

or

Korean aubergine 🌿

On the Bastard grilled eggplant, glazed with Korean bulgogi sauce and sesame, BBQ edamame beans, crispy onions, and vegan Japanese mayo.

Antwerp beef stew

Beef stew from the Butcher's Store by 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.

or



Catch of the day

Beautiful piece of fresh fish with garnish from the chef.

or

Halloumi

Marinated and grilled halloumi cheese served on Mediterranean pearl couscous. Tossed with mango, mint, bell pepper, carrot, cilantro and red onion. Served with harissa-lime mayonnaise, mild curry oil and tzatziki.

Belgian chocolate mousse from "Callebaut".

THE APPELMANS MENU - € 50 p.p.

Appelmans Salad

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

or

Salmon brioche

Artisanal smoked salmon, crunchy brioche bread, flavoured with horseradish mayonnaise, pickled fennel, red onion and dill.

or

Burrata

Soft burrata with a carpaccio of roasted and marinated tomatoes, crostini, black olive crumble, arugula, basil oil.

Fish and Chips Appelmans

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.

or

Kansas City Double Smashburger

Two grilled smashed Angus beef and bone marrow burgers, served on a grilled soft brioche bun with crispy bacon, aged Cheddar cheese, pickled red onion, pickles and rocket salad. Finished with Chef Dave's homemade Kansas City BBQ sauce.

Served with thick Belgian fries and mayonnaise.

or

Tortelloni Tartufo

Fresh tortelloni pasta filled with truffle and ricotta with wild mushrooms, spring onion, shallot, and parsley. Finished with truffle-infused Arbequina virgin olive oil, lemon zest and basil.

Dame Blanche

Vanilla ice cream of Jitsk with hot Callebaut-chocolate sauce and fresh whipped cream.



MENU ART NOUVEAU - € 52 p.p.

Vitello tonnato

A real Italian classic where we combine gently cooked Belgian veal with a royal tuna mayonnaise and Italian caperberries.

or

Piedmontese Beef Tartare

Hand-cut classic seasoned steak tartare of nice Italian beef. Prepared by our chefs in the kitchen with a nicely fresh dressing, capers, pickle, shallot, parsley and black pepper. Served with thick Belgian fries, mayonnaise, and a fresh salad of butterhead lettuce, watercress, tomato and French mustard vinaigrette.

Ardennes corn-fed chicken

Pan-fried filet of Belgian organic free-range and corn-fed chicken served with Mediterranean pearl couscous. Prepared with mango, mint, bell pepper, carrot, coriander and red onion. Served with harissa-lime mayonnaise, mild curry oil and tzatziki.

Seabass

Cooked in the oven sea bass filet. Served with lukewarm romaine lettuce, vinaigrette made with extra virgin olive oil and Chardonnay vinegar, capers, cherry tomatoes, Parmesan puree, and fried basil.

or

Tortelloni Tartufo

Fresh tortelloni pasta filled with truffle and ricotta with wild mushrooms, spring onion, shallot, and parsley. Finished with truffle-infused Arbequina virgin olive oil, lemon zest and basil.

Appelmans' crème brûlée

RUBENS MENU - € 57 p.p.

Carpaccio di Manzo

Freshly cut beef carpaccio served on a bed of crisp watercress, old Parmesan cheese, black olive tapenade, toasted pine nuts and Arbequina virgin olive oil.

or

Shrimp Croquettes

Two shrimp croquettes served with classic fried parsley, fresh lemon and a fine herbs cheese dip

or

Korean aubergine

On the Bastard grilled eggplant, glazed with Korean bulgogi sauce and sesame, BBQ edamame beans, crispy onions, and vegan Japanese mayo.

Seabass

Cooked in the oven sea bass filet. Served with lukewarm romaine lettuce, vinaigrette made with extra virgin olive oil and Chardonnay vinegar, capers, cherry tomatoes, Parmesan puree, and fried basil.

or

Ardennes pork mignonette

Lacquered pork roast, taboulé of pearl couscous, harissa-lime mayonnaise, tzatziki, mild curry oil.

or

Halloumi

Marinated and grilled halloumi cheese served on Mediterranean pearl couscous. Tossed with mango, mint, bell pepper, carrot, cilantro and red onion. Served with harissa-lime mayonnaise, mild curry oil and tzatziki.

Tarte Tatin Appelmans

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream from Jitsk.



BASIC - € 15 p.p.

One glass of house wine Rare Vineyards Languedoc, France (white, red)

or 1 draught beer (Cristal/Bolleke)

or 1 soft drink of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

PLEASURE - € 18 p.p.

Two glasses of house wine Rare Vineyards Languedoc, France (white, red).

or 2 draught beers (Cristal/Bolleke)

or 2 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

DOUBLE PLEASURE - € 22 p.p.

Half a bottle of house wine Rare Vineyards Languedoc, France (white, red)

or 3 draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

APER0 1 - € 25 p.p.

Reception with a glass of Mont Marçal Cava Brut Reserva. Two glasses of house wine Rare Vineyards Languedoc, France (white, red, pink).

or 2 draught beers (Cristal/Bolleke)

or 2 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

APER0 2 - € 28 p.p.

Reception with a glass of Palau Cava Brut Rosado. Half a bottle of house wine Rare Vineyards Languedoc, France (white, red).

or 3 draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.



EXTRA COZY - € 30 p.p.

Reception with a glass of Mont Marçal Cava Brut Reserva. 3/4 bottle of house wine Rare Vineyards Languedoc, France (white, red).

or 4 draught beers (Cristal/Bolleke)

or 4 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

SEX AND THE CITY - € 30 p.p.

An aperitif cocktail of your choice:
Cosmopolitan, GTC or Pornstar Martini
Half a bottle of house wine Rare Vineyards Languedoc, France (white, red).

or 3 draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

NICE AND LUXURIOUS - € 35 p.p.

An aperitif, a glass of Champagne Piper-Heidsieck Essentiel Brut by Taste!, and wines matching the menu (half a bottle p.p.)

or 3 three draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water
is served at the table.
Coffee or tea is served after the meal.



MEETING ARRANGEMENTS

Would you like catering and meeting facilities under one roof?

Our spacious building offers various options for both small and large groups. Together, we make sure to find the most suitable format for your business event. Our second mezzanine, for example, is a perfect setup for effective meetings. Our first mezzanine, in combination with the Private Bar, is particularly suitable for meetings with a networking moment, where we provide quality food and drinks for your company during the break or at the end of the event. The team of Brasserie Appelmans creates the best setting for your meeting or additional networking moment with drinks, walking dinner or cocktails at the bar.

BREAKFAST MEETING ARRANGEMENT (9-12H) € 16 p.p.

Reception with fresh coffee and tea with an assortment of sweet and savory delicacies. Continuous buffet with flavored waters and homemade ice teas. Breaks provided with fresh coffee and tea.

AFTERNOON MEETING ARRANGEMENT (12-16H) € 16 p.p.

Reception with fresh coffee and tea. Continuous buffet with flavored waters and homemade ice teas. Assortment of fresh seasonal fruit. Breaks with fresh coffee and tea.

INCLUDED IN EVERY FORMULA

- AV material (beamer + screen)
- Free WiFi
- Meeting room in the desired setup

YOUR ADVANTAGE

- Personal attention and service
- Central location in the heart of Antwerp
- Parking available nearby
- Easily accessible by public transport
- Historic building as a unique setting

ROOM RENTAL € 250,00 PER HALF DAY.

If so desired, we deliver tailor-made service. Ask us about our sandwich or lunch formulas for during breaks.



RECEPTIE

A private reception with bar tables on the second mezzanine or a "speakeasy" in the Private Bar?

For every occasion, like the conclusion of a day trip, a festive anniversary or a relaxed networking moment, we have put together a suitable arrangement for you. Ranging from reception, drinks or walking dinner arrangements, we will work with you to find the perfect formula to frame your special moment.

RECEPTION & RECEPTION FORMULAS

BEVERAGE FORMULA - RECEPTION
€ 15 p.p. PER HOUR (MIN. 2 HOURS)

DRAFT

Crystal
Bolleke

BOTTLED

Vedett Blond
Vedett White
Liefmans Fruitesse
Bolleke
La Chouffe 0.4%
Wild Jo

WINES

Rare Vineyards Languedoc, France (white, red).

SOFTS

Coca-Cola Regular / Zero / Light
Minute Maid Orange

WATER

Chaudfontaine Still
Chaudfontaine Sparkling

You can gather your guests, welcome them and invite them to the city centre of Antwerp with a nice short reception at Brasserie Appelmans. If you want a grand hosting, we are at your service with more extensive formulas.



COCKTAIL & TAPAS - € 30 p.p. / hour

Whiskey Sour

William Lawson Whiskey, Lemon Juice and Sugar.

Pornstar Martini

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

Negroni

Bombay Sapphire gin, Martini Bitter and Martini Riserva Rubino vermouth.

Red Riding hood

Eristoff vodka and Eristoff red vodka with lime and strawberries

Vegetarian Indian Samosa

Samosa of homemade vegetarian curry with coriander sauce.

Tomato crostini

Italian salsa with a Mediterranean toast.

RECEPTION WITH BUBBLES & BAR TAPAS - € 20 p.p.

Glass of **Mont Marçal Cava Brut Reserva** / **homemade ice tea**

Tomato crostini

Italian salsa with a Mediterranean toast

Belgian Ganda ham

sweet and sour vegetables.

RECEPTION WITH BUBBLES & BAR TAPAS - € 40 p.p.

Three glasses of **Mont Marçal Cava Brut Reserva** / **Better Safe Than Sorry** Martini Floreale, Martini Vibrante, Fever-Tree Elderflower, fresh lime juice, falernum syrup.

Deep fried cod strips

with homemade tartar sauce.

Tomato crostini

Italian salsa with a Mediterranean toast.

Belgian Ganda ham

sweet and sour vegetables.

RECEPTION WITH PIPER-HEIDSIECK ESSENTIEL BRUT CHAMPAGNE BY TASTE FRESHLY SQUEEZED ORANGE JUICE - € 30 p.p.

Belgian Ganda ham

And sweet and sour vegetables.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.



WALKING DINNER

Brasserie Appelmans is the place to round off your day trip or business meeting. This can be done with a perfectly served beer, a nice glass of quality wine or a surprising cocktail from our professional bartenders. Our hospitable service ensures the ultimate experience during your walking dinner.

BORREL/ APERITIF - € 27 p.p. per hour

Bolleke, Triple d'Anvers, Torres Finca Negra Sauvignon Blanc Reserva – Fair Trade of Levalet Reserve Merlot - Pays d'Oc, France. Various soft drinks.

Profiterol

filled with a seasonal mousse, finished with a truffle mayonnaise.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Mini Vitello Tonnato

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

COCKTAILS & FEEL GOOD FOOD FROM 15 PEOPLE - € 40 p.p. per hour

R&B Soul Beam

Jim beam Kentucky Straight Bourbon, Bacardi Carta Oro rum, fresh lemon juice, sugar, Angostura bitters, egg white.

Pornstar Martini

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

GTC

Bombay Sapphire gin, St-Germain Elderflower liqueur, lavender syrup, lime, rabarber bitter, Fever-Tree Tonic Water.

Shirley Temple

Fever-Tree Ginger Ale, orange juice, fresh lemon juice and grenadine.

Chaudfontaine

still and sparkling water on the buffet.

Puntzak

Belgian thick fries served the most Belgian way, plus truffle mayonnaise and grated Parmesan cheese.

Iberico Ham Croquettes

Creamy croquettes (4) made from Spanish Jamón Iberico. Served with red pepper aioli.

Appelmans's chocolate Magnum.



WALKING DINNER FROM 20 PEOPLE - € 35,00 p.p.

A walking dinner with open bar is the ideal formula to get your guests to mingle with each other. The dishes are brought around, replacing the more classic seated dinner. The open bar also offers a wide choice of quality drinks.

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.

Belgian cheese croquette (1)

with tomato crostini and lemon.

Classic fish & chips

of cod in crispy beer batter, served with fresh tartar sauce.

Antwerp beef stew

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.

Belgian chocolate mousse

of "Callebaut".

WALKING DINNER DELUXE FROM 20 PERSONS - € 53 p.p.

Nacho

Tortilla salt nachos, guacamole, creamy cheddar, salsa fresca. Distributed among the tables.

Piedmontese beef tartare

Wonderful raw tartare of top class Italian beef steak. Flavored with a tartufata dressing and Italian herbs. Served with a fresh insalata mista, homemade pickles

Classic Ostend shrimp croquette (1)

of North Sea shrimp.

Salmon brioche

Traditionally smoked salmon, crispy brioche, roasted sesame dressing, pickled radish, shiso.

Pork belly

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

Appelmans' chocolate magnum.



WALKING DINNER SUPREME FROM 20 PERSONS - € 55 p.p.

Dips

Italian tomato salsa, guacamole, hummus,
Mediterranean toast & nachos.
Divided among the tables.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Vis van de dag

met seizoensgroenten en wittewijnsaus.

Grilled six-rib

served with parmesan mashed potatoes, half glaze.

Crème brûlée

the delicious classic crème brûlée recipe

A triple cheese buffet

with cheese from master refiner Van Tricht,
served with nut bread and raisin bread from
The Bakery, figs and apricots.

Your walking dinner, with an "open bar". Choose this option and pay for your drinks afterwards at the current rate. It is, of course, also possible to combine your walking dinner with one of our earlier mentioned formulas.