





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.



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.