APPELMANS

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

Vegetarian Indian Samosa (10 pieces) Homemade vegetarian curry samosa with Bombay-Bali Sauce	7,00
Appelmans Bar Platter Cold tasty bites: hummus, tasty cheese, serrano ham, tomato salsa. Served with breadsticks & Mediterranean toast.	19,00
Mixed Hot Bar Snacks 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.	15,00
Tomato Crostini Italian tomato salsa, Mediterranean toast (10 pieces). Italian flavors all the way	8,00

Frietje "Speciaal" Thick Belgian fries, finished off with tartufata mayo-dressing and grated pecorino.	8,00
Fish fingers Plaice fish with tartar sauce.	8,00
Nacho Tortilla, salt nachos, guacamole, creamy cheddar, salsa fresca.	10,00
GASTRONOMIC BARBITES	
Slow dried traditional Serrano Ham Beautiful, 12 months-dried premium ham from Spain. Served with an assortment of bread, breadsticks and Tierenteyn mustard-mayo dip.	9,00
Dips Italian tomato salsa, guacamole, hummus, Mediterranean toast & nachos.	17,00

Sav Cheese 16.00

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 Calcada 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 and walnut bitters.

Het Keiems Bloempie

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 T

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 f

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!

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 \mathbb{Y} 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 T

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 ^Ⅎ

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

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.

Berry Collins \overline{Y} 15,00

Bombay Premier Cru gin, fresh lemon juice, sugar, Bombay Bramble caviar and soda. *A new variation on the classic Tom Collins.*

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 Ħ 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 Ħ 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. Mucho Ocho 13,00 Bacardi 8 Años rum, Licor 43, Angostura bitters, sugar cane, orange zest. Served the old fashioned way! Aurora Borealis ₱ 13,00 Bombay Sapphire gin, D.O.M Benedictine, fresh lemon juice, thyme, basil, rosemary and homemade ice tea. You don't need to go to the far North for this cocktail. 16,00 Mezcal Verde, bacon fat-washed Jim Beam Kentucky Straight Rye, apple juice, fresh lemon juice, honey, lemon bitters and a mist of Laphroaig whisky. Smoky flavors, strong bodied, bacon saltines, honey sweetness, apple lemon freshness. There is umami but this is "Oh yeah baby!"

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 Ħ 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. 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.

Duke of Scotland 16.00 Dewar's 12 years Scotch whisky, Carpano Antica Formula, Drambuie, celery bitters and ginger. A fine mix for fine ladies and gentlemen. Let's go find the Duke! Rum Tea Rum Punch 11.00 Bacardi Carta Oro rum, Bacardi Caribbean Spiced rum, homemade ice tea, orange bitters, fresh lime juice, cinnamon and nutmeg. A slightly sweet & bitter drink, with hints of crisp citrus fruits and large amounts of herbs. Everything a punch needs to be. Served hot or cold Sir Jim Mix A lot 15.00 Jim Beam Devil's Cut Bourbon, Jim Beam Kentucky Straight Rye, Frapin 1270 Cognac, blackberry, Angostura bitters, Peychaud's bitters and citrus. Served with fire, in a smoked cognac glass.

AFTER DINNER

Porto Cocktail T	12,00
A lovely creation from our head bartender Wim Deweerdt.	
42 Below vodka stirred with Taylor's White Port, Butterscotch liqueur,	
Frangelico and walnut bitters.	
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.	12,00
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.	
Let's Go Nuts 🖫	12,00
A "nitro-infused" cocktail with cold brew Caffè Vergnano espresso,	,00
Bacardi Añejo Cuatro, Frangelico, chestnut syrup and black walnut bitters.	
Discover this new style of your favorite after-dinner drink, and let's go Nuts!!	
Velvet Coffee ♀	10,00
Disaronno Velvet, Frangelico, Baileys, Caffè Vergnano espresso.	10,00
No dessert? Try a liquid dessert.	
The desired try a rigaria desired.	

ABSINTHBAR COOLERS & MIXERS

Paloma dama dama dama dama dama dama dama d	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 description 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

Lemon & Lavender Fizz T 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 definition 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

Cazadores Blanco 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.	9,00
Cazadores Reposado	10,00
Patrón Silver 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.	13,00
Patrón Reposado 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.	13,50
Patrón Añejo Mezcal Verde	14,00 11,00

VODKA

42 Below (NZ) Eristoff Vodka (GE) Eristoff Red Vodka	9,00 7,00 7,00
Grey Goose (FR) 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.	11,50
Grey Goose Le Citron (FR)	12,50
Dada Chapel Potato Vodka (BE) This unholy Belgian vodka is made from the organic Belgian Mona Lisa potatoes.	9,50
Zubrowka Bison Grass Vodka (PO)	10,00

GIN

Bombay Sapphire (UK) The world-famous gin in its distinctive blue bottle. Every drop contains 10 hand-selected botanicals from exotic locations around the world.	8,00
Bombay Sapphire East 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.	11,00
Bombay Sapphire Premier Cru 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.	12,00
Bombay Bramble The Classic orginal Bombay London dry gin, infused with natural flavors of blackberry and raspberry, no added sugar. A perfect balance between fruits and London dry gin.	11,00
Star Of Bombay Hendrick's Copperhead Gibson Copperhead Roku gin	12,00 12,00 16,00 16,00 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

Tabu Red Absinthe (GR - 55°)

8,00

Tabu Red Absinthe is a German absinthe, where oranges were added. Fruity, spicy, 55% of alcohol and a brown amberish color, this one tastes like anise, licorice and other bitter herbs. *Taste: oranges softly emerging from the background.*

D.D Provence Grand Absente 69 (FR – 69°)

9.00

Grande Absente 69 is a green-colored handmade absinthe, from a distillery in Domaines de Provence. Crafted according to the same traditional method that has been used since 1860, Grande Absente is made of nothing but herbs, spices and anise of the highest quality. The combination of top notch ingredients and French traditional distillation techniques make Grande Absente 69 a unique drink with a fairly high alcohol content of 69%.

L'Entete (FR – 62°) 13,00

Superbly clean with great anise character, fennel and faint floral notes. Bitter wormwood shines with water.

Taste: bitter and floral.

Hapsburg Green (UK – 72.5°)

10,00

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.

Taste: strong and minty.

Mansinthe (CH - 66.6°)

13,00

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.

Taste: fennel and anise.

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: hitter.

lacques 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

Bacardi Carta Blanca Bacardi Carta Oro Bacardi Spiced	7,50 8,00 7,50
Bacardi Añejo Cuatro 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.	9,00
Bacardi 8 Años 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.	12,00
Bacardi Gran Reserva Diez 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.	14,00

Banks Rum 5 Island	11,00
Santa Teresa Añejo	14,00
Santa Teresa 1796	15,00
Mount Gay Black Barrel	13,00
Mount Gay Rum Extra Old	14,00
Mount Gay Rum 1703	25,00
Zacapa XO	25,00

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 vourself 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.

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

WHISKEY & WHISKY

Dewar's 12Y	9,50
Davierla Castale velicle via a laland of Castlendla finant single malta	

Dewar's Scotch whisky is a blend of Scotland's finest single malts and grain whiskies married in vintage oak casks.

Dewar's 18Y 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.

William Lawson's Finest Blended Whisky	7,50
Johnnie Walker Platinum Label	15,00
Johnnie Walker Blue Label	6,00/cl
Crown Royal	8,50
Michter's Sour Mash	15,00
The Busker Triple Cask	8,50
Tullamore Dew	9,00
George Dickel Sour Mash	15,00

JAPANESE WHISKY

Toki Suntory	13,00
Hibiki	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	9,00
Calvados Boulard	9,00

COGNAC

Rémy Martin VSOP Remy Martin Accord Royal 1738 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.	13,00 15,00
Rémy Martin XO 85% Grand Champagne Hennessy XO Hennessy Fine de Cognac Frapin Cigar Blend XO	21,00 26,00 9,00 20,00
Frapin Chateau Fontpinot XO Balanced, rich and complex on the palate with aromas of dried fruits and candied fruits and an exceptionally long finish.	25,00
Louis XIII 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.	110,00

GRAPPA

Grappa Nonino Il Merlot	11,00
Grappa Nonino Riserva Antica Cuvée	15,00
Aged 5 years	

LIQUEUR

St. Germain Elderflower 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.	11,00
Disaronno 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.	8,00
Disaronno Velvet Isolabella Sambuca Isolabella Limoncello Grand Marnier Cointreau Licor 43 Tia Maria Elixir D'anvers Jagermeister Drambuie	9,00 9,00 8,50 10,00 8,00 8,00 8,00 7,00 8,00
Drambuie 15Y Mandarine Napoleon	13,00 9.00

APERITIVE

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

Martini Riserva Ambrato 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.	8,00
Martini Riserva Rubino 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.	8,00
Martini Bitter 1872 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.	8,00

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
IENEVEDS	

JENE & FK2

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.

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Piper-Heidsieck Rosé Sauvage	Bottle 90,00
Piper-Heidsieck Essentiel Blanc De Blancs	Bottle 95,00
Piper-Heidsieck Rare Millésime 2002	Bottle 250,00
Piper-Heidsieck Vintage 2012	Bottle 125,00
Bollinger "Spécial Cuvée" Brut	Bottle 95,00
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 35,00

Rare Vineyards

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

Vermentino - Languedoc, France

REDS

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

Merlot - Pay D'OC, France

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

Shiraz / Cabernet Sauvignon - Murray Darling, Australia

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

Carignan - Languedoc, France

PINKS

Palm by 'Château L'Escarelle' - Bio Glass 6,50 - Carafe (50cl) 26,00 - Bottle 39,00 Grenache / Cinsault - Côtes de Provence, France Magnum (150cl) 79,00

Château Saint-Maur 'You Are Maur' Rosé

Bottle 42,00

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

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 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.	3,50
Bolleke 5,2° - 25cl 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".	4,50
Tripel d'Anvers 8,0° - 25cl Golden blond Belgian tripel with a great balance between fruity and hoppy scents with a sweet touch in the background.	5,50
Duvel 666 6,6° - 25cl 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%!	5,00

BOTTLED BEER

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

Chaudfontaine - 20cl Still and sparkling	3,20
Chaudfontaine - 50cl Still, medium-sparkling and sparkling	6,00

SOFT DRINKS

Coca-Cola / Light / Zero	3,50
Fanta	3,50
Sprite	3,50
Minute Maid Apple, Orange	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
Homemade ice tea	5,00
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 CAFFE 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.

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

AFTER-DINNER COFFEE

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

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

OLD SCHOOL CHOCOLATE MILK

Old school chocolate milk	3,70
That sweet hot Cécémel.	
Creamy chocolate milk	4,00

That sweet hot Cécémel with fresh & silky cream on top!

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Check out our website!

