

# DINNER MENU

Do you have any allergies or dietary restrictions we should be aware of? Ask your waiter for the allergen list. In case of high gluten intolerance, please make sure to mention this to one of our employees. For parties of 8 and more, we kindly ask to limit your choice to 5 maximum different dishes per course.

# STARTERS

<b>Appelmans "Classic 2004" Tomato Soup</b> With creamy herb sauce, cherry tomatoes, meatballs and crisp basil.	9,50
<b>Shrimp Croquette</b> Big shrimp croquette, tomato antiboise, brown shrimp, served with cocktail sauce, fried parsley and lemon.	19,50
<b>Piedmontese Beef Tartare</b> 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.	17,50
<b>Belgian Cheese Croquettes</b>  Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.	16,00
<b>Carpaccio di Manzo</b> Freshly cut beef carpaccio served on a bed of crisp watercress, old Parmesan cheese, black olive tapenade, toasted pine nuts and Arbequina virgin olive oil.	17,50
<b>Smoked Salmon Brioche</b> Artisanal smoked salmon, crunchy brioche bread, flavoured with horseradish mayonnaise, pickled fennel, red onion and dill.	21,00
<b>Tuna Tataki</b> Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.	22,00
<b>Korean aubergine</b>  On the Bastard grilled eggplant, glazed with Korean bulgogi sauce and sesame, BBQ edamame beans, crispy onions, and vegan Japanese mayo.	18,00
<b>Vitello tonnato</b> A real Italian classic where we combine gently cooked Belgian veal with a royal tuna mayonnaise and Italian caperberries.	17,50

# SALADS

## Appelmans Salad

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

FIRST 17,00

MAIN 23,00

## Tuna Tataki

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

MAIN 26,00

## 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.

MAIN 22,50

# MAIN DISHES

## Piemontese Beef Tartare

25,00

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.

## Seabass

28,00

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.

## Antwerp beef stew

24,50

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

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

## Ardennes corn-fed chicken

24,00

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.

## Kansas City Double Smashburger

22,50

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.

## Rumpsteak 220 g.

29,00

Grilled Belgian Blue beef steak. Served with thick-cut Belgian fries, mayonnaise, and a crisp salad of butterhead lettuce, watercress, tomato, and French mustard vinaigrette. Choice of mushroom, pepper, béarnaise, bordelaise sauce or herb butter.

## Holstein Ribeye 300 g.

35,00

Grilled Holstein-Friesian ribeye steak. Served with thick-cut Belgian fries, mayonnaise, and a crisp salad of butterhead lettuce, watercress, tomato, and French mustard vinaigrette. Choice of mushroom, pepper, béarnaise, Bordelaise sauce, or herb butter.

## Fish and Chips Appelmans

24,00

Nicely fried codfish, in crispy beer batter. With sweet-and-sour fennel, gherkin and Amsterdam onions. Served with fresh tartar sauce and thick-cut Belgian fries.

**Tortelloni Tartufo****23,00**

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.

**Duck****33,00**

Beautifully pink French canette duck breast, caramelized bok choy with teriyaki sauce, peanut caramel, Thai papaya salad, five-spice jus, and prawn crackers.

## SIDES

• **Belgian fries**

**+ 4,00**

• **Potato croquette**

**+ 4,00**

• **Fresh salad of butterhead lettuce, watercress, tomato and French mustard vinaigrette.**

**+ 6,00****Choose your sauce:**

Mushroom, pepper, béarnaise, bordelaise sauce or herb butter.

**+ 4,00**

# KIDS MENU

## Pasta Bolognese

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### Chicken Burger

brioche bun,  
lettuce and tomato



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### Kiddo's Beef Burger

brioche bun, lettuce,  
tomato and ketchup.



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### Sea bass filet

mashed potatoes, tartar sauce  
and butterhead lettuce



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### Kiddo's Ice Cream Sundae

Choose a scoop of chocolate or vanilla ice cream  
with whipped cream. Finished with disco sprinkles  
and bresilienne nuts.

**14,00**

Only for kiddos younger than 12

# DESSERTS

<b>Dame Blanche</b> Vanilla ice cream of Jitsk with hot Callebaut-chocolate sauce and fresh whipped cream.	12,00
<b>Panna cotta</b> Creamy Italian panna cotta served with candied kumquats, orange and yuzu sorbet.	11,00
<b>Moelleux au Chocolat</b> Ecuador chocolate crumble and vanilla ice cream.	13,00
<b>Crème brûlée</b> Classic speculaas spice mix scented crème brûlée.	10,00
<b>Tarte Tatin Appelmans</b> Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream from Jitsk.	11,00
<b>Cheese from Master refiner Van Tricht &amp; son</b> 4 times Belgian cheese, selected for you by Master refiner Van Tricht. Served with quince compote and Antwerp bread from "The Bakery", called roggeverdommeke.	16,00

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

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

- **Camembert Gaslonde**  
Camembert Gaslonde is made in Normandy. The cows graze close to the sea, which imparts a salty taste to the grass, resulting in a sumptuous flavoured cheese.
- **Postel Fenugreek**  
Real abbey cheese from the Norbertine monks, made within the walls of Postel's abbey in the Antwerp Campine. Aside from the soft creamy taste, the fenugreek seeds offer this cheese its modest nutty flavour.
- **Old Remeker**  
Hard cheese made from raw cow's milk. Originating from Lunteren in the province of Gelderland, in the Netherlands. This farmer's cheese has biological raw milk from the Jersey breed as its base ingredient. What's unique here, is its natural crust, that is rubbed in with Ghee, a butter extract, during the ripening process. This very authentic dairy product reminds us of Cantal and has developed a delightful creaminess.
- **XO**  
This cheese is made in the Gouda region in the Netherlands but continues to ripen for 40 months in Northern-Antwerp. It is made from pasteurized cow's milk. Because of this uncommonly long ripening process, it develops ripening crystals leading to a good bite. Salty flavours with a nutty aftertaste.

## AFTER-DINNER COCKTAILS

### **Grey Goose Espresso Martini**

**12,00**

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

### **Port cocktail**

**12,00**

A lovely creation from our head bartender Wim Deweerdt.  
42 Below vodka stirred with Taylor's White Port, Butterscotch liqueur, Frangelico and walnut bitters.

### **Let's go Nuts**

**12,00**

A nitro infused cocktail with cold brew Caffè Vergnano espresso, Bacardi Añejo Cuatro, Frangelico, chestnut syrup and black walnut bitters.  
A new style of your favorite after dinner drink so...let's go Nuts!!

### **Velvet Coffee**

**10,00**

Disaronno Velvet, Frangelico, Baileys, Caffè Vergnano espresso.  
No dessert? Try a liquid dessert.