





## 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.

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#### 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.

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#### Creamy Italian panna cotta

served with summer fruit.

### 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

#### Burrata ✓

Beautiful creamy Italian burrata cheese with candied Prunella tomatoes, crispy eggplant, crumble of black olive, tomato caramel and rocket salad. Served with crispy toasted focaccia and a dressing of rosemary, garlic and lime.

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#### 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 mixed salad.

or



**Catch of the day**

Beautiful piece of fresh fish with garnish from the chef.

or

**Halloumi** ✓

Burned halloumi, tomato, bell pepper piperade, chipotle tomato coulis, sour cream and rocket lettuce.

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**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

**Smoked salmon**

Fresh salad with daikon, green beans, red onion and cucumber, dressed with chardonnay vinegar and extra virgin olive oil, crispy brioche and Japanese Kewpie wasabi mayo.

or

**Burrata** ✓

Beautiful creamy Italian burrata cheese with candied Prunella tomatoes, crispy eggplant, crumble of black olive, tomato caramel and rocket salad. Served with crispy toasted focaccia and a dressing of rosemary, garlic and lime.

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**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

**Double Smashed Burger, "BIG APPLE STYLE"**

100% beef burgers from Belgian Blue with extra bone marrow, aged cheddar, sweet and sour pickle, tomato, iceberg lettuce, red onion rings, bacon, mustard and ketchup topping, coleslaw on the side.

or

**Pomodoro e burrata** ✓

Stuffed pasta with fresh burrata and tomato, artichoke, bell pepper, black olive, chipotle tomato coulis and extra virgin olive oil.

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**Dame Blanche**

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



### MENU THE SALADS - € 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.

or

#### Belgian cheese croquettes

Classically served with fried parsley, lemon and a crostini with a dip of herb cheese.

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#### Thai Beef Salad

Short grilled steak with a lacquer of teriyaki sauce, cucumber, tomato, iceberg lettuce, hot and sweet lime-chili dressing.

or

#### Smoked salmon

Fresh salad with daikon, green beans, red onion and cucumber, dressed with chardonnay vinegar and extra virgin olive oil, crispy brioche and Japanese Kewpie wasabi mayo.

or

#### Halloumi

Burned halloumi, tomato, bell pepper piperade, chipotle tomato coulis, sour cream and rocket lettuce.

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#### Appelmans' crème brûlée

### RUBENS MENU - € 57 p.p.

#### Carpaccio di Manzo

Fresh-cut beef carpaccio, classically served with fresh arugula, aged parmesan, crumble of olives, roasted pine nuts and olive oil.

or

#### Shrimp Croquettes

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

or

#### Burrata

Beautiful creamy Italian burrata cheese with candied Prunella tomatoes, crispy eggplant, crumble of black olive, tomato caramel and rocket salad. Served with crispy toasted focaccia and a dressing of rosemary, garlic and lime.

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#### Catch of the Day

With this dish we like to respond to the market offerings and the fish of the season. Served with fresh vegetables and rosemary potatoes.

or

#### Ardennes pork tenderloin

Green vegetables, rosemary potatoes and bordelaise sauce.

or

#### Pomodoro e burrata

Stuffed pasta with fresh burrata and tomato, artichoke, bell pepper, black olive, chipotle tomato coulis and extra virgin olive oil.

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#### Tarte Tatin Appelmans

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream.