

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

Appelmans "Classic 2004" Tomato Soup	9,50
With creamy herb sauce, cherry tomatoes, meatballs and crisp basil.	
Shrimp croquettes	19,50
Two shrimp croquettes, traditionally served with fried parsley and fresh lemon.	
Piedmontese Beef Tartare	17,50
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.	
Belgian Cheese Croquettes ✓	16,00
2 Classically served Cheese Croquettes fried parsley, fresh lemon and a crostini with fine herbs cheese dip.	
Asian Beef Carpaccio	17,50
Thinly sliced beef carpaccio, slightly spicy finished "Asian-style". Roasted peanuts, crispy onion, daikon, fresh mint, spring onions, cilantro and basil. Hot and sweet lime-chilli dressing.	
Smoked Salmon Brioche	19,50
Artisanal smoked salmon served on a grilled butter brioche, with fresh herbal cheese, a poached egg, chervil, dill and chives. Finished with Belgian smoked herring caviar.	
Tuna Tataki	22,00
Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.	
Stracciatella ✓	17,00
Beautifully creamy Stracciatella of Italian burrata cheese, with candied Prunella tomatoes, eggplant pickle, black olive crumble and tomato caramel, finished with rocket salad. Served with a crispy slice of roasted focaccia and a rosemary dressing, garlic, lime and extra virgin olive oil.	
Vitello tonnato	17,50
A real Italian classic where we combine gently cooked Belgian veal with a royal tuna mayonnaise and Italian caperberries.	

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

Thai Beef Salad

Shortly grilled steak with a teriyaki sauce lacquer, sesame seeds, cucumber, red onion, tomato, iceberg lettuce and hot and sweet lime-chili dressing.

MAIN 25,00

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

Burrata

Italian burrata cheese from Puglia, marinated cherry tomatoes, grilled bell pepper, pine nuts, red onion, crispy focaccia, basil oil and rocket salad.

MAIN 23,00

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.

MAIN 26,00

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.

Catch of the Day

day price

With this dish we like to respond to the market offerings and the fish of the season. All information can be found on our chalkboards and with our waiters.

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.

Duroc pork

31,00

Short-grilled piece of Presa pork, with a salsa verde, lukewarm Mediterranean pearl couscous, made with pomegranate, bell pepper, carrot, cilantro and red onion. Served with tzatziki and smoked harissa.

Double Smashed Burger, "BIG APPLE STYLE"

25,00

100% beef burgers from Belgian Blue with extra bone marrow, aged cheddar, sweet and sour pickle, tomato, iceberg lettuce, red onion rings and bacon, mustard and ketchup topping, coleslaw on the side. Served with a Hasselback potato topped with cheddar cheese sauce, sour cream, crispy crumble of onions, bacon and chives.

Rumpsteak

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 sauce, chimichurri or herb butter.

Six-rib Uruguay 700 gr.

80,00

Grilled Uruguayan six-rib from The Butcher Store by De Laet & Van Haver. Served with thick Belgian fries, mayonnaise and a fresh salad of cabbage lettuce, watercress, tomato and French mustard vinaigrette. Sauce of your choice: mushroom, pepper, bearnaise sauce, chimichurri or herb butter. This is served for 2 people.

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.

Pomodoro e burrata

23,00

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

SIDES

- Belgian fries + 4,00
- Potato croquettes + 4,00
- Fresh salad of butterhead lettuce, watercress, tomato and French mustard vinaigrette. + 6,00

Choose your sauce:

Mushroom, pepper, béarnaise, chimichurri sauce or herb butter. + 4,00

KIDS MENU

Pasta Bolognese

or

Chicken Burger
brioche bun, lettuce,
tomato and fries



or

Kiddo's Beef Burger
brioche bun, lettuce,
tomato and ketchup.



or

Kids fishburger
brioche bun, lettuce,
tomato, cucumber and fries



+

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

Dame Blanche

12,00

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

Cheesecake

12,00

Cheesecake with Greek yogurt, raspberries, lime served with raspberry sorbet. Recommended cocktail pairing from head bartender Wim Deweerdt.

Liquid dessert cocktail

Red Riding Hood

11,00

Eristoff vodka, Eristoff Red vodka, raspberry, fresh lemon juice and a hint of strawberry.

Moelleux au Chocolat

13,00

Chocolate crumble, vanilla ice cream, seasonal fruit.

Crème brûlée

11,00

Seasonal fruit, basil, gel of rose hip and lemon.

Tarte Tatin Appelmans

11,00

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream. We designed a delicious cocktail pairing for this classic.

Liquid dessert cocktail

Tarta Twins

12,00

Bacardi Añejo Cuatro rum, apple gin, butterscotch, chestnut syrup and finished with lemon bitters.

Cheese from Master refiner Van Tricht & son

16,00

4 times Belgian cheese, selected for you by Master refiner Van Tricht. Served with quince compote and Antwerp bread from "The Bakery", called roggeverdommeke.

We recommend three drinks to pair with our cheese platter:

Port Morgadio da Calçada 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.

- **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

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

12,00

Port cocktail

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

Velvet Coffee

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

10,00