

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.



LUNCH

Looking for the ideal lunch spot for your group? Brasserie Appelmans is extremely suitable for an atmospheric lunch.

The location, in the shadow of the Cathedral, is a great asset for organizers looking for a quick lunch for a business trip or a relaxed lunch for a group of friends or family members. We've already put together a few formulas for you, but it's also perfectly possible to make a customized menu. From sandwich lunch to extensive menus with adapted drink formulas and everything in between, 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 7 days in advance.

FORMULAS

APPELMANS LUNCH "TALOËR" VEGGIE € 22 P.P.

A richly filled plate with a Belgian cheese croquette. Toasted sourdough bread with mozzarella, pesto and tomato gremolata. Served with a soup from the chef.

APPELMANS LUNCH "TALOËR" FISH € 22 P.P.

A richly filled plate with a croquette of Belgian North Sea shrimp, toasted sourdough bread with smoked salmon, cream cheese and chopped onion. Served with a soup from the chef.

APPELMANS LUNCH "TALOËR" MEAT € 22 P.P.

A rich plate of beef carpaccio, tartufata mayonnaise with iceberg lettuce and tomatoes on toasted sourdough bread. Accompanied with a beef croquette and a soup from the chef.

CHEZ LA GRAND-MÈRE - € 35 p.p.

Antwerp beef stew

Beef stew from the Butcher's Store by De Laet & Van Haver. Prepared with 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.

Appelmans' crème brûlée



BISTRO LUNCH - € 34 p.p.

Smoked salmon

Smoked salmon carpaccio garnished with hard-boiled egg, parsley, shallot, honey mustard vinaigrette and a toasted butter brioche.

or

Pasta alla puttanesca

Fresh penne, black olives, capers, garlic, chili, basil, bell pepper, cherry tomatoes, and extra virgin olive oil.

Dame Blanche

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

"ANTWERP" LUNCH - € 42 p.p.

Tomato soup

with cream and meatballs.
or

Belgian cheese croquette (1)

Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.

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.

Belgian chocolate mousse from "Callebaut"

DRINKS

Basic - € 15 p.p.

To make lunch a little more enjoyable

One glass of house wine
Rare Vineyards Languedoc, France
(white, red)

or

1 draft beer (Cristal/Bolleke)

or

1 soft drink of your choice

Chaudfontaine still and sparkling water on the table.
Coffee or tea after the meal.



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.

MENU GOTHIC - € 54 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

Bao buns

Filled bao buns with mushrooms, red onion, bean sprouts and teriyaki finished with coriander, mint, lime zest, spring onion and sesame seeds.

With Japanese kewpie mayo.

Lamb

Pan-seared tournedos from the French Pyrenees, potato rösti, bell pepper piperade, eggplant caviar, and arugula. Finished with a veal jus with red onion and basil.

or

Catch of the day

Beautiful piece of fresh fish with garnish from the chef.

or

Gado Gado Salad

Delicious vegan Gado Gado salad with crispy vegan halloumi cubes, sweet-and-sour white cabbage and fennel, cucumber, tomato, soybeans and sprouts, green beans, red onion, corn, crispy fried onions and purslane. Finished with a peanut-coconut dressing.

Belgian chocolate mousse from "Callebaut".



ONZE-LIEVE-VROUWEKATHEDRAAL MENU - € 52 p.p.

Lomo Iberico

Slow-Cooked Premium Spanish Pork, with pickled cucumber, radish, cauliflower, avocado and tarragon cream. Served with Belgian pickles mayonnaise, purslane, and shaved Comté cheese.

or

Shrimp croquettes

Two shrimp croquettes served hyper classically with fried parsley, fresh lemon and herb cheese dip.

or

Belgian Cheese Croquettes

Classically served with fried parsley, fresh lemon.

Dave's Double D Burger

Caramelised onion compote, roasted Padrón peppers, smoked bacon, and Jim Beam bourbon. Avocado and tarragon cream, cheddar, lettuce, pickles, and homemade ketchup.

or

Catch of the Day

With this dish we like to play on the market supply and the fish of the season. Served with garnish from the chef.

or

Pasta alla puttanesca

Fresh penne, black olives, capers, garlic, chili, basil, bell pepper, cherry tomatoes, and extra virgin olive oil.

Dame blanche

Vanilla ice cream with warm Callebaut chocolate sauce and fresh whipped cream.

THE APPELMANS MENU - € 51 p.p.

Appelmans Salad

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

or

Brioche smoked salmon

Artisanal smoked salmon on a toasted butter brioche, fresh herb cheese, poached egg, dill and chives. Finished with Belgian smoked herring caviar.

or

Burrata Salad

Creamy burrata with a salad of bell pepper, red onion, cucumber, tomato, mixed greens, and a herbed dressing.

Antwerp stew

Beef stew from top butcher De Laet & Van Haver. Prepared with Tripel d'Anvers and Tierenteyn mustard, served with thick Belgian fries, mayonnaise and chicory salad.

or

Fish and Chips Appelmans

Beautiful fried cod in a crispy beer jacket. Sweet and sour fennel, gherkin and Amsterdam onion. Served with fresh tartar sauce and thick Belgian fries.

or

Halloumi

Burned halloumi, tomato, pepper piperade, basil oil, sour cream and rocket salad.

Appelmans' crème brûlée



RUBENS MENU - € 50 p.p.

Carpaccio di Manzo

Fresh-cut beef carpaccio, classically served with fresh arugula, aged parmesan and truffle mayonnaise.

or

Tuna Tataki

Shortly fried tuna, sesame seed spring onion, sweet and sour ponzu vinaigrette.

or

Bao buns

Filled bao buns with shiitakes, red onion, bean sprouts and teriyaki finished with coriander, mint, lime zest, spring onion and sesame seeds.
With Japanese kewpie mayo.

Catch of the Day

With this dish we like to respond to the market offerings and the fish of the season.
Served with chef's garnish.

or

Ardennes pork tenderloin

Green vegetables, rosemary potatoes and bordelaise sauce.

or

Pasta alla puttanesca

Fresh penne, black olives, capers, garlic, chili, basil, bell pepper, cherry tomatoes, and extra virgin olive oil.

Tarte Tatin Appelmans

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream.



PLEASURE - € 18 p.p.

Two glasses of house wine Rare Vineyards Languedoc, France (white, red).

or 2 draught beers (Cristal/Bolleke)

or 2 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

DOUBLE PLEASURE - € 23 p.p.

Half a bottle of house wine Rare Vineyards Languedoc, France (white, red)

or 3 draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

APERIO 1 - € 28 p.p.

Reception with a glass of Mont Marçal Cava Brut Reserva. Two glasses of house wine Rare Vineyards Languedoc, France (white, red, pink).

or 2 draught beers (Cristal/Bolleke)

or 2 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

EXTRA COZY - € 30 p.p.

Reception with a glass of Mont Marçal Cava Brut Reserva. 3/4 bottle of house wine Rare Vineyards Languedoc, France (white, red).

or 4 draught beers (Cristal/Bolleke)

or 4 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.



SEX AND THE CITY - € 30 p.p.

An aperitif cocktail of your choice:
Cosmopolitan, GTC or Pornstar Martini
Half a bottle of house wine Rare Vineyards
Languedoc, France (white, red).

or 3 draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water on the table.
Coffee or tea is served after the meal.

NICE AND LUXURIOUS - € 35 p.p.

An aperitif, a glass of Champagne
Nicolas Feuillatte Réserve Exclusive Brut
and wines matching the menu
(half a bottle p.p.)

or 3 draught beers (Cristal/Bolleke)

or 3 soft drinks of your choice.

Chaudfontaine still and sparkling water
is served at the table.
Coffee or tea is served after the meal.



MEETING ARRANGEMENTS

Would you like catering and meeting facilities under one roof?

Our spacious building offers various options for both small and large groups. Together, we make sure to find the most suitable format for your business event. Our second mezzanine, for example, is a perfect setup for effective meetings. Our first mezzanine, in combination with the Private Bar, is particularly suitable for meetings with a networking moment, where we provide quality food and drinks for your company during the break or at the end of the event. The team of Brasserie Appelmans creates the best setting for your meeting or additional networking moment with drinks, walking dinner or cocktails at the bar.

BREAKFAST MEETING ARRANGEMENT (9-12H) € 18 p.p.

Reception with fresh coffee and tea with an assortment of sweet and savory delicacies. Continuous buffet with flavored waters and homemade ice teas. Breaks provided with fresh coffee and tea.

AFTERNOON MEETING ARRANGEMENT (12-16H) € 18 p.p.

Reception with fresh coffee and tea. Continuous buffet with flavored waters and homemade ice teas. Assortment of fresh seasonal fruit. Breaks with fresh coffee and tea.

INCLUDED IN EVERY FORMULA

- AV material (beamer + screen)
- Free WiFi
- Meeting room in the desired setup

YOUR ADVANTAGE

- Personal attention and service
- Central location in the heart of Antwerp
- Parking available nearby
- Easily accessible by public transport
- Historic building as a unique setting

ROOM RENTAL € 250,00 PER HALF DAY.

If so desired, we deliver tailor-made service. Ask us about our sandwich or lunch formulas for during breaks.



RECEPTIE

A private reception with bar tables on the second mezzanine or a "speakeasy" in the Private Bar?

For every occasion, like the conclusion of a day trip, a festive anniversary or a relaxed networking moment, we have put together a suitable arrangement for you. Ranging from reception, drinks or walking dinner arrangements, we will work with you to find the perfect formula to frame your special moment.

RECEPTION & RECEPTION FORMULAS

BEVERAGE FORMULA - RECEPTION
€ 15 p.p. PER HOUR (MIN. 2 HOURS)

DRAFT

Crystal
Bolleke

BOTTLED

Vedett Blond
Vedett White
Liefmans Fruitesse
Bolleke
La Chouffe 0.4%

WINES

Rare Vineyards Languedoc, France (white, red).

SOFTS

Coca-Cola Regular / Zero / Light
Minute Maid Orange

WATER

Chaudfontaine Still
Chaudfontaine Sparkling

You can gather your guests, welcome them and invite them to the city centre of Antwerp with a nice short reception at Brasserie Appelmans. If you want a grand hosting, we are at your service with more extensive formulas.



COCKTAIL & TAPAS - € 30 p.p. / hour

Whiskey Sour

William Lawson Whiskey, Lemon Juice and Sugar.

Pornstar Martini

Eristoff vodka, Licor 43 vanilla liqueur, passion fruit juice and fresh lime juice.

Negroni

Bombay Sapphire gin, Martini Bitter and Martini Riserva Rubino vermouth.

Red Riding hood

Eristoff vodka and Eristoff red vodka with lime and strawberries

Vegetarian Indian Samosa

Samosa of homemade vegetarian curry with coriander sauce.

Tomato crostini

Italian salsa with a Mediterranean toast.

RECEPTION WITH BUBBLES & BAR TAPAS - € 22 p.p.

Glass of **Mont Marçal Cava Brut Reserva** / **homemade ice tea**

Tomato crostini

Italian salsa with a Mediterranean toast

Belgian Ganda ham

sweet and sour vegetables.

RECEPTION WITH BUBBLES & BAR TAPAS - € 40 p.p.

Three glasses of **Mont Marçal Cava Brut Reserva** / **Better Safe Than Sorry** Martini Floreale, Martini Vibrante, Thomas Henry Cherry Blossom tonic, fresh lime juice, falernum syrup.

Kibbeling (10 pieces)

Fried cod kibbeling with homemade tartar sauce.

Tomato crostini

Italian salsa with a Mediterranean toast.

Belgian Ganda ham

sweet and sour vegetables.

RECEPTION

NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT
FRESHLY SQUEEZED ORANGE JUICE - € 30 p.p.

Belgian Ganda ham

And sweet and sour vegetables.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.



WALKING DINNER

Brasserie Appelmans is the place to round off your day trip or business meeting. This can be done with a perfectly served beer, a nice glass of quality wine or a surprising cocktail from our professional bartenders. Our hospitable service ensures the ultimate experience during your walking dinner.

BORREL/ APERITIF - € 30 p.p. per hour

Bolleke, Triple d'Anvers, Torres Finca Negra Sauvignon Blanc Reserva – Fair Trade of Levalet Reserve Merlot - Pays d'Oc, France. Various soft drinks.

Bitterballen

Gefrituurde vleeskroketjes met honing-mosterdmayonaise.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Min Lomo Iberico Tonnato

Low temperature cooked Spanish Iberico pork, tuna mayonnaise, rocket, apple caper, parmesan.

COCKTAILS & FEEL GOOD FOOD FROM 15 PEOPLE - € 40 p.p. per hour

R&B Soul Beam

Jim beam Kentucky Straight Bourbon, Bacardi Carta Oro rum, fresh lemon juice, sugar, Angostura bitters, egg white.

Pornstar Martini

Eristoff vodka, Licor 43 vanilla liqueur, passion fruit juice and fresh lime juice.

GTC

Bombay Sapphire gin, St-Germain Elderflower liqueur, lavender syrup, lime, rabarber bitter, Thomas Henry Tonic Water.

Shirley Temple

Thomas Henry Ginger Ale, orange juice, fresh lemon juice and grenadine.

Chaudfontaine

still and sparkling water on the buffet.

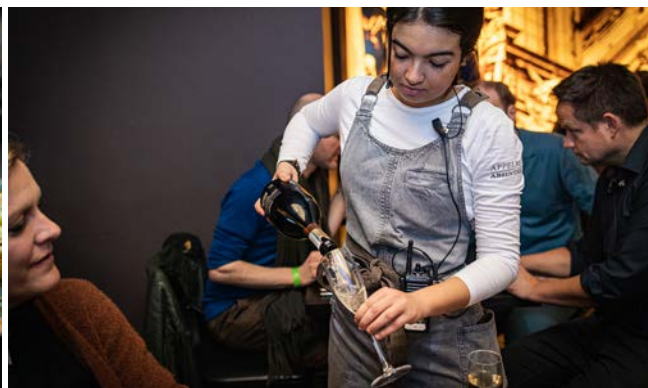
Puntzak

Belgian thick fries served the most Belgian way, plus truffle mayonnaise and grated Parmesan cheese.

Nacho

Tortilla, salted nachos, guacamole, creamy cheddar cheese, salsa fresca, sour cream and jalapeños.

Mini crème brûlée



WALKING DINNER
FROM 20 PEOPLE - € 44,50 p.p.

A walking dinner with open bar is the ideal formula to get your guests to mingle with each other. The dishes are brought around, replacing the more classic seated dinner. The open bar also offers a wide choice of quality drinks.

Nacho

Salted tortilla nachos, guacamole, creamy cheddar, salsa fresca served across the tables.

Carpaccio di Manzo

Freshly sliced beef carpaccio served on a bed of arugula with Granny Smith apple, Kalamata olives, truffle-tartufata mayo, Parmesan, and first-press Arbequina olive oil.

Belgian Cheese Croquette (1)

Served with tomato crostini and lemon.

Fish of the Day

Served with seasonal vegetables and white wine sauce.

Two Sole Rolls

With leek purée and bisque.

Beef Stew

From top butcher De Laet & Van Haver. Prepared with Tripel d'Anvers beer and Tierenteyn mustard. Served with potato croquettes, mayonnaise, and mixed salad.

Crème Brûlée

A delicious, classic preparation of crème brûlée.