







# 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.**

### 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.

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#### 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.

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**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.

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#### 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.

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#### 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.

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#### 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.

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#### 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.

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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 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.

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### Tarte Tatin Appelmans

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream.