





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.