

# 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.





## 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).

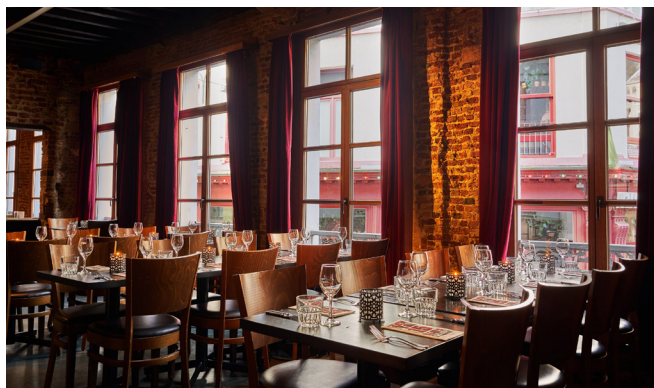
### SOFTS

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.

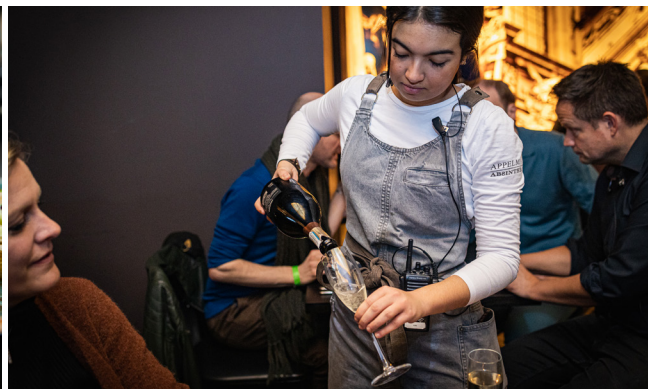
### **Puntzak**

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.