

# **DINNER MENU**



### Brasserie Appelmans is celebrating 20 years!

Several of our dishes have become true classics.
We would like to highlight them by featuring a special 20-year logo.
Be sure to keep an eye on our socials,
as we have some exciting events planned for the celebration.

**☆** © brasserie.appelmans.absinthbar

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.

## STARTER

APPELMANS PROPERTY OF THE PROP	Appelmans "Classic 2004" Tomato Soup With creamy herb sauce, cherry tomatoes, meatballs and crisp basil. The comfort food classic that has been on our menu since 2004.	9,50
APPELMANS OF THE PROPERTY OF T	<b>Shrimp croquettes</b> Two shrimp croquettes, traditionally served with fried parsley and fresh lemon. <i>Since 2004 on our menu.</i>	22,00
	Steak Tartare from Piedmontese beef 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.	18,50
APPLMANS 20	Belgian Cheese Croquettes 7 2 Classically served Cheese Croquettes fried parsley, fresh lemon. Since 2004 on our menu.	17,50
	Smoked Salmon Brioche Artisanal smoked salmon served on a grilled butter brioche, with fresh herbal cheese, a poached egg, dill and chives. Finished with Belgian smoked herring caviar.	19,50
APPLIANS APPLIANS	<b>Lomo Iberico</b> Slow-cooked premium Spanish pork, pickled cucumber, radish, cauliflower, avocado and tarragon cream. Served with Belgian pickles mayonnaise, purslane and shaved Comté cheese.	16,50
	<b>Tuna Tataki</b> Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.	23,00
	Teriyaki Bao Buns ♥ Steamed bao buns filled with shiitakes, red onion, bean sprouts and teriyaki sauce. Finished with fresh coriander, mint, lime zest, spring onion and sesame seeds.	14,00

Served with 3 Japanese kewpie mayo dips: wasabi, kimchi, and lime-sesame.

### SALADS



**Appelmans Salad** 

A fresh salad with corn-fed chicken,
Ganda ham, green apple and yogurt dressing.
Since 2004 on our menu.

FIRST 18,00 MAIN 24,00

Scampi Salad MAIN 29,50

Sweet and spicy caramelized scampi served with a salad of bell pepper, mango, red onion, cucumber, tomato, and mixed greens. Finished with a mango curry dressing.

Beef Tagliata MAIN 25,00

An Italian classic.

Briefly grilled and sliced steak topped with a mix of arugula, tomato, pine nuts, olives, cucumber, red onion, eggplant caviar, and basil. Finished with an aged balsamic vinaigrette.

We recommend ordering your steak medium rare for this preparation.

Smoked Salmon Salad MAIN 26.00

Smoked salmon, shallot, parsley, mimosa egg, brioche, mustard, fennel, mixed greens, tomato, red onion, green beans, cucumber, finished with a honey-dill dressing.

Gado Gado Salade MAIN 23,00

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.

### MAIN DISHES



### Antwerp beef stew

26,00

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

Since 2004 on the menu.

With our delicious stew, it's best to drink a genuine Tripel d'Anvers.

#### Piemontese Beef Tartare

26,00

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.

Lamb 33,00

Pan-seared tournedos from the French Pyrenees, served with potato rösti, pepper piperade, eggplant caviar, and arugula.

Finished with a veal jus infused with red onion and basil.

### Dave's Double D Burger

25,00

Double smashed beef burger with bone marrow. Caramelized onion compote, roasted padrón peppers, smoked bacon and Jim Beam bourbon. Avocado and tarragon cream, cheddar, lettuce, pickles, and homemade ketchup. Served with thick Belgian fries and mayonnaise.

Rumpsteak 31,00

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, veal jus with red onion & basil or herb butter.

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### Grilled rib-eye from Argentina 350 gr.

42,00

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, veal jus with red onion & basil or herb butter.

### Pasta alla puttanesca 🌾

25,00

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

### Fish and Chips Appelmans

27,00

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.

### 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, veal jus with red onion & basil or herb butter. + 4,00

### KIDS MENU

Only for kiddos younger than 12

### **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.

16,00







### **DESSERTS**



### Cheese from Master refiner Van Tricht & son

18,00

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! <b>Liefmans Goudenband 8,0° - 33cl</b>	5,50
A perfect partner for these cheeses. <b>Port cocktail</b>	12.00
A lovely creation from our head bartender Wim Deweerdt.	12,00
42 Below vodka stirred with Taylor's White Port, Butterscotch liqueur, Frangelico and walnut bitters.	

### Neteling

Belgian goat cheese made from raw milk from the Kempen region. Farm-made, sprinkled with salted charcoal ash. This cheese was developed by Michel Van Tricht and Veerle & Paul from goat farm Polle, inspired by the French Valencay. When well-aged, it shows a beautiful gray and blue flora on the rind. The cheese is named after the River Nete, which runs near the cheese factory.

#### Westmalle +12 maand

Trappist cheese made from pasteurized milk from the village of the same name. The monks use 100% natural ingredients, such as milk from their own cows. No preservatives or colorings are used. When the cows go to fresh pastures in spring, the cheese takes on a slightly different color than when they stay in the barn during winter.

#### Landloperke

The inspiration for this cheese came from Portugal, where plant rennet from the cardoon plant is used, like in this cheese. The use of cardoon gives a bitter note and complexity. The cheese was initially made by Kaasboerderij Hegget in Merksplas, one of the first Belgian producers to use this rennet. Production has since moved to Little Cheese Farm in Lotenhulie. The result is a spoon cheese made from raw cow's milk. A cloth surrounds the cheese to help it keep its shape. The cheese is named after Merksplas, where a gypsy colony was located long ago.

#### • Pas de Geuze

A spicy blue cheese made from organic raw cow's milk. The cheese is made by the cooperative cheese dairy Het Hinkelspel in East Flanders' Sleidinge. The milk comes from several farms in the Westhoek region. This cheese ages for 6 to 8 weeks, then matures for another 2 weeks in old geuze Cuvée René from Lindemans.

# AFTER-DINNER COCKTAILS

<b>Grey Goose Espresso Martini</b> Grey Goose vodka, Kahlua, 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
Cafe Brulee Baileys and Licor 43 Crème Brûlée with a shot of Caffè Vergnano espresso. A creamy dessert cocktail topped with a beautiful brûlée.	12,00