





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%
Wild Jo

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 - € 20 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, Fever-Tree Elderflower, 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 - € 27 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.

Profiterol

filled with a seasonal mousse, finished with a truffle mayonnaise.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Mini Vitello Tonnato

Lovely thin-cut veal from Hoogstraten. Topped with a soft tuna mayonnaise, rocket salad and apple capers.

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, Fever-Tree Tonic Water.

Shirley Temple

Fever-Tree 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 - € 35,00 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.

Carpaccio di Manzo

freshly cut beef carpaccio, served on a bed of rocket salad with Granny Smith apple, Kalamata olives truffle-tartufata-mayo, Parmesan cheese and Arbequina virgin olive oil.

Belgian cheese croquette (1)

with tomato crostini and lemon.

Classic fish & chips

of cod in crispy beer batter, served with fresh tartar sauce and thick Belgian fries.

Antwerp beef stew

Beef stew from top butcher De Laet & Van Haver. Prepared with Antwerp beer Tripel d'Anvers and Tierenteyn mustard, served with potato croquettes, mayonnaise and a mixed salad.

Belgian chocolate mousse

of "Callebaut".

**WALKING DINNER DELUXE
FROM 20 PERSONS - € 53 p.p.**

Nacho

Tortilla salt nachos, guacamole, creamy cheddar, salsa fresca. Distributed among the tables.

Piedmontese beef tartare

Wonderful raw tartare of top class Italian beef steak. Flavored with a tartufata dressing and Italian herbs. Served with a fresh insalata mista, homemade pickles

Classic Ostend shrimp croquette (1)

of North Sea shrimp.

Smoked salmon

Served with a fresh salad and a crisp of Mediterranean toast.

Pieces of pork tenderloin

with green vegetables, croquettes and a bordelaise sauce.

Mini dame blanche

with hot chocolate sauce and whipped cream.



**WALKING DINNER SUPREME
FROM 20 PERSONS - € 55 p.p.**

Dips

Italian tomato salsa, guacamole, hummus, Mediterranean toast & nachos. Divided among the tables.

Belgian mini steak tartare

Belgian mayonnaise of pickles and an onion crumble.

Catch of the day

Beautiful piece of fresh fish with garnish from the chef.

Grilled Simmental rib eye

served with parmesan mashed potatoes, half glaze.

Crème brûlée

the delicious classic crème brûlée recipe

A triple cheese buffet

with cheese from master refiner Van Tricht, served with Antwerps Roggeverdommeke from The Bakery and with a compote of quince.

Your walking dinner, with an "open bar". Choose this option and pay for your drinks afterwards at the current rate. It is, of course, also possible to combine your walking dinner with one of our earlier mentioned formulas.