





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.

PRIDE MENU - € 48 p.p.

Belgian cheese croquettes

Classically served fried parsley, fresh lemon and a crostini with fine herbs cheese dip.

Fish and Chips Appelmans

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.

Creamy Italian panna cotta

served with summer fruit.

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 shiitakes, red onion, bean sprouts and teriyaki finished with coriander, mint, lime zest, spring onion and sesame seeds. With Japanese kewpie mayo.

Pluma iberico

slow cooked cocoa iberico pork, cream of Jerusalem artichoke, wild mushrooms, pomme fondant, veal jus
or

Catch of the day

Beautiful piece of fresh fish with garnish from the chef.
or

Halloumi

Burned halloumi, tomato, bell pepper piperade, basil oil, sour cream and rocket lettuce.

Belgian chocolate mousse from "Callebaut".



MENU 20 YEARS - € 52 p.p.
BRASSERIE APPELMANS/ABSINTBAR



Lomo Iberico Tonnato

Low temperature cooked Spanish Iberico pork, tuna mayonnaise, rocket, apple carp, parmesan.

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, lemon and a crostini with herb cheese dip.

MJ Burger

100% Irish beef burgers, cheddar, bacon, sweet and sour pickle, tomato, iceberg lettuce, MJ pepper sauce. Served with thick Belgian fries, mayonnaise.

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 e Basta

fresh pappardelle pasta, seasonal wild mushrooms, fresh gremolata, pistachio served with pecorino

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, chervil, dill and chives. Finished with Belgian smoked herring caviar.

or

Artichoke and goat

Salad with artichoke, carrot varieties, tomato, cucumber, red onion, mesclun salad and young creamy goat cheese Van Polle, fresh dressing of white balsamic vinegar and lemon curd.

Antwerp stew

Beef stew from top butcher De Laet & Van Haver. Prepared with Antwerp beer "Bolleke" and Tierenteyn mustard, served with thick Belgian fries, mayonnaise and mixed 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.

Appelmans' crème brûlée



RUBENS MENU - € 50 p.p.

Carpaccio di Manzo

Fresh-cut beef carpaccio, classically served with fresh arugula, aged parmesan, crumble of olives, roasted pine nuts and olive oil.

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.

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 e basta

Fresh pappardelle pasta, seasonal wild mushrooms, fresh gremolata, pistachio served with pecorino

Tarte Tatin Appelmans

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream.