

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.

[f @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 "Classic 2004" Tomato Soup

9,50

With creamy herb sauce, cherry tomatoes, meatballs and crisp basil.
The comfort food classic that has been on our menu since 2004.



Shrimp croquettes

22,00

Two shrimp croquettes, traditionally served with fried parsley and fresh lemon.
Since 2004 on our menu.

Steak Tartare from Piedmontese beef

18,50

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.



Belgian Cheese Croquettes

17,50

2 Classically served Cheese Croquettes fried parsley, fresh lemon and a crostini with fine herbs cheese dip.
Since 2004 on our menu.



Scallops

21,00

Pan-seared scallops, Jerusalem artichoke cream, soybeans, spinach cream, first-pressed olive oil infused with basil & herring caviar.

Dish by Chef Ron Diephout from 2011.

Recipe can be found on pages 158/159 in the book "Bar & Food" by Brasserie Appelmans & Absinthbar.

Smoked Salmon Brioche

19,50

Artisanal smoked salmon served on a grilled butter brioche, with fresh herbal cheese, a poached egg, chervil, dill and chives.
Finished with Belgian smoked herring caviar.



Lomo Iberico Tonnato

16,50


Slow-cooked Spanish Iberico pork, tuna mayonnaise, arugula, apple capers, Parmesan.

Dish by Marc Gottenbos from 2007.

Recipe can be found on pages 152/153 in the book "Bar & Food" by Brasserie Appelmans & Absinthbar.

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Tuna Tataki 23,00
Lightly baked tuna, sesame seed spring onion, sweet-and-sour ponzu dressing.

Teriyaki Bao Buns  14,00
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.

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



Slow-cooked Hoisin Pork Belly with North Sea Crab Tartare 21,00
Belgian Duroc pork glazed with hoisin and finished with a tartare of North Sea crab, lime mayonnaise, and shiso.
Dish by Chef Ron Diephout from 2013.
Recipe can be found on pages 150/151 in the book "Bar & Food" by Brasserie Appelmans & Absinthbar.

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

Thai Beef Salad

Shortly grilled steak with a teriyaki sauce lacquer, sesame seeds, cucumber, red onion, tomato, iceberg lettuce and hot and sweet lime-chili dressing.

MAIN 26,00

Tuna Tataki

Shortly baked tuna, fresh mango, grilled zucchini, sesame, mixed salad, snow peas, peanuts and a sweet-and-sour ponzu dressing.

MAIN 28,00



Artichoke & Goat Cheese

Salad with artichokes, heirloom carrots, tomato, cucumber, red onion, mesclun salad, and young creamy goat cheese from Van Polle in Kasterlee, with a fresh white balsamic and lemon curd dressing.

Dish by Chef Timon Bluemink from 2014.

Recipe can be found on pages 184/185 in the book "Bar & Food" by Brasserie Appelmans & Absinthbar.

HG 25,00

MAIN DISHES



Antwerp beef stew

26,00

Beef stew from top butcher De Laet & Van Haver. Prepared with Antwerp Bolleke (De Koninck) beer and Tierenteyn mustard, served with thick Belgian fries, mayonnaise, and mixed salad.
Since 2004 on the menu.

With our delicious stew, it's best to drink a genuine and iconic Antwerp Bolleke.

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.



Pluma iberico

33,00

Slow-cooked and cocoa-glazed Iberico pork, Jerusalem artichoke cream, wild mushrooms, pomme fondant, veal jus.
Dish by Chef Ron Diephout from 2010.
Recipe can be found on pages 204/205 in the book "Bar & Food" by Brasserie Appelmans & Absinthbar.



MJ Burger

26,00

100% Irish beef burgers with extra bone marrow, cheddar, bacon, sweet and sour pickles, tomato, iceberg lettuce, MJ pepper sauce. Served with thick Belgian fries and mayonnaise.
Dish by Chef Matthias Jacobs from 2016.

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, red wine sauce or herb butter.

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Six-rib Uruguay 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, red wine sauce or herb butter.



Pasta e Basta 25,00

Fresh pappardelle pasta, wild mushrooms, fresh gremolata, and pistachio.
Served with aged Pecorino cheese.

Dish by Chef Vadim Vesters from 2015.

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.



Mechelse Koekoek Deluxe 32,00

Ballotine of Mechelse Koekoek filled with shrimp and shiitake, carrot-ginger cream, pomme dauphine, and finished with veal tarragon jus.

Dish by Chef Marc Gottenbos from 2005.

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, red wine sauce 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



Dame Blanche

Vanilla ice cream with hot Callebaut-chocolate sauce and fresh whipped cream.
Since 2004 on the menu.

12,00



Le Praliné

Hazelnut ice cream, banana cream, white chocolate crumble, peanut praline, Sao Thomé chocolate ganache, and salted caramel.
Dish by Chef Lander Hanskens Maldonado from 2018.

12,00

Cocktail Suggestion

Stir the Pot

Frapin 1270 cognac, butterscotch liqueur, chestnut syrup, black walnut bitters and walnut oil.

A surprisingly easygoing cocktail with a lot of flavor.

16,00

Moelleux au Chocolat

Chocolate crumble, vanilla ice cream, seasonal fruit.

14,00

Crème brûlée

Classic speculaas spice mix scented crème brûlée.

10,00

Tarte Tatin Appelmans

Lukewarm caramelized apples with shortcrust pastry and vanilla ice cream. We designed a delicious cocktail pairing for this classic.

12,00

Liquid dessert cocktail

Tarta Twins

Bacardi Añejo Cuatro rum, apple gin, butterscotch, chestnut syrup and finished with lemon bitters.

12,00

Cheese from Master refiner Van Tricht & son

16,00

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!

Liefmans Goudenband 8,0° - 33cl 5,50

A perfect partner for these cheeses.

Port cocktail 12,00

A lovely creation from our head bartender Wim Deweerdt.

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

Grey Goose Espresso Martini

12,00

Grey Goose vodka, Tia Maria, a shot of Caffè Vergnano espresso, a pinch of sea salt and sugar syrup.

Port cocktail

12,00

A lovely creation from our head bartender Wim Deweerdt.
42 Below vodka stirred with Taylor's White Port, Butterscotch liqueur, Frangelico and walnut bitters.

Velvet Coffee

10,00

Disaronno Velvet, Frangelico, Baileys, Caffè Vergnano espresso.
No dessert? Try a liquid dessert.