

MAVEN / MEIV(ə)N / NOBLE MEAT CRAFT
ENGLISH NOUN FOR EXPERT & CONNOISSEUR

We are **NOBLE** in our continuous search to act consciously and with respect.

We offer **MEAT** of the highest quality.

We carry **CRAFT** in our genes through years of expertise.

CHOOSE YOUR MENU

BY /MEIV(Θ)N' / DE LAET & VAN HAVER

EXPERIENCE

STARTERS

PREMIUM COLD CUTS AND PAN CATALAN
MAVEN BEEF SHOT

TACO AND SLOW COOKED LAMB BELLY
FLATBREAD AND DUROC PORCHETTA
BEEF CHEEK CROQUETTE

MEAT SELECTION

DANSK KØD SWAMI STYLE DANISH STRIPLOIN
TRUFFLED POMMES FRITES
OXHEART TOMATO SALAD
GLAZED CORN WITH FERMENTED SOY

DESSERTS

MAVEN HOLSTEINER PINK VANILLA ICE &
CHURROS

SERVED PER TABLE

€75 PER PERSON

WITH PAIRING DRINKS PER COURSE

€115 PER PERSON

PREMIUM

STARTERS

PREMIUM COLD CUTS AND PAN CATALAN
MAVEN OYSTER & PORK BELLY,
PEAR AND GREEN LEMON
MAVEN BEEF SHOT

TACO AND SLOW COOKED LAMB BELLY
FLATBREAD AND DUROC PORCHETTA
BEEF CHEEK CROQUETTE

MEAT SELECTION

DANSK KØD SWAMI STYLE DANISH STRIPLOIN
JAPANESE WAGYU KOBE A5 50gr/pp
TRUFFLED POMMES FRITES
OXHEART TOMATO SALAD
GLAZED CORN WITH FERMENTED SOY

DESSERTS

MAVEN HOLSTEINER PINK VANILLA ICE &
CHURROS

PER TABLE

€105 PER PERSON

WITH PAIRING DRINKS PER COURSE

€145 PER PERSON

Including Perrier-Jouët Champagne, white & red wine, water, soft and tap beer and coffee or tea

STARTERS

TO SHARE OR NOT TO SHARE...

TARTARE OF BELGIAN VEAL AND ROYAL BELGIAN CAVIAR & TOAST €27,50

Sour cream – ginger – matcha – smoked caviar – toast – fresh herbs

MAVEN SIGNATURE SMOKED IMPERIAL HERITAGE CAVIAR (30gr -50gr) €89 - €149

Sour cream – lemon zest – toast

TENDERLOIN CARPACCIO AND PIEDMONTESE TRUFFLE €22,50

Parmigiano Reggiano – Arbequina virgin olive oil – truffle

BUTCHER'S PORK TOAST €14,90

Minced pork meat – pickle mayo – pickled veggies – parmigiano

BEEF CHEEK CROQUETTE €15,50

Bread crust – beef cheek ragù – pickled mustard seeds – mustard mayo

BONTA CROQUETTES (5pc) €14,50

Ham croquette – lemon zeste – ham infused mayo

TACO AND SLOW COOKED LAMB BELLY €15,50

Chickpea cream – pickled veggies – lime

SWEET BREAD MAVEN Mc NUGGETS €24,50

In crispy panko – maven curry

FLATBREAD AND DUROC PORCHETTA €16,00

Sweet and sour vegetables – Crosse and Blackwell cream – Italian porchetta

PURE MEDITERRANEAN ARTICHOKE €15,50

Beetroot vinaigrette & white balsamico

TUNA CARPACCIO €18,50

Marinated egg yolk – Japanese vinaigrette – black sesame

MAVEN CLASSIC CHEESE BURGER €14,50

100% dry aged beef burger – cheddar – pickles – lettuce

MAVEN MEAT SELECTION BY JULES KONINCKX & LUC DE LAET

UNCURED SPECIALTY SELECTION

JAPANESE A5 KOBE ENTRECÔTE €38,88/100 gr.

JAPANESE A5 KOBE FILET €49,00/100 gr.

Entrecôte & filet (recommended weight ca. 200 gr.)

DRY AGED AND CURED TO PERFECTION

ALL MEAT IS CAREFULLY SELECTED AND AGED BY JULES KONINCKX & LUC DE LAET

ENTRECÔTE min. 350gr | CÔTE A L'OS 1 kg (min. 2 pers.) | FILET PUR min. 250 gr

HOLSTEINER (AUSTRIA)

ENTRECÔTE €10,90/100 gr.

CÔTE A L'OS (min. 2 pers.) €9,50/100 gr.

FILET PUR

BUTCHERS'S CUT

€38,15/350 gr

€95,00/1000 gr.

€34,00/250 gr.

RUBIA GALLEGA (SPAIN)

ENTRECÔTE €13,38/100 gr.

CÔTE A L'OS (min. 2 pers.) €12,00/100 gr.

€46,83/350 gr.

€120,00/1000 gr.

SWAMI (DENMARK)

ENTRECÔTE €15,82/100 gr.

CÔTE A L'OS (min. 2 pers.) €14,50/100 gr.

€55,37/350 gr.

€145,00/1000 gr.

SASHI (SWEDEN)

ENTRECÔTE €11,09/100 gr.

CÔTE A L'OS (min. 2 pers.) €10,50/100 gr.

€38,84/350 gr.

€105,00/1000 gr.

FREYGAARD CHOCO BEEF (DENMARK)

ENTRECÔTE €14,50/100gr

CÔTE A L'OS (min. 2 pers.) €13,50/100gr

€50,75/350 gr.

€135,00/1000 gr.

The butcher is happy to welcome you at the butcher's block for additional help regarding your meat choice

FISH (day price)

CATCH OF THE DAY

VEGETARIAN (day price)

WE ARE HAPPY TO PROVIDE A VEGETARIAN OR VEGAN ALTERNATIVE GUIDED BY TERROIR

SIDES AND COMPLEMENTING EXTRAS

POTATOES

POMMES FRITES €3,50

TRUFFLE POMMES FRITES €7,50

Fresh truffle – Parmigiano Reggiano – truffle mayo

SWEET POTATO FRIES €6,50

Stracciatella – lime

PARMESAN PUREE €4,90

PARMESAN & TRUFFLE PUREE €6,50

SALADS

CROP SALAD €3,90

Smoked butter vinaigrette a l'ancienne

TOMATO & BEETROOT SALAD €6,50

Beetroot & white balsamico vinaigrette

VEGETABLES

CAULIFLOWER €7,50

Curry – parmigiano – onion crumble

DUTCH GREEN ASPARAGUS €8,50

Choron espuma – dragon crumble – watercress

ROASTED CABBAGE €6,50

Beetroot sauce – parmigiano – tomato powder – togarashi

LITTLE JEMS €7,50

Yakiniku grilled – red wine vinegar

MISO SOYA CORN €7,50

Yakiniku grilled – miso soya

SAUCES

PEPPERCORN SAUCE €3,90

BÉARNAISE OR CHORON SAUCE €4,90

ARCHIDUC MUSHROOM SAUCE €3,90

FYI, quality meat doesn't need sauce, but there is no shame in ordering it.

DESSERTS

MAVEN BOULE DE BERLIN €9,50

Crème patissière - Secreto07 paté - Colombian snow

MAVEN RUBY CHOCOLATE ÉCLAIRE €10,50

Crème patissière - Ruby chocolate - crispy smoked bacon - red fruit crumble

MAVEN BURGER €10,50

Brownie - pink vanilla ice - mango – strawberry

SALTY CARAMEL & CHOCOLATE PIE €12,90

Caramel - bone marrow - bonta crumble - dried ham - blueberries - chocolate brownie

HOLSTEINER PINK VANILLA ICE CREAM €10,50

Holsteiner cow milk - vanilla - green lemon - pink meringue



GIFT CARDS

SPOIL ONE WITH MAVEN

Get your hands on our pretty gift cards.
Aks our lovely staff for more info!
Now also available on www.maven-antwerp.be.

VIP

PRIVATE DINING ROOM

ENJOY INTIMATE FINE DINING

Craving an experience you won't forget?
Book our private dining room for your next meeting or celebration.
The best view of MAVEN guaranteed.
We have room for 12 exceptional people.
Contact us via info@maven-antwerp.be for more info.



DOGGY TREAT

TREAT YOUR TRUSTY COMPANION

We love dogs & we love to spoil them even more!
Get your dog a quality bone. Ask our staff all about it!

MAVEN

THE LOBBY

NEW: THE LOBBY

APERRO & DIGESTIF BAR

Check out our new upper bar on the 1st floor.
The perfect place to meet your friends before
or after dinner.