

**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.

## **MAVEN MENU**

**EXPERIENCE MENU BY /MEIV(Θ)N' / DE LAET & VAN HAVER**

### **STARTERS**

SECRETO 07 AND PAN CATALAN  
PIEDMONTESE BEEF SHOT  
PITA AND SLOW COOKED LAMB BELLY  
FLATBREAD AND DUROC PORCHETTA  
BEEF CROQUETTE

### **BUTCHER'S SELECTION**

SPANISH RUBIA GALLEGA FILET PUR  
POMMES FRITES TRUFFLE  
CROP SALAD  
CHAR GRILLED SPANISH POINT PEPPERS

### **DESSERTS**

HAPPY HAZEL ICE BUCKET  
WARM "OLIEBOLLEN" DOUGHNUT FRITTERS

**SERVED PER TABLE**  
**€69 PER PERSON**

**MAVEN ALL-IN MENU**  
**€110 PER PERSON**

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

## **STARTERS**

### **TO SHARE OR NOT TO SHARE...**

TARTARE OF BELGIAN VEAL AND ROYAL BELGIAN CAVIAR €18,00

*Sour cream – fresh herbs*

TENDERLOIN CARPACCIO AND PIEDMONTESE TRUFFLE €17,50

*Parmigiano Reggiano – virgin olive oil*

BUTCHER'S PORK TOAST €10,50

*Minced pork meat – mustard – pickles – onion*

BEEF CROQUETTE €15,00

*Bread crust – beef cheek ragù - pickled mustard seeds*

SECRETO 07 CROQUETTES (2 pcs.) €14,00

*Bread crust – Secreto 07 – fresh lime*

PITA AND SLOW COOKED LAMB BELLY €14,50

*Chickpea cream – La Chinata pimentón ahumado – pickled vegetables*

FLATBREAD AND DUROC PORCHETTA €16,00

*Sweet and sour vegetables – Crosse and Blackwell cream*

FLATBREAD AND STRACCIATELLA-BURRATA €13,00

*Hummus – arugula – baby artichoke*

PURE MEDITERRANEAN ARTICHOKE €12,00

*Beetroot hummus dip*

GAMBERO ROSSO CARPACCIO €17,50

*Olive oil – pink pepper*

## UNCURED MEAT

### BLANC BLEU BELGE

BY ARTISAN BBB CATTLE FARMER RAF WEEMAES  
PREFERRED PARTNER FOR 25Y BY DE LAET & VAN HAVER

FILET PUR €35,00/300 gr.

*Taste specs: tender – lean – soft flavored  
Pan seared in butter*

RIBEYE STEAK (min. 2.) €29,50/350 gr. (p.p.)

*Taste specs: marbled – tender – rich flavor  
Charcoal grilled*

**JAPANESE A5 KOBE** €38,88/100 gr.

Entrecôte (recommended weight ca. 200 gr.)

## DRY AGED AND CURED TO PERFECTION

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

### AUSTRIAN SIMMENTALER

ENTRECÔTE €8,20/100 gr.

CÔTE À L'OS (min. 2 pers.) €7,47/100 gr.

BUTTER AGED FILET PUR €13,00/100 gr.

### BUTCHERS'S CUT

€28,70/350 gr.

€74,70/1000 gr.

€39,00/300 gr.

### SPANISH RUBIA GALLEGA

ENTRECÔTE €11,38/100 gr.

CÔTE À L'OS (min. 2 pers.) €10,33/100 gr.

€39,83/350 gr.

€103,30/1000 gr.

### SPANISH ANGUS

ENTRECÔTE €10,50/100 gr.

CÔTE À L'OS (min. 2 pers.) €10,20/100 gr.

€36,75/350 gr.

€102,00/1000 gr.

### SASHI (DENMARK)

ENTRECÔTE €10,66/100 gr.

CÔTE À L'OS (min. 2 pers.) €9,80/100 gr.

€37,31/350 gr.

€98,00/1000 gr.

## FISH

CATCH OF THE DAY (day price)

## VEGETARIAN

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

## SIDES AND COMPLEMENTING EXTRAS

### POTATOES

POMMES FRITES €3,50

POMMES FRITES €6,00

*Fresh truffle – Parmigiano Reggiano*

SWEET POTATO FRIES €7,50

*Stracciatella – lime*

PARMESAN PUREE €4,50

### SALADS

CROP SALAD €3,50

*Smoked butter vinaigrette*

ARUGULA SALAD €4,50

*Parmigiano reggiano – baby artichokes*

MIXED CHICORY SALAD €3,50

TOMATO SALAD “SAVEUR D’ANTAN” €3,50

### VEGETABLES

CHAR GRILLED SPANISH POINT PEPPERS €4,50

*Lime – peperonata cream*

SAUTEED BROCCOLINI €6,00

*Yoghurt dip*

DUTCH GREEN ASPARAGUS €6,00

*Roasted eggplant cream – watercress*

BABY RAINBOW CARROTS €4,00

*Crosse and Blackwell cream*

SAUTEED SUMMER MUSHROOMS €5,50

*Soft garlic – fresh herbs*

### SAUCES

PEPPERCORN SAUCE €3,00

BÉARNAISE OR CHORON SAUCE €3,00

ARCHIDUC MUSHROOM SAUCE €3,00

SMOKED BUTTER €2,00

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

## DESSERTS

CRÈME BRULÉE AND FRESH RASPBERRIES €11,00

*Salty cranberry crumble*

HAPPY HAZEL ICE SHARING BUCKET (min. 2 pers.) €8,00 (p.p)

*Selection of toppings and fruits*

WARM "OLIEBOLLEN" DOUGHNUT FRITTERS €9,00

BLUE CHEESE AND NECTAR PEDRO XIMENEZ €9,00

*Shropshire and Gonzalez byass*



## **GIFT CARDS**

### **SPOIL ONE WITH MAVEN**

Get your hands on our pretty gift cards.  
Ask our lovely staff for more info!  
Now also available on [www.maven-antwerp.be](http://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](mailto: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!



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*FYI, our menu is served per table and available with vegetarian, vegan or fish alternatives*



## LUNCH

STEAK TARTARE €23,00

BLACK ABERDEEN FILET PUR €35,00

GREEN ASPARGUS WITH SLOW COOKED PORK BELLY AND POACHED EGG €20,00

CEASAR SALAD €20,00

FLATBREAD VEGGIE €17,00

WOODOVEN SEABASS €32,00

CHIANINA TRUFFLE BURGER €21,00

TENDERLOIN CARPACCIO AND PIEMONTESE TRUFFLE €22,00

FRIES & CROP SALAD INCLUDED

## POTATOES

TRUFFLE POMMES FRITES €6,00

SWEET POTATO FRIES €7,50

## SALADS

ARUGULA SALAD €4,50

TOMATO SALAD €3,50

## VEGETABLES

DUTCH GREEN ASPARAGUS €6,00

SAUTEED BROCCOLINI €6,00

## SAUCES

PEPPERCORN SAUCE €3,00

BÉARNAISE OR CHORON SAUCE €3,00

ARCHIDUC MUSHROOM SAUCE €3,00

*Check our special cuts menu if you need more meat. 😊*