

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

LUNCH
PERFECT MOMENT OF PAUSE

We're open for lunch every weekday from 12 pm - 2 pm.
Expect weekly suggestions that thrill your tastebuds.

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.

GIFT CARDS
SPOIL ONE WITH MAVEN

Get your hands on our pretty gift cards.
Ask our lovely staff for more info!
Soon also available online.

