

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.

PICK A SIDE

BY /MEIV(Ə)N/ / JULES KONINCKX & DE LAET - VAN HAVER

EXPERIENCE

STARTERS

ENIGMA DRY AGED PICAÑA CUT
MAVEN BEEF SHOT

WAGYU BEEF CROQUETTE & PICKLES
TURKISH LAMB KEBAB & TZATZIKI
THAI VEAL TARTARE

MAIN

MAVEN OX FAT DRY AGED LOIN CUT (150gr pp)*
POMMES FRITES & BLACK GARLIC MAYO
YUZU AND SOYA INFUSED TOMATO SALAD
CABBAGE & SMOKED BEURRE BLANC

DESSERTS

HOLSTEINER SOFT VANILLA ICE & HOLY COOKIE
MAVEN SNICKERS

SERVED PER TABLE
€ 89,00 PER PERSON

WITH DRINKS
€ 134,00 PER PERSON

PREMIUM

STARTERS

ENIGMA DRY AGED PICAÑA CUT
MAVEN OYSTER AND PORK BELLY,
GRAPEFRUIT, LIME ZEST
MAVEN BEEF SHOT

WAGYU BEEF CROQUETTE & PICKLES
TURKISH LAMB KEBAB & TZATZIKI
THAI VEAL TARTARE

MAIN

MAVEN OX FAT DRY AGED LOIN CUT (150gr pp) *
*JAPANESE WAGYU KOBE A5 50gr/pp **
POMMES FRITES & BLACK GARLIC MAYO
YUZU AND SOYA INFUSED TOMATO SALAD
CABBAGE & SMOKED BEURRE BLANC

DESSERTS

HOLSTEINER SOFT VANILLA ICE & HOLY COOKIE
MAVEN SNICKERS

SERVED PER TABLE
€119,00 PER PERSON

WITH DRINKS
€164,00 PER PERSON

***ASK FOR MORE AND MORE → CHECK THE MAVEN MEAT SELECTION**

Including a selection of MAVEN wines, water, soft, draft beer and coffee or tea

STARTERS

TO SHARE

WAGYU SLIDERS (MINI BURGERS) 3pc <i>Wagyu Kobe Beef burger – cheddar – pickles</i>	€ 21,00
TARTARE OF BELGIAN BEEF & TOAST WITH TRUFFLE + ADD CAVIAR (5gr) <i>Toast – fresh herbs</i>	€ 32,50 + € 24,50
TENDERLOIN CARPACCIO & PIEDMONTESE TRUFFLE <i>Parmigiano Reggiano – Arbequina virgin olive oil – truffle</i>	€ 27,50
TURKISH LAMB KEBAB & BREAD (2PC) <i>Tzatziki – sweet red onion – minced lamb – wraps</i>	€ 20,50
THAI VEAL TARTARE <i>Soja – yuzu – bonito flakes – veal tartare</i>	€ 21,50
MAVEN Mc NUGGETS <i>In crispy panko – MAVEN pickles mayo – sweet breads</i>	€ 32,50
ARTICHOKE & BACON (ASK FOR VEGGIE OPTION) <i>Honey Mustard vinaigrette – slow cooked bacon</i>	€ 18,50
TUNA CARPACCIO <i>Marinated egg yolk – Japanese vinaigrette – black sesame</i>	€ 22,50
BEEF SHORT RIB SLOW COOKED <i>Blackwell sauce</i>	€ 21,50
PORK CHOP TOMAHAWK <i>Sweet & sour – butter espuma</i>	€ 27,00
OUR SIGNATURE CROQUETTES :	
BONTA CROQUETTES (6PC) <i>Ham croquette – lemon zest – ham infused mayo</i>	€ 14,50
WAGYU BEEF CHEEK CROQUETTES WITH FRESH TRUFFLE (6PC) <i>Beef cheeks – fresh truffle</i>	€ 19,50

MAVEN MEAT SELECTION BY JULES KONINCKX & LUC DE LAET

UNCURED SPECIALTY SELECTION

JAPANESE WAGYU A5 KOBE ENTRECÔTE €59,50/100 gr.

JAPANESE WAGYU A5 KOBE FILET €65,00/100 gr.

DRY AGED SELECTION (AGING PROCES FROM 4 – 9 WEEKS)

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

STRENGTH OF TASTE

SIMMENTHALER (AUSTRIA)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

FILET PUR (NOT DRY AGED)

BUTCHERS'S CUT

€ 41,95/350 gr.

€ 107,00/1000 gr.

€ 49,50/250 gr.

ANGUS (IRELAND)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 42,00/350 gr.

€ 109,00/1000 gr.

CARIMA (ITALY)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 63,80/350 gr.

€ 171,70/1000 gr.

FRISONA (POLEN)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 49,00/350 gr.

€ 130,00/1000 gr.

MIRANDESA (PORTUGAL)

ENTRECÔTE

ZESRIB

€ 58,00/350 gr.

€ 65,00/350 gr.

WAGYU (AUSTRALIA)

BAVETTE (NO AGING)

RIB EYE (NO AGING)

CÔTE A L'OS (min. 2 pers.)

€ 90,65/350 gr.

€ 99,00/500gr.

€ 185,00/1000gr.

SWAMI (DENMARK)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 63,20/350 gr.

€ 156,00/1000 gr.

RUBIA GALLEGA (SPAIN)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 53,85/350 gr.

€ 140,00/1000 gr.

SWAMI WAGYU (DENMARK) **EXCLUSIVE FOR MAVEN**

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 138,85/350 gr.

€ 351,00/1000 gr.

TXOGITXU (BASQUE, SPAIN)

ENTRECÔTE

CÔTE A L'OS (min. 2 pers.)

€ 62,65/350 gr.

€ 189,00/1000 gr.

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

DRY AGED SELECTION (AGING PROCES FROM 4 – 9 WEEKS)

DUROC D'OLIVES TOMAHAWK (BELGIUM)

PORK CHOP

€ 39,00/500 gr.

POTATOES

POMMES FRITES	€ 5,00
TRUFFLE POMMES FRITES <i>Fresh truffle – Parmigiano Reggiano – truffle mayo</i>	€ 9,50
SWEET POTATO FRIES <i>Stracciatella – lime</i>	€ 9,50
PARMESAN PUREE	€ 6,50
PARMESAN & TRUFFLE PUREE	€ 8,50

SALADS

CROP SALAD <i>Smoked butter vinaigrette a l'ancienne</i>	€ 5,50
TOMATO & BEETROOT SALAD <i>Beetroot & white balsamico vinaigrette</i>	€ 7,50

VEGETABLES

CHICORY & SLOW COOKED BACON <i>Cheese sauce – miso</i>	€ 12,50
ROASTED CABBAGE <i>Smoked beurre blanc</i>	€ 11,50
SAUTEED WILD MUSHROOM <i>Garlic - parsley</i>	€ 12,50
BRUSSELS SPROUTS <i>Sweet & sour espuma</i>	€ 10,50
RATATOUILLE <i>Veggies & tomato sauce</i>	€ 10,50

SAUCES

PEPPERCORN SAUCE	€ 4,50
BÉARNAISE	€ 5,50
ARCHIDUC MUSHROOM SAUCE	€ 4,50

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

DESSERTS

MAVEN CHOCOLATE ÉCLAIRE	€ 11,50
<i>Crème patissière – chocolate – crispy smoked bacon – red fruit crumble</i>	
SALTY CARAMEL & CHOCOLATE PIE	€ 13,50
<i>Caramel – bone marrow – bonta crumble – dried ham – blueberries – chocolate brownie</i>	
HOLSTEINER PINK VANILLA ICE CREAM	€14,50
<i>Holsteiner cow milk – vanilla – lime – pink meringue</i>	
PASSION FRUIT BOULE DE MAVEN	€ 11,50
<i>Crème patissière – passion fruit</i>	
MAVEN SNICKERS	€ 14,50
<i>Caramel – ruby chocolate – peanut</i>	

FYI, all our desserts can be served without meat.



GIFT CARDS

SPOIL ONE WITH MAVEN

Get your hands on our pretty gift cards.
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

MAVEN THE LOBBY

APERRO & DIGESTIF BAR

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