

august

— restaurant

Aperitif

Cocktails

cocktail maison hennessy vs, aperol, pomegranate, lemon	€17
negroni tanqueray, antica formula, carpano	€16
french 75 dada chapel peach & yuzu, champagne, lime	€19
naked and famous mezcal, chartreuse verte, aperol, lime	€16
whisky sour	€16

Sparkling by the glass

2020 parel, oud conynsbergh, boechout, be	€15
gilbert leseurre brut tradition, champagne, fr	€18

No alcohol

french bloom rosé 0%, fr	€13
himalayan éclat mint, rosemary, timut pepper, french bloom rosé	€16
virgin basil smash basil, basil oil, buckweat	€14
maple snap apple, maple syrup, ginger beer	€14

Classics

morgadio da calçada dry white/tawny port	€9
martinez-lacuesta blanco/rojo vermut	€9
henri bardouin pastis served with bru still 0,25cl	€12

To start

sourdough bread by Domestic, salted butter.	€4
oyster Irish mór II on ice, lemon.	€6pc
pata negra.	€24
pain soufflé, secreto 07, Old Groendaal (5 pcs).	€15
focaccia, roasted aubergine, Belper Knolle (2 pcs).	€9
toast sobrasada iberico de bellota (2 pcs).	€9

Starters

smoked sturgeon, potato, herring roe.	€21
scallops, miso, celeriac, knotroot.	€28
oxtail terrine, puntarelle, rutabega, clove.	€32
butternut squash, curry, saffron, kalesprouts.	€26

August tasting menu

2 course lunch. (starter, main course + side)*	€49
3 course dinner. (starter, main course + side, dessert)*	€79

*our menus are served per table and selected by our chef.

Main dishes

brill, vadouvan, algea butter.	€38
codfish, mussels, hollandaise.	€30
anjou pigeon, merlotjus.	€39
côte a l'os "vacapunk", beef jus. (2 persons)	€87
fillet of venison, sauce D.O.M.	€42
quenelle comté, roscoff onion, salsify, black chantarelle.	€28

Sides

topinambur, knotroot, puntarelle.	€12
roscoff onion, salsify, black chantarelle.	€12
savoy cabbage, chickory, piment d'espelette.	€12
bbq little gem, shallot confit, smoked butter.	€12
crispy PLNT salad.	€8
pommes frites, mayonaise.	€8

Dessert

dame blanche.	€14
sabayon, plums, vanilla ice cream.	€14
tartelette, yoghurt, mango, lemon verbena, yellow carrot.	€14
cheese refined by van tricht, nutbread, mostarda.	€18

Dessert wine

morgadio da calçada, tawny porto	€9
matthias müller, riesling spätlese 2023	€12
maderista XY medium dry	€15
madeira collection n°1 medium sweet	€16
carmes de riewsec, sauternes 2019	€16

After dinner

espresso martini vodka, espresso, coffee liqueur	€17
whisky sour bourbon, lemon, angostura	€16
special coffee irish / italian / french	€16

Distilled

woodford reserve bourbon	€13
dada chapel aged brhum	€14
marc de bousval, château de bousval	€19
oud conynsbergh “sterke”	€16
oud conynsbergh “ wilde kruid”	€16
elixir d’anvers	€9
elixir d’anvers reserve	€14

ask for our bar list to visit our curated selection of spirits

