

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

pata negra.	€24
beef pastrami.	€18
coppa.	€18
pimientos de padrón, lime, smoked maldon seasalt.	€12
irish mór on ice, merlot vinaigrette.	€6pc
gravad lax, brioche, sour creme.	€16
sourdough bread, butter.	€4

Starters

crudo artic char, hazelnut, rhubarb, kohlrabi.	€26
sashimi, ponzu, shiso, wasabi.	€28
razorclam, sobrasada, tomato, parsley.	€20
zucchini, goat cheese, peas, strawberry.	€22
duck liver terrine, black walnut, onion chutney, croissant.	€32

Main dishes

sea bass, sambal august, young carrot, kaffir lime.	€38
turbot on the bone, spinach, white asparagus, vin jaune.	€46
spitsbroek asparagus, spinach, peas, egg mimosa.	€34
supplement hand-peeled grey shrimps €12	
veal sweetbread, moriel, groene asperges, daslook.	€46
Côte à l'os vacapunk, bone marrow, confit garlic. (2 persons)	€90

Sides

BBQ wild green asparagus, polenta, gremolata.	€12
BBQ leek, OG kristal, hazelnut.	€12
spaghettoni, anchovy, tomato, parmesan.	€12
green herb salad, vinaigrette salée.	€8
pommes frites, mayonaise.	€8

Dessert

dame blanche.	€15
tonka bean tiramisu.	€15
mille feuille, rhubarb, rose, vanilla.	€16
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

