

aug*ust*

— 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

bitter sunset opius negrodi, ginger, grapefruit, lemon	€15
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.	€18
sourdough bread, butter.	€4

Starters

crudo sea bass, cucumber, fermented strawberry, verbena.	€26
Zeeland mussels, sobrasada, tomato, parsley.	€20
zucchini, goat cheese, peas, strawberry.	€22
white tripe, smoked eel, potato, onion dashi.	€26
duck liver, apricot, cévennes onion, fig leaf	€32

Main dishes

sea bream, artichoke, tomato, gremolata.	€36
tarbot on the bone, potato, mousseline, sea lavender, chanterelles.	€48
open ravioli, spinach, chantarelles, pea, parmesan.	€32
Piedmontese beef tartare, butter lettuce, pomees frites	€38
côte à l'os vacapunk, bone marrow, confit garlic. (2 persons)	€90

Sides

BBQ yellow string beans, cherry, sesame, cilantro.	€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

