august

restaurant

Cocktails

cocktail maison **hennessy vs, champagne, lemon** €18

negroni **tanqueray, antica formula, carpano** €16

old fashioned **buffalo trace, angostura, cane sugar** €16

the tricky one **grape, vodka, amaretto, lemon** (contains lactose) €16

Sparkling by the glass

2020 parel, oud conynsbergh, boechout, be €15

gilbert leseurre brut tradition, champagne, fr €20

blanc de blanc 0,0 chardonnay €9

No alcohol

august seasons **apricot, grape, lemon ,fig leaf** €15

virgin basil smash **basil, basil oil, buckweat** €14

NO-groni **opius rubedo, 0,0 gin, bitter orange** €14

copperhead 0,0, **fever tree tonic** €13

bites

pata negra €24

bresaola di madesimo €18

coppa €18

mushroom croquette, secreto 07, truffle €16

irish mor on ice, merlot vinaigrette €6pc

gravad lax, brioche, sour cream €18

Menu

sourdough bread, butter
Zeeland mussel, celeriac, vadauvan

scallop crudo, cauliflower, kumquat, hazelnut

balfegó tuna ginger, radish, dashi *****

whiting, hokkaido, chestnut, fig leaf

Venison fillet, Jerusalem artichoke, quince, cabbage

Guanaja chocolate, blackberry, lemon balm

cheese refined by Van Tricht, nutbread, mostardo ******

4-course menu €84 - wine pairing €40

***** 5-course menu €99 - wine pairing €50

****** Extra course €15 (or €8 instead of dessert)

Starters

chu-toro, radish, cucumber, wasabi €29

Zeeland mussels, sobrasada, tomato, parsley €20

buratta, fig, chicory, walnut, truffle €26

white tripe, smoked eel, potato, onion dashi €26

duck liver, red chicory, cévennes onion, fig leaf €32

Main dishes

plaice, artichoke, hazelnut, girolles €36

turbot on the bone, potato mousseline, sea lavender, girolles €48

cannelloni, porcini mushroom, spinach, parmesan €32

Piedmontese beef tartare, butter lettuce, pommes frites €38

côte à l'os Vacapunk, bone marrow, confit garlic. **(2pers.)** €107

Sides

BBQ oxheart cabbage, hazelnut, Tomasu Sweet & Spicy €12

BBQ romaine lettuce, capers, parmesan, chives €12

spaghettoni, anchovy, tomato, parmesan €12

green herb salad, vinaigrette salée €8

pommes frites, mayonaise €8

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 rieussec, 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 rhum €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