

august

— restaurant

Starters

Charred mackerel, cockles, goat yogurt, kumquat, fennel.	€17
Bouchot mussel BBQ, celery, lovage, lemon and wheat beer.	€17
Toast mushroom, foie gras, truffle mousseline. (supplement autumn truffle €12,5)	€18
BBQ eggplant, tomato, piquillo, feta.	€16
Pickled salmon "label rouge", radish, beet, ponzu.	€18
Pollack, tom kha kai, sambal 'August', zucchini.	€18
Veal tartare, autumn truffle, parmesan.	€26
BBQ pork belly, radish, daikon, smoked yogurt and shiso.	€18

Main

Cod, green peas, roscoff onion, bouchot mussel, lemon.	€34
Sole meuniere, shallot, parsley.	dagprijs
Farm chicken, carrot, ginger, miso, spring onion.	€34
Steak tartare of Piedmont beef, lettuce.	€25
Txugitxu alla brasa, bone marrow (2 people).	€39 pp
Caesar salad 'August'.	€23

Sides

BBQ artichoke, zucchini, tomato and lovage.	€11
Butter lettuce, tarragon, mustard.	€7
'Pommes frites' & mayonnaise	€7
Mashed potatoes.	€9
Fresh pasta 'aglio e olio', anchovies, capers.	€10