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easyJet

A MAGAZINE FOR THE GET-UP-AND-GO GENERATION

TRAVELLER

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QUESTION

HOW FESTIVE ARE YOU?

FIND OUT BY PLAYING
OUR YULETIDE QUIZ
- IT MIGHT JUST
HELP YOU TO WIN XMAS

PLUS

IS NIGHTCLUBBING
DEAD?

HOW DID PORT WINE
BECOME COOL?

WHERE'S THE BEST
SCANDI SKI RESORT?

“Only the finest meat is the order of the day..”

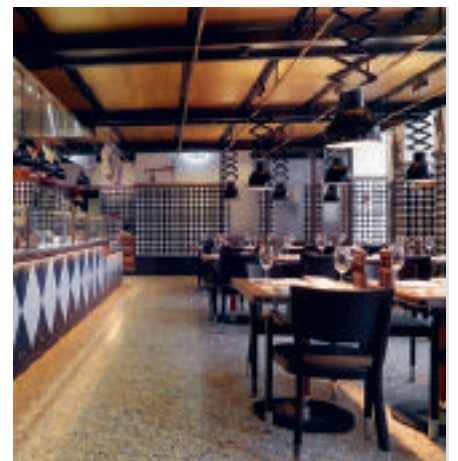
**AUGUST
ZÜRICH**
Meat feast
From 56CHF (€51)
au-gust.ch

THE FIRST SIGN of AuGust is the hearty aroma of roasting sausages wafting from its doorway. Inside, legs of ham dangle from the ceiling, bisecting black-and-white chequered tiling. Sharp axes and chalkboards scrawled with specials hang above the glass-fronted kitchen counter, which is manned by rosy-cheeked staff. The look is refreshingly simple: butcher’s shop meets brasserie, where only the finest meat is the order of the day.

We start with juicy dried boar and gherkins, followed by a tender beef goulash with potato gratin and rounded off with flaky, buttery mille-feuille sold by the centimetre. Sure, there are veggie options, but if you’re meat-free, best give this place a miss entirely: meat is in AuGust’s blood. The in-house *boucherie* is part of the Zürich butcher’s guild and it sources the highest-quality cuts from the region and abroad, with every last part of the animal on the menu. There’s tripe (surprisingly good) and liver, alongside Italian prosciutto and traditional Schübli sausages from top local butcher Keller. As for the best seat in the house? We’d go for the window seats, in prime position for smugly watching Christmas shoppers flood by, pausing longingly at the door, their nostrils twitching.



Clockwise from above
AuGust’s Salade Nicoise;
the black and white
butcher-esque interior;
the glass-fronted counter



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“Served with a side of splash...”

**LE JARDIN DES DOUARS
ESSAOUIRA**
Mediterranean-Asian-
French fusion
From €17
jardindesdouars.com

pool time in the 28°C-heated swimming pool, surrounded by lush floral gardens. We’d even recommend meandering along the flower-framed path and slipping into the enticing water to work up an appetite before you order. Then swap the swimsuit for something slinky and prepare to be

**DINING AT
THIS** hotel restaurant comes with a side of splash, as eating here entitles you to a day’s worth of

wowed by the ingenious menu from Senegalese chef Joseph N’Gana Sene. West African influences marry with his stint studying in Paris and he uses local Moroccan ingredients to produce creative dishes including some seriously flavour-packed tagines. We fell for the pumpkin and carrot veloutés, served with shamefully good butter-fried bread, and the ‘Souvenirs from Asia’ wild card, which turned out to be meltingly sublime beef. Let that settle for half an hour, then get straight back to the pool. Arm bands optional to stay afloat after all that grub.