



**'t ZILTE**

R E S T A U R A N T

*Enjoy a total experience:  
the perfect balance between location, service and cooking  
sensations. We are pleased to introduce you our cooking style  
using several small preparations, served creatively  
focused on the main product .  
We serve this in 6 or 8 tasteful dishes.*

*6 preparations: 130    wine selection included: 195  
8 preparations: 180    wine selection included: 265*

The menus are served by table

**Lunch : market depending, served in 3 preparations  
3 preparations: 68    wine selection included: 96**

**From 6 people we ask you to opt for a menu formula.  
All prices are in euro ( including VAT and Service )**

## A la Carte

### To start:

<b>Langoustine de Guilvenic</b> - green asparagus - lettuce - kumquat - chickenliver	66
<b>Shells</b> - razor clams - oyster - cockle	65
<b>North Sea crab</b> - mackerel - sorrel - marinated cucumber - rutabaga	48
<b>Bleu lobster</b> - carrot - cardamom - coriander - beghrir	68
<b>Veal</b> - fennel - sea urchin - yuzu - marinated mushroom	49
<b>Caviar</b> - cauliflower - beef marrow - chives - brioche	95

### Main:

<b>Beef from Galicië</b> - eggplant - oxtail - anchovy - tarragon	85
<b>Mieral pigeon</b> - spelt - celeriac - beetroot - almond	68
<b>Line caught sea bass</b> - miso ravioli - leek - black garlic - saké lie	70
<b>Roasted turbot</b> - ponzu - Welsh onions - green tomato - ingawas	86
<b>John Dory Saint-Jean de Luz</b> - shells - zucchini - salted lemon - olive	83

## SMAAK TENDENS

**Crab** - string beans - anchovy - cucumber - caillé de campagne

**Salmon** - oyster - fennel - lime - avocado

**Turbot** - artichoke - girolles - spring onion - green tomato

**Lobster** - carrot - cardamom - mint - yogurt

**Quail** - gooseliver - celeriac - langoustine - apple

**Summer Deer** - beetroot - cherry - almond - wattle seeds

**Apricot** - agastache - pine nut - vermouth

**Strawberry** - roses - vanilla - cream nantais

Cheese as replacement + 9 euro

Cheese as extra dish + 20 euro

## GROENE TENDENS

**Beans** - cucumber - lait caillé - sorrel

**Fennel** - daikon - avocado - lime

**Tomato** - artichoke - eggplant - quails egg

**Beetroot** - celeriac - almond - balsamico

**Carot** - yogurt - cardamom - coriander

**Zucchini** - fregola - girolles - Welsh onions

**Apricot** - agastache - pine nut - vermouth

**Strawberry** - roses - vanilla - cream nantais

Cheese as replacement + 9 euro

Cheese as extra dish + 20 euro