

LA TERRASSE DU ZOUTE



BY FAMILY VANHOLLEBEKE



Dear Guest,

Welcome to the renewed La Terrasse du Zoute, where relaxation, service and quality are our priority.

Our staff,

We work with a nice variety of people. What they have in common is that they do their very best to please you. If you are then being spoken to in English, be understanding and respectful, they are too.

If you have any questions, requests or complaints, please contact us directly at st@vanhollebeke.com. We will reply to you as soon as possible.

Take the time to relax and enjoy without worries.

Stefan Vanhollebeke

Plate of fine meats
Paleta 100% iberico cebo campo,
Cecina curado & Coppa
27€

Plate of anti-pasti/sardines/anchovies
23€

Shrimp or cheese croquettes or a mix
22€

Crispy nobashi prawns with tomato confit
21€

Patatas bravas
18€

Savoury waffle with lacquered pork belly, cream of pumpkin and ginger
19€

Oysters 'Sorlut No. 3
4 Nature or 3 smokey oysters with whisky vinaigrette
or 3 warm champagne sauce or 3 trio
22€

Chicken wings with garam masala and mango chutney
19€

Pommes Pont-Neuf, truffle mayo and compote of cevenne onion
18€

Assortment of cheeses
26€

Humus with za'tar and toasted sesame oil
18€

Starters (can also be shared +3€ PP)

Caviar 'Imperial heritage' with blinis
30 gr 56€ --- 50 gr 89€ --- 125 gr 195€

Fregola salad with bouchot mussels, salsa verde and mescal
22€

Pan-fried scallops, forest mushrooms, buttermilk and rosemary gravy
32€

Carpaccio of smoked duck and foie gras with a beetroot salad
21€

Fresh crab with courgette and celeriac bouillon
28€

Foccacia Za'tar with puffed aubergine, pomegranate and goat cheese
22€

Baked duck liver with apples and calvados
27€

Oxtail croquette, candied mustard and sucrine
18€

Extra's

Bread	Caviar	Truffle
<u>9€</u>	<u>19€</u>	<u>14€</u>

Main dishes (can also be shared+3€ PP)

- Prawns with beurre blanc, Mediterranean vegetables
and pan crystal
38€
- Cod fillet 'tom kha kai' with chard,
cream of carrot and mussels
28€
- Ravioli with ricotta, lemon, pecorino and sage butter
28€
- Angus burger with cream of padron peppers, smoked
bacon and rocket salad
29€
- Pluma iberico with black pepper sauce, pak choi and
polenta
46€
- Pulpo with fennel, sause vierge and fermented shallot
29€
- Japanese Wagyu 'full blood' A/5 (+/- 200gr) with fresh
salad and fries
88€
- Dry aged loin - 4 weeks matured (250gr)
with salad and Chips
48€
- Langoustines with garlic butter
€38

Something sweet

- Rhubarb compote, meringue, red fruit and coulis
15€
- Chocolate moelleux with vanilla ice cream
15€
- Crème brûlée
14€
- Tarte tatin with vanilla ice cream
15€
- Selection of macarons
Vanilla, pistachio, chocolate, raspberry
18€
- Poffertjes (mini pancakes)
14€
- Coffee or tea "la Terrasse" with pastries
15€
- Café glacé
15€
- Dame Blanche
15€
- Chocolate ganache with cuberdon
14€

Reservations@La Terrasse

H24

Reservations can be made online via
www.laterrasseduzoute.be
For some reservations an online
deposit may be requested.
According to the day and time, tips are also given on
what to book for.

Breakfast buffet -- 08.00 to 11.30
(must be booked 24 hours in advance)

Cigar lounge -- 11.00 to 23.00
(cigar and drinks only)

Apéro -- 11.00 to 12.30

A la Carte -- 12.00 to 21.30

High tea -- 15.00 to 17.00
(24 hours in advance)

Sharing dinner menu -- 18.00 to 21.30

After drinks -- 21.00 to 23.00

The hours indicated are arrival times.

Reservations of maximum 6 people
For larger groups or events email
st@vanhollebeke.com