



# Zilte

**Viki Geunes**

<b>ISBN</b>	9789020977967
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Benelux France, Switzerland & Scandinavia
<b>Size</b>	300 mm x 240 mm
<b>Pages</b>	256 Pages
<b>Illustrations</b>	120 color
<b>Price</b>	£70.00

- Three-star restaurant Zilte in Antwerp is internationally acclaimed and beloved for its intuitive and precise cuisine
- A luxurious, eclectic book for lovers of the purest gastronomy, art enthusiasts, and *bon vivants*
- Featuring original illustrations by top illustrator Carll Cneut and atmospheric photography by food photographer Kris Vlegels
- Includes 30 signature dishes and 10 home cooking recipes, wine suggestions, and cocktail recipes

Starting from the 30 products Viki Geunes cherishes most – masterfully captured by illustrator Carll Cneut and photographer Kris Vlegels – a unique book unfolds: not a classic cookbook, but a sensory story about ambition, flavour, tension, and surrender. About the feeling on the tongue of a perfectly fresh-cut scallop. About family as a foundation. About femininity in a male-dominated world. About how art – whether it's a dish, a drawing, a book, or a photograph – reflects his personality. A book that reads the way a Zilte dish tastes: pure, layered, and with an unexpected emotional depth. Geunes writes the way he cooks: with precision, honesty, intensity, and balance – but always with a touch of surprise. He shares his unconventional journey – without formal training, without a network – and how he rose to the absolute top as one of only 137 three-star chefs worldwide. But also about the price of perfection, the role of his family, the quest for balance, the strength of his team, and the importance of learning to let go. Includes 30 signature dishes and 10 home cooking recipes, wine suggestions, and cocktail recipes.

**Viki Geunes** is a top Belgian gastronomic chef. In 2008, he was named Chef of the Year by Gault&Millau. In 2011, he moved his restaurant Zilte to the MAS museum in Antwerp. Today, Zilte proudly holds three Michelin stars.