

TO BEGIN

- PIZZA BREAD • 12€**
Plain - Cheese - Garlic - Tomato and Chilli
- KALAMATA OLIVES P.D.O • 8€**
- HUMMUS AND BREADSTICKS • 12€**
- HOMEMADE GUACAMOLE AND NACHOS • 13€**
- EDAMAME • 10€**
- IMPERIAL OSCIETRA CAVIAR 50Gr • 180€**
Blinis and condiments
- BELLOTA HAM • 32€**

STARTERS

- FALAFEL • 23€**
Beetroot Tzatziki
- BURGUNDY SNAILS • 23€**
Garlic butter and fresh herbs
- SEARED WILD SCALLOPS • 33€**
Green garlic and Chive Beurre blanc Sauce
- SHRIMP DIABLO • 24€**
Shellfish creamy sauce and Chilli
- BUTTERFISH CEVICHE • 23€**
Coconut milk, Lime, Chilli and Coriander
- MIX OF HOMEMADE CROQUETTES • 24€**
North Sea Shrimps and Parmesan cheese
- DUCK FOIE GRAS “AU TORCHON” • 24€**
Brioche bread and seasonal fruit Chutney
- BEEF CARPACCIO • 22€**
Chlorophyll emulsion, Arugula and Parmesan cheese
- VIETNAMESE SPRING ROLLS • 21€**
Rice paper, Pork meat and Veggies, served like in Vietnam
- “MOSCOVITE” POTATOES 10g • 49€ 20g • 65€**
With Oscietra Caviar and sour Cream
- THAI-STYLE MUSSELS • 24€**
Coconut Milk, Ginger and Lemongrass

SALADS

- WARM GOAT CHEESE SALAD • 23€**
Mesclun, seasonal fruits, Pecan Nuts and Balsamic
- GREEK SALAD • 22€**
Kalamata Olives, Tomato, Feta cheese and Watermelon
- BURRATA SALAD • 24€**
Organic Tomatoes and virgin Olive oil
- THAÏ GRAPEFRUIT SALAD • 21€**
Mint, Coriander, Grilled Coconut and Shallot
- KING CRAB SALAD • 36€**
Romaine Lettuce, Orange, Lime, Shallot, Celery, Cocktail sauce

MAINS

- GRILLED SEABASS • 36€**
Beurre Blanc Sauce and Belgian Fries
- “STEAMED SEABASS” THAÏ STYLE • 38€**
Lime, Chilli, Garlic, Lemongrass, Celery, Coriander and Baby Patatoes
- BABY SOLE “MEUNIÈRE” • 34€**
Robuchon style Mashed potatoes and Side salad
- KING CRAB LEG • 86€**
Creamy Spinach and Mashed potatoes
- L’AMÉRICAN “ZOZOÏ” • 32€**
Beef Tenderloin steak Tartare, Brussels classic recipe
- BLACK-JACK IRISH ANGUS TENDERLOIN • 43€**
Served in a creamy black pepper and Jack Daniel’s sauce
- IRISH ANGUS TENDERLOIN • 42€**
Belgian fries and Sauce of your choice
- GALICIAN BEEF ENTRECÔTE • 40€**
Belgian fries and Sauce of your choice
- TAGLIATA DI MANZO • 33€**
Galician beef fillet, Arugula, Parmesan, Balsamic cream and Belgian Fries
- IBERICO PORK RIBS • 30€**
Cooked Low temperature and Belgian Fries
- PANANG RED PRAWNS CURRY • 34€**
Jasmin Rice and veggies
- PANANG RED CHICKEN CURRY • 31€**
Jasmin Rice and veggies

- MUSSELS • 35€**
*Marinière « natural »
White wine and cream
Curry
Garlic*

PASTAS

- SPAGHETTI BURRATA • 24€**
Tomato Sauce and Fresh Basil
- PACCHERI AL RAGU • 29€**
*Tomato Coulis, Fennel, Minced Beef
Extra Burrata • +6€*
- PACCHERI KING CRABE • 38€**
Creamy Lobster sauce and Veggies
- SPAGHETTI CAVIAR 10g • 59€ 20g • 75€**
Cream, Onions, Parmesan

PIZZAS

- MARGHERITA • 18€**
Tomato, Mozzarella, fresh Basil
- PROSCIUTTO & FUNGHI • 24€**
Tomato, Mozzarella, Mushroom, Ham
- TONNO • 26€**
Tomato, Mozzarella, Tuna, Black Olives
- CAPRICCIOSA • 26€**
*Tomato, Mozzarella, Cappers, Mushrooms,
Ham, Artichoke*
- BURRATA & PROSCIUTTO PARMA • 28€**
Tomato, Burrata, Pesto, Arugula, Parma Ham
- PILPIL • 29€**
*Tomato, Mozzarella cheese, Prawns, Garlic,
Pimenton de la Vera and Parsley*
- VEGETARIAN • 23€**
Tomato, mixed Vegetables, Mozzarella, Parmesan
- DIAVOLA • 26€**
Tomato, Mozzarella, Chorizo
- NDUJA CALABRESE • 26€ SPICY**
Tomato, Mozzarella, Nduja and fresh Basil
- BEARNAISE • 38€**
*Irish Angus meatballs, Bearnaise Sauce, Padron Pepper
Onions and cherry Tomatoes*
- TRUFFLE • 42€**
Mozzarella, truffle and Chives

EXTRAS

- BÉARNAISE • 7€ BLUE CHEESE • 7€
PEPPERCORN • 6€ MUSHROOM • 6€
FRESH HERBS BUTTER • 6€**
- BELGIAN FRIES • 8€
ROBUCHON MASHED POTATOES • 9€**
- JAZMIN RICE • 6€ CREAMY SPINACH • 9€
VEGETABLES (Bimi, Asparagus, Carrots, Tomato) • 11€
SIDE SALAD • 8€**

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ENGLISH