

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

SEARED WILD SCALLOPS • 33€

Green garlic and Chive Beurre blanc sauce

RED TUNA TARTARE • 24€

Onions, Coriander, Tomatoes, Avocado, Sesame Wakame and Sour Cream

MIX OF HOMEMADE CROQUETTES • 22€

North Sea Shrimps and Parmesan cheese

DUCK FOIE GRAS “AU TORCHON” • 24€

Brioche bread and seasonal fruit Chutney

BEEF CARPACCIO • 21€

Chlorophyll emulsion, Arugula and Parmesan cheese

VIETNAMESE SPRING ROLLS • 21€

Rice paper, Pork meat and Veggies, served like in Vietnam

THAÏ-STYLE MUSSELS • 24€

Coconut Milk, Ginger and Lemongrass

“MOSCOVITE” POTATOES 10g • 49€ 20g • 65€

With Oscietra Caviar and sour Cream

WARM GOAT CHEESE SALAD • 23€

Mesclun, seasonal fruits, Pecan Nuts and Balsamic sauce

THAÏ BEEF SALAD • 27€

Beef Filet, Fish Sauce, Mint, Basil, Coriander, Chili

SMEUS “ZOZOÏ” • 23€

Robuchon Puree with Green Garlic, Grey Shrimps and Poched egg

MAINS

BABY SOLE “MEUNIÈRE” • 34€

Robuchon style Mashed potatoes and Side salad

SOLE FILET “OSTENDE” • 38€

White wine Sauce, Mushroom, Tomato, Grey Shrimps

TURBOT YUZU SAUCE • 42€

Robuchon Puree, Bimi and Green Asparagus

HALF GRILLED EUROPEAN LOBSTER • 39€

Herbs Butter, Pasta, Brunoise from Vegetables

L’AMÉRICAN “ZOZOÏ” • 30€

Beef Tenderloin steak Tartare, Brussels classic recipe
Extra Fresh Winter Truffles •+8€

BLACK-JACK IRISH ANGUS TENDERLOIN • 39€

Served in a creamy black pepper and Jack Daniel's sauce

IRISH ANGUS TENDERLOIN • 39€

Belgian fries and Sauce of your choice

GALICIAN BEEF ENTRECÔTE • 38€

Belgian fries and Sauce of your choice

IBERICO PORK RIBS • 29€

Cooked Low temperature, Belgian Fries

MUSSELS • 35€

Marinière « natural »

White wine and cream

Curry

Garlic

EXTRAS

BÉARNAISE • 6€ BLUE CHEESE • 6€

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) • 10€

SIDE SALAD • 7€

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

PASTAS

SPAGHETTI BURRATA • 24€

Tomato Sauce and Fresh Basil

PACCHERI AL RAGU • 29€

Tomato Coulis, Fennel, Minced Beef
Extra Burrata •+6€

PACCHERI FUNGHI & FRESH WINTER TRUFFLE • 38€

Mix of Wild Mushrooms, Cream With Citrus Touch

SPAGHETTI CAVIAR 10g • 59€ 20g • 75€

Cream - Grey Goose, Onions , Parmesan

zo zöi

ENGLISH