

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

- TUNA TARTAR • 24€**
Guacamole, Wakame and Cassave Crackers
- 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
- 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
- “MOSCOVITE” POTATOES 10g • 49€ 20g • 65€**
With Oscietra Caviar and sour Cream
- THAI-STYLE MUSSELS • 24€**
Coconut Milk, Ginger and Lemongrass
- WARM GOAT CHEESE SALAD • 23€**
Mesclum, Seasonal fruits, Pecan Nuts and Balsamic
- KING CRAB SALAD • 36€**
Romaine Lettuce, Orange, Lime, Shallot, Celery, Cocktail sauce

FLAVOURS OF ASIA

- ASIAN CHICKEN SOUP • 17€**
Glass Noodles, Straw Mushroom, Spring Onions, Egg, Sesam Oil and Fried Onions
- GYOZA • 23€**
2 Veggies, 2 Chicken and 2 Pork
- VIETNAMESE SPRING ROLLS • 21€**
Rice paper, Pork meat and Veggies, served like in Vietnam
- FRESH ASIAN NOODLES • VEGGIE • 28€**
Pak Choi, Bimi, Carrots • CHICKEN • 31€
Shitake and Spring Onions • SHRIMPS • 34€
- “STEAMED SEABASS” THAI STYLE • 38€**
Lime, Chilli, Garlic, Lemongrass, Celery, Coriander and Baby Patatoes
- MAINS**
- GRILLED SEABASS • 37€**
Saffron Beurre Blanc Sauce, Mediteranean Vegetables, Pearl Couscous
- BABY SOLE “MEUNIÈRE” • 35€**
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
- IRISH ANGUS TENDERLOIN “ROSSINI” • 49€**
Grilled Foie Gras, Port Sauce and Dauphinoise Patatoes
- 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
- DUCK BREAST • 37€**
Sauteed Endives, Fig, Blackberry Sauce and Mashed Patatoes
- 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
- 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
- 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€**

zo zoi

ENGLISH