



LA ZOOLOGIE



G O U R M E T
M E N U

CAVIAR 15G AND VODKA

HALF-COOKED FOIE GRAS WITH COGNAC,
QUINCE JELLY, HOMEMADE SESAME BRIOCHE

OR

SALMON AND AVOCADO SUSHI PLATTER

OR

FRESH SEAWEED TARTAR, SAMPHIRE, PRAWNS,
GRAPEFRUIT

A SEASONAL DISH OF YOUR CHOICE

SLATE OF MATURE CHEESES, GOURMET SALAD

APPLE PAIN DE GÊNES, BEETROOT FOAM,
SAFFRON CHOCOLATE IVORY, APPLE SORBET

OR

WASABI WHITE CHOCOLATE DOME, HOT
CHOCOLATE SAUCE

OR

POACHED PEAR WITH THYME, FLEUR DE SEL
SHORTBREAD, SALTED BUTTER CARAMEL,
VERBENA ICE CREAM

GLASS OF CHAMPAGNE

89





LA ZOOLOGIE



S T A R T E R S

CREAMY BUTTERNUT, PERFECT EGG,
COLONNATA BACON CRISPS

12



FRESH SEAWEED TARTAR WITH
SAMPHIRE, PRAWNS AND GRAPEFRUIT

15



SALMON AND AVOCADO SUSHI PLATTER

16



SEMI-COOKED FOIE GRAS WITH
COGNAC, QUINCE JELLY, HOMEMADE
SESAME BRIOCHE

18



CREAM SOUP OR SEASONAL SOUP AND
SIDE DISH

10



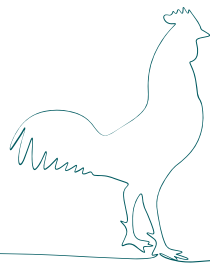
PLATE OF IBERICA BELLOTA HAM,
LOMITO
TO SHARE

20

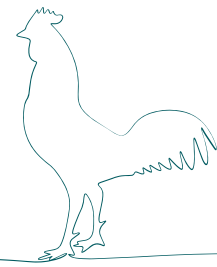




LA ZOOLOGIE



S E A S O N A L
D I S H E S



LOT ET GARONNE PIGEON WITH
MUSHROOMS OF THE MOMENT,
ROASTED CARROTS, TURNIPS
SERVED IN A CASSEROLE DISH
(PREPARED IN TWO BATCHES ACCORDING TO YOUR TASTE)

29

STEAK OF MAIGRE PETIT BATEAU
(FRENCH FISH), CARNAROLI RISOTTO
WITH SQUID INK, CREAMY COURGETTE
SAUCE

25

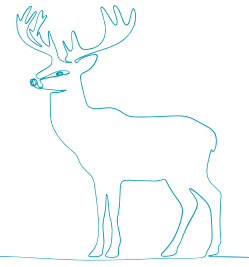
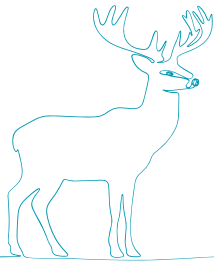
RACK OF LACAUNE SUCKLING LAMB IN A
HERB CRUST WITH ALMONDS, SHALLOT
CONFIT AND POTATO GRATIN

29

VEGETABLE ORZOTTO WITH ALMOND
MILK FOAM

21

LA ZOOLOGIE



T H E
M U S T - H A V E S

FRENCH PRIME RIB, HOME FRIES,
GOURMET MIX

SERVES 2 (ABOUT 1.2KG)

75

THAI TARTARE, HOME FRIES, GOURMET
MIX

23

ZOOBOWL
VEGETABLE MOUSSELINE, CUBES OF
COOKED SALMON OR TOFU, OLIVE OIL,
GOURMET MIX OF YOUNG SALAD
SHOOTS, SEEDS

22

LA ZOOLOGIE

F I S H

&

S H E L L F I S H

ACCORDING TO AVAILABILITY



CHOOSE THE ACCOMPANIMENT FOR
YOUR FISH



ARTICHOKE BUDS IN BARIGOULE SAUCE
OR

LEEK, SHALLOT, GINGER AND ESPELETTE
PEPPER FONDUE

OR

MASHED POTATO, OLIVE OIL, FLEUR DE
SEL

LA ZOOLOGIE

CAVIAR

IN 1990, FEW PIONEERS STARTED TO PRODUCE CAVIAR IN THE AQUITAINE REGION. THIS PRODUCTION HAS SINCE GROWN IN THE SOUTH-WEST OF FRANCE AND STURGEONS FARMING IS NOW A WELL-RECOGNIZED REGIONAL SAVOIR-FAIRE: THE YEARLY PRODUCTION TOPS 42 TONS AND HALF OF IT GOES FOR EXPORT. ITS QUALITY IS VALUED AROUND THE WORLD.

THIS PRODUCTION FOLLOWS A STRICT LABEL AIMING TO GUARANTY THE ANIMAL WELL-BEING AND THE HIGH QUALITY OF FEEDING INGREDIENTS IN THE FARMS.

THE RESTAURANT THE ZOOLOGIE HAS CHOSEN TO INCLUDE A CAVIAR TESTING FROM AQUITAINE WITH TWO PRODUCTS FROM STURIA WHO IS FOLLOWING THIS STRICT LABEL OF PRODUCTION.

STURIA CONTROLS ITS ENTIRE PRODUCTION PROCESS IN FRANCE FROM THE BEGINNING OF FARMING TO THE REFINER OF THE END PRODUCT.

THE CLASSIC

CLASSIC CAVIAR IS PRODUCED WITH STURGEONS' EGGS CHARACTERIZED BY BUTTERY AND GOURMET IODIC NOTES WITH A LONG FINISH

15 GRAMMES	28€
30 GRAMMES	56€
50 GRAMMES	92€
100 GRAMMES	184€

BAERRI

THE VINTAGE

VINTAGE CAVIAR IS REFINED BY AN AGING PROCESS OF 3 TO 6 MONTHS WHICH GIVES IT A MORE COMPLEX SUCCESSION OF FLAVORS FROM IODIC TO BLACK OLIVES NOTES

15 GRAMMES	38€
30 GRAMMES	75€
50 GRAMMES	125€
100 GRAMMES	249€

OSCIETRE

L'OSCIETRA

OSCIETRA CAVIAR IS PRODUCED WITH EGGS FROM A DIFFERENT STURGEON NAMED ACIPENCER GUULDENSTAEDTH. IT IS CHARACTERIZED BY MILKY, OLIVE OIL AND IODIC NOTES WITH A LONG FINISH.

15 GRAMMES	44€
30 GRAMMES	87€
50 GRAMMES	145€
100 GRAMMES	289€

OUR RECOMMENDATIONS

15G. (FOR 1 PERSON) AND 30G. (FOR 2 PEOPLE) CAN MAKE A VERY NICE APPETIZER. OUR CAVIAR IS SERVED WITH HOMEMADE BLINIS, SOUR CREAM, CUCUMBER, AND A GLASS OF CHILLED VODKA BELUGA.

50G. (FOR 1 PERSON) AND 100G. (FOR 2 PEOPLE) MAKES A MAIN DISH. OUR CAVIAR IS THEN SERVED WITH HOMEMADE BLINIS, SOUR CREAM, CUCUMBER, WARM POTATOES, A SOFT-BOILED EGG, AND A GLASS OF CHILLED VODKA BELUGA.

LA ZOOLOGIE

C H E E S E

SLATE OF MATURE CHEESES, GOURMET
SALAD

14



D E S S E R T S

APPLE PAIN DE GÊNES, BEETROOT FOAM,
IVORY CHOCOLATE WITH SAFFRON,
APPLE SORBET

14



WHITE WASABI CHOCOLATE DOME WITH
HOT CHOCOLATE SAUCE

13



POACHED PEAR WITH THYME, FLEUR DE
SEL SHORTBREAD, SALTED BUTTER
CARAMEL, VERBENA ICE CREAM

12



ICE CREAMS AND SORBETS
1 SCOOP / 2 SCOOPS / 3 SCOOPS

7 / 9 / 11



CAFÉ GOURMAND

12

