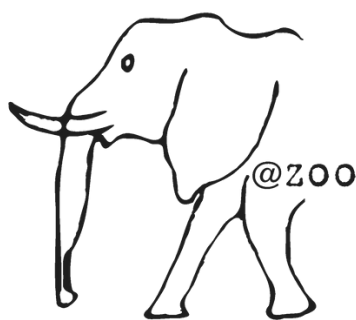


La Zoologie

"Welcome to our culinary world, where modernity meets authenticity.

Each dish is an invitation to discover honest, inventive, and creative flavors. Let yourself be surprised by a unique gastronomic experience that lives up to your expectations."



La Zoologie

The Menu



Starters

Frog legs / Tandori spices / Garlic puree / Parsley emulsion - 17€

Sea Bream Sashimi / Jalapenos Broth / Lime / Avocado - 17€

Steamed eggplant / Miso crust / Spinach coulis Wasabi - 15€

Ravioli / Goat Cheese / Chlorophyll / Coal - 15€

Mains

Beef Filet / Beetroots / Nuts / Salad - 38€

Lean / Fennel/ Wasabi and chlorophyll cream - 32€

Pigeon / Green peas/ Onions - 32€

Shallot / Toast Bread / Sarrasin - 22€

To Share or Not

Suggestion of the day meat - 100€

Suggestion of the day fish - 45€

Desserts

Cheese plate - 15€

Chocolate in textures - 14€

Apricot / Rosemary / Olive oil - 13€

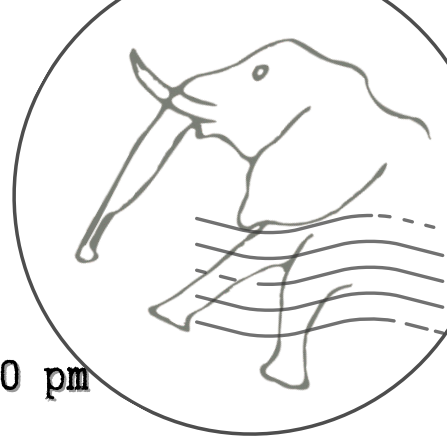
Bordeaux to Médoc - 14€

Fondant Baulois - 13€

All prices in euros with service included.

Meats from france and germany.

La Zoologie



Room service menu

Everyday, from 12:00 pm until 10:00 pm

Crab Roll - Crab & Lobster, Red Apple and Lettuce, Tabasco Mayonnaise	16€
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Potato & Sheep's Cheese Churros, Dallas Sauce	6€
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Homemade Foie Gras	16€
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Seasonal Velouté (Soup)	10€
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To share

Zaatar Man'ouche - Thyme, Sesame, Sumac, Cheese & Labneh	9€
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Daily Gravlax & Negroni Gel	14€
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Cheese Platter	12€
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Cebo de Campo Ham	12€
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French Fries Plate	8€
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To Finish on a Savory Note

Biscuit Sandwich - Crispy Shortbread & Gianduja Chocolate	7€
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Strawberries & Mascarpone Cream	7€
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A supplement of 10% of the total bill will
be added for any room service.

The prices are in euros. Service is included.
Meats from France and Germany.