

La Zoologie

The Menu

Welcome to our culinary world, where modernity meets authenticity.

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

Starters

Frog legs / Tandori spices / Garlic puree / Parsley emulsion - I7€

Confit of white tuna/ ktipiti/ Rasberry - I7€

Steamed eggplant / Miso crust / Spinach coulis Wasabi - I5€

Tempura Sardines / Mayonnaise / Peas / Vinaigrette / Fresh Herbs - I5€

Mains

Pea Royale / Shellfish Emulsion / Lardo Bianco / Bread tuile - 32€

Meagre / Fennel/ Wasabi and chlorophyll cream - 32€

Pigeon / Green peas/ Onions - 32€

Gnocchis / red cabbage/ cheese sauce / lemon and vodka gel - 22€

To Share or Not

Suggestion of the day meat - $I00\varepsilon$ Suggestion of the day fish - 45ε

Desserts

Cheese plate - I5€
Chocolate in textures - I4€
Apricot / Rosemary / Olive oil - I3€
Bordeaux to Médoc - I4€
Fondant Baulois - I3€