

La Zoologie

La Carte

To Share

Jambon de coche	9
Truffle Gouda	9
Straciatella, pistachio pesto	8
Oriental carott salad	6

Starters

Haddock velouté, Montbéliard sausage Balck garlic condiment and homemade Focaccia	14
Seasonal vegetables tart Orange sauce and hazelnut vinaigrette	14
Sea bream Tataki, angelica infused oil Pesto Rosso and soft bottarga	15
Petits farcis, veal and pig Black curry and fresh herbs emulsion	16

Mains courses

Confit Monkfish Burnt vegetables, saffron and citrus sauce	25
Braised beef cheek Celeriac Mousseline	26
Chicken supreme from les Landes Carots and parsnip with toka bean and Chanterelles mushrooms, Oxidative wine jus	24
Crusty Sweetbreads Variation of artichokes, licorice jus	32
Small spelt and shellfish Roscoff onion cream, sage sauce	25
Celeriac Risotto Condiment miso et cacao, Dashi broth	22

Desserts

Cheese board	16
Madagascar chocolate panacotta Peanut foam	14
Coffee crème brûlée Vanilla Madeleine, Tonka bean cream and vanilla ice cream	14
Roasted apple Sablé breton, cream cheese, green apple sorbet	14