



LÉGUMES

Leeks & Crab	13
blue crab, sieved egg, pickled shallots, croutons	
Roasted Beets	8
citrus, caraway creme fraiche, fresh horseradish	
Charred Brassicas	9
french curry, golden raisins	
Crispy Fingerlings	5
smoked paprika, orange zest, fines herbes	
Brussels Sprouts	6
chorizo, almonds, parsley	
Carottes Glacées	6
orange preserves, aleppo pepper	
Roasted Button Mushrooms	5
“Escargot Butter & Crumb”	

GARDE-MANGER

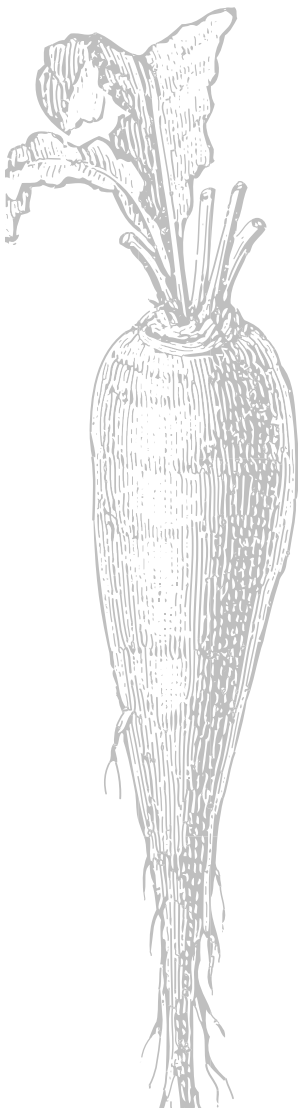
Terrine de Campagne	9
chicken & pork, pickled mushrooms	
Rillettes de Saumon	9
smoked salmon, mustard seeds, dill	
Cervelle de Canut	9
farmers cheese, caramelized shallots, fines herbes	

POUR COMMENCER

Soupe du Moment	7
always vegetarian	
Salade Verte	8
little gems, radishes, fines herbes, champagne vinaigrette	
Endive & Apple	11
honey mustard, roquefort, walnuts	
Seared Tombo Tuna	13
avocado, hearts of palm, grapefruit, lemon, chili	
Ricotta Gnocchi	13
slow egg, mushrooms, brown butter, green onions	
Tartare de Boeuf	14
whole grain, chive, black truffle, potato chips	
Roasted Bone Marrow	15
toast, horseradish, black garlic, herb salad	

PLATS DE RESISTANCE

Flounder “Beurre Blanc”	24
fingerlings, artichokes, sicilian capers, fines herbes	
Skuna Bay Salmon	26
sucrine grillée, white beans, sauce “Antiboise”	
Roasted Pork Loin & Belly	26
apples, turnips, brussels sprouts, maple, sage	
Supreme of Rockies Chicken	24
corn “coush coush”, bacon, mushrooms, vinegared red onions	
Short Rib “Bourguignon”	26
traditional vegetable mirepoix, parsley bread crumbs	
Bavette Steak OR Filet de Boeuf	28/34
brassicas, crispy fingerlings, sauce Béarnaise OR Café de Paris	



Zola uses the freshest seasonal ingredients and organic produce as much as possible. Our meat is all natural and our seafood comes from sustainable fisheries.

*Corkage is \$25 - a corkage fee is waived for each bottle purchased
Two bottles per table maximum
Corkage is \$5 for bottles over 10 years old*