



CHARCUTERIE

Charcuterie all three 18

Terrine de Campagne	9
chicken & pork, mustard seeds	
Rillettes de Canard	9
duck, pork shoulder, pickled mushrooms	
Jambon de Campagne	9
Allen Benton Ham, coffee shallot marmalade	

LEGUMES

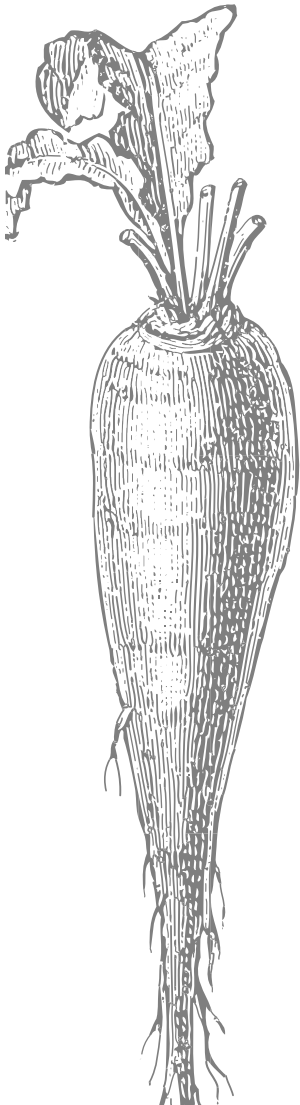
Salade de Tomates	11
pickled shallots, watermelon, french feta, mint	
Roasted Beets	9
citrus, fromage blanc, harissa pistachios	
Charred Brassicas	9
golden raisins, almonds, curry	
Crispy Fingerlings	5
finest herbs	
Pommes Purée	5
hazelnut oil	
Summer Squash	6
chorizo, marcona almonds	
Carrots Glacé	6
orange preserves	
Roasted Button Mushrooms	5
“Escargot Butter”	

STARTERS

Soupe du Moment	7
always vegetarian	
Salade Verte	8
little gems, finest herbs, red wine vinaigrette	
Endive & Apple	12
honey mustard, roquefort, walnuts	
Carpaccio de Thon	12
celery, fennel, olives	
Ricotta Gnocchi	13
slow egg, gamboni mushrooms, thyme brown butter	
Tartare de Boeuf	14
whole grain, chive, black truffle, fingerling chips	
Roasted Bone Marrow	15
toast, horseradish, black garlic, herb salad	

MAIN COURSES

Sole “Beurre Blanc”	24
fingerlings, baby artichokes, picholine olives, finest herbs	
Skuna Bay Salmon	26
sucrine grillé, sauce “Antiboise”	
Roasted Pork Loin & Belly	24
piperade, crispy fingerlings, smoked paprika	
Roast Chicken Breast	23
corn “coush coush”, mushrooms, onions rouges aux vinaigre	
Short Rib “Bourguignon”	26
pommes purée, carrot glacé	
Filet de Boeuf	34
brassicas, crispy fingerlings, sauce Bearnaise	



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 \$20 - a corkage fee is waived for each bottle purchased from our list or if the bottle is over 10 years old.