



Entrées

GUACAMOLE	12
Fresh guacamole served with tortilla chips.	
EDAMAME	8
Steamed edamame served with soy sauce.	
COURGETTES EN CASSOLETTE	9
Seared zucchini with Parmesan cheese, kimchi-flavored.	
NEMS VÉGÉTARIENS	12
Rice paper rolls filled with kale, mango, ginger and quinoa, topped with mashed avocado and served with a sour soy dip.	
CASSOLETTE DE POMMES DE TERRE	11
Crushed crispy baby potatoes with truffle cream gravy.	
CREVETTES AU MISO	16
Crispy shrimp served with miso sauce.	
QUICHE À LA FETA ET AU MIEL	19
Homemade feta quiche with honey, sun-dried tomatoes, walnuts and wild thyme.	
CASSOLETTE DE CALAMARS	20
Pan-seared fresh calamari in a creamy saffron sauce.	
PLANCHE DE JAMBON DE PARME ET PARMESAN	26
Parma ham and Parmesan cheese served with bread and olive oil.	
FRITES	7
Crispy French fries.	

Pizzettas & flammkuchen

FLAMMKUCHEN AU BACON

15

Traditional Alsatian tart topped with creamy Swiss cheese, onions, bacon and mushrooms.

FLAMMKUCHEN PICCANTE

17

Traditional Alsatian tart topped with creamy Swiss cheese, onions, spicy chorizo, mushrooms, artichokes and baby arugula.

PIZZETTA AU JAMBON DE PARME

14

Tomato salsa, Parma ham, melted fresh mozzarella, baby arugula and Parmesan cheese.

PIZZETTA AU CHORIZO

13

Tomato salsa, chorizo, mushrooms, melted fresh mozzarella, baby arugula and Parmesan cheese.

PIZZETTA MARGHERITA

9

Tomato salsa, melted fresh mozzarella, mushrooms and basil.

tartares

TARTARE DE BŒUF

24

Marbled beef tartare with truffle Dijon mustard.

TARTARE DE SAUMON

23

Fresh salmon tartare with chives, tobiko, shallots and Asian dressing.



salades



SALADE DE MAÏS GRILLÉ

19

Mediterranean-style grilled corn, roasted piquillo peppers, avocado, feta cheese, sunflower seeds and cilantro with a lime olive oil dressing.

SALADE DE CRABE À L'AVOCAT

36

Fresh crab, avocado, buckwheat noodles, orange segments, soaked almonds and citrus ginger dressing.

BURRATA AUX TROIS TOMATES

24

Fresh burrata seasoned with olive oil and black pepper, served with three varieties of tomatoes and basil.

SALADE DE SAUMON CRU

24

Fresh imported salmon, avocado, red onion, orange and ponzu salsa.

SALADE D'ARTICHAUT

21

Grilled marinated artichokes, Parmesan shavings, mixed lettuce, avocado, sun-dried tomatoes, roasted pine nuts and balsamic dressing.

SALADE SUCRINE AU BLEU

18

Baby gem lettuce topped with crumbled blue cheese, fresh apple, Parmesan shavings and walnuts.



sushi bowls

CREVETTES

17

Sushi rice with marinated togarashi shrimp, avocado, mango, edamame, pickled ginger, carrot, cilantro and cucumber, topped with furikake and served with soy sauce.

SAUMON

21

Sushi rice with fresh salmon, creamy cheese furikake scoop, avocado, mango, edamame, pickled ginger, carrot and cucumber, topped with furikake and served with soy sauce.

THON

20

Sushi rice with fresh tuna coated in black sesame, avocado, mango, edamame, pickled ginger, carrot, cilantro and cucumber, topped with furikake and served with soy sauce.

main course

burgers

BURGER BONBON (MB2 AUSTRALIAN)

18

Four mini brioche burgers served with Nashville sauce.

BAO BUNS À LA VAPEUR (MB2 AUSTRALIAN)

23

Homemade steamed bao buns filled with marbled beef, bacon and Hibiki sauce.

ZOLA BURGER (MB3 AUSTRALIAN)

27

180g marbled beef burger, Zola signature sauce, caramelized onions and fries.

MAISON BURGER

18

150g beef burger with melted Swiss cheese, house sauce, grilled tomatoes and onions, served with fries.

plats chauds

BLANC DE POULET GRILLÉ

23

Grilled chicken breast served with grilled zucchini, side salad and a light Dijon mustard sauce.

ESCALOPE DE POULET À LA CRÈME DE TRUFFE

25

Freshly breaded chicken escalope with Parmesan cheese, truffle cream, wild mushrooms and roasted potatoes.

SAUMON GRILLÉ

32

Grilled salmon fillet served with grilled zucchini, broccoli and ponzu salsa.

ZOLA FILET BLACK ANGUS

43

Sliced MB2 grain-fed Black Angus tenderloin with truffle herb sauce and fries.

ENTRECÔTE GRILLÉE

45

350g MB3 ribeye served with gravy sauce and gratin dauphinois.

STEAK FRITES

25

Tenderloin steak with mushroom pepper sauce and fries.





pâtes

GNOCCHI AUX QUATRE FROMAGES 19

Fresh gnocchi in a pink four-cheese sauce.

RIGATONI AU PESTO 18

Rigatoni in a creamy pesto sauce with roasted pine nuts and Parmesan cheese.

LINGUINE AUX CREVETTES 26

Creamy linguine with shrimp and Parmesan cheese.



desserts

CRÈME BRÛLÉE À LA LAVANDE 11

Lavender-flavored crème brûlée.

PAIN PERDU AU CARAMEL 16

Baked French toast topped with caramel and vanilla ice cream.

MOELLEUX AU CHOCOLAT 16

Warm molten chocolate cake served with vanilla ice cream.

TARTE À LA MANGUE 14

Mango tart served with fresh mango coulis.

LES SORBETS 6

- Lemon
- Mango
- Mixed Berries



cold and hot beverages

LEMONADE	6	ESPRESSO	4
ORANGE JUICE	6	DOUBLE ESPRESSO	5
SOFT DRINKS	5	CAFÉ LATTE	5
WATER SMALL	3	CAPPUCCINO	5
WATER LARGE	5	NESCAFE	5
SAN PELLEGRINO	7	TEA	5
PERRIER	6		
REDBULL	9		



signature cocktails

ITALIAN COLLINS 16

VODKA, ITALICUS, VANILLA MINT SHRUB,
HOMEMADE CREAM SODA

RASPBERRY ESPRESSO MARTINI 16

TEQUILA REPOSADO, RASPBERRY-VANILLA
SYRUP, COFFEE LIQUEUR, ESPRESSO,
CHOCOLATE BITTERS, RASPBERRY CHOCOLATE

WATERMELON NEGRONI 17

DRY GIN, CAMPARI, WHITE VERMOUTH,
WATERMELON CORDIAL, SPARKLING WATER

MINTY CLOUD 15

RUM, FINO SHERRY, CLARIFIED LIME JUICE,
COCONUT WATER, CARBONATION, MINT FOAM

BREAD & BUTTER OLD FASHIONED 17

BREAD & BUTTER WASHED BOURBON,
SULTANA SYRUP, CINNAMON BITTERS

classic cocktails



MARGARITA	13	APEROL SPRITZ	13
SPICY MARGARITA	13	MOJITO	13
TOMMY'S MARGARITA	14	DAIQUIRI	12
RASPBERRY FROZEN MARGARITA	14	DARK & STORMY	14
PALOMA	13	WHISKEY SOUR	14
NEGRONI	14	VODKA SOUR	13
BRAMBLE	12	TEQUILA SOUR	14
CLOVER CLUB	13	VODKA GIMLET	13
DRY MARTINI	12	OLD FASHIONED	15
SAKETINI	12	MANHATTAN	15
DIRTY MARTINI	12	VIEUX CARRE	13
MARTINEZ	12	SAZERAC	15
FRENCH 75	13	SIDECAR	13
PASSION FRUIT MARTINI	12	BELLINI	14
GIN BASIL SMASH	12	MIMOSA	14
BLOODY MARY	13	KIR ROYALE	14
COSMOPOLITAN	13	PISCO SOUR	14
ESPRESSO MARTINI	12	KIR	12
MOSCOW MULE	13	AMERICANO	13
HUGO SPRITZ	14	AMARETTO SOUR	12
CAMPARI SPRITZ	13	GARIBALDI	12
LIMONCELLO SPRITZ	14	NEGRONI SBAGLIATO	14
SAKE SPRITZ	13	LONDON MULE	12

red wine

SATYR RED

GLS 10

LES CHARMERAIES

BTL 40

B-QA RED

GLS 10 | BTL 55

CASTLE SAINT EMILION

BTL 85

MARSYAS RED

BTL 75

DUC DE BELMONT

BTL 75

IXSIR GRAND RESERVE RED

BTL 80

PINOT NOIR NUITON

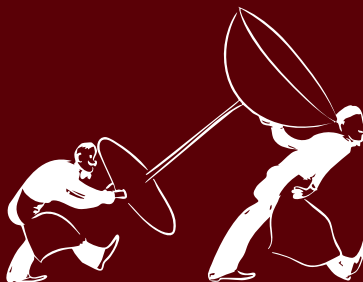
BTL 105

CHATEAU KEFRAYA RED

BTL 80

PARALLELED RED

GLS 15 | BTL 75



white wine

SATYR WHITE

GLS 10

CHABLIS CASTLE

BTL 95

B - QA WHITE

GLS 12 | BTL 55

CASTLE CHARDONNAY

BTL 45

MARSYAS WHITE

BTL 75

LES ORMES DE CAMBRAS

BTL 35

IXSIR GRAND RESERVE WHITE

BTL 80

PINOT GRIGIO VILLE D'ARDANTA

BTL 45

CHATEAU KEFRAYA WHITE

BTL 80

wine

rosé wine

B-QA ROSÉ

GLS 10 | BTL 55

**IXSIR GRAND
RESERVE ROSÉ**

BTL 80

**CASTLE CÔTES DE
PROVENCE ROSÉ**

BTL 65

**LES ORMES DE
CAMBRAS ROSÉ**

BTL 40



prosecco

BOTTEGA BRUT BLACK

GLS 9 | BTL 40

BOTTEGA WHITE

BTL 70

BOTTEGA GOLD

BTL 80

*no bad
options
here*



spiritz

rum

CAPTAIN MORGAN (SPICED)

GLS 12 | BTL 130

CAPTAIN MORGAN (WHITE)

GLS 12 | BTL 130

ZACAPA 23

GLS 21 | BTL 210

ZACAPA XO

GLS 35 | BTL 350

CM BLACK

GLS 12 | BTL 140

beer

HEINEKEN 8

CORONA 8

ALMAZA 6

ALMAZA LIGHT 7

ALMAZA ROSE 6

ALMAZA UNFILTERED 7

JACKS PRECIOUS IPA 10

BRUGSE ZOT BLOND 10

cognac

HENNESSY VS

GLS 19 | BTL 190

HENNESSY VSOP

GLS 25 | BTL 250

HENNESSY XO

GLS 45 | BTL 450

gin

TANQUERAY

GLS 12 | BTL 110

TAN ROYAL

GLS 12 | BTL 140

HENDRICKS

GLS 15 | BTL 160

MONKEY 47

GLS 19 | BTL 190

GIN MARE

GLS 18 | BTL 180

TANQUERAY 10

GLS 15 | BTL 180

AVIATION

GLS 13 | BTL 150

RORU

GLS 12 | BTL 140

PLYMOUTH

GLS 16 | BTL 170

tequila

CASAMIGOS BLANCO

GLS 15 | BTL 130

CASAMIGOS REPOSADO

GLS 17 | BTL 170

CASAMIGOS ANEJO

GLS 18 | BTL 180

DON JULIO BLANCO

GLS 17 | BTL 170

DON JULIO REPOSADO

GLS 21 | BTL 190

DON JULIO ANEJO

GLS 22 | BTL 220

DON JULIO 1942

GLS 55 | BTL 600

1800 BLANCO

GLS 13 | BTL 130

1800 REPOSADO

GLS 15 | BTL 150

1800 ANEJO

GLS 17 | BTL 170

CLASE AZUL

GLS 65 | BTL 700

OCHO PLATA

GLS 15 | BTL 130

MEZCAL

GLS 14 | BTL 150

vodka

KETLE ONE

GLS 12 | BTL 120

BELVEDERE

GLS 20 | BTL 200

TITOS

GLS 12 | BTL 130

CIROC

GLS 23 | BTL 230

GREY GOOSE

GLS 20 | BTL 200

HAKU

GLS 12 | BTL 130



champagne

M&C BRUT

BTL 180

LP BRUT

BTL 190

M&C ICE

BTL 190

LP ROSE

BTL 230

M&C ROSE

BTL 220

DP BRUT

BTL 500

single malts

CARDHU 12Y

GLS 14 | BTL 140

MACALLAN 12

GLS 23 | BTL 230

SINGLETON 12

GLS 15 | BTL 160

MACALLAN 15

GLS 35 | BTL 350

SINGLETON 15

GLS 20 | BTL 200

MACALLAN 18

GLS 55 | BTL 550

TALISKER 10

GLS 22 | BTL 220

GLENFIDDICH 12

GLS 15 | BTL 160

LAGAVULIN 16

GLS 30 | BTL 290

GLENFIDDICH 18

GLS 29 | BTL 290

GLENMORANGIE 10

GLS 17 | BTL 170

GLENLIVET 12

GLS 16 | BTL 170

GLENMORANGIE LASANTA

GLS 22 | BTL 220\

GLENLIVET 15

GLS 22 | BTL 230

LAPHROAIG 10

GLS 17 | BTL 170

DALMORE SHERRY CASK

GLS 23 | BTL 230

bourbon whiskey

JACK DANIELS

GLS 12 | BTL 120

BULLEIT RYE

GLS 15 | BTL 170

BULLEIT BOURBON

GLS 14 | BTL 150



irish whiskey

JAMESON

GLS 11 | BTL 110

JAMESON BLACK BARREL

GLS 13 | BTL 135

JAMESON IPA

GLS 12 | BTL 140

BUSHMILLS ORIGINAL

GLS 11 | BTL 130

BUSHMILLS BLACK

GLS 13 | BTL 140

japanese whiskey

HIBIKI

GLS 24 | BTL 240

NIKKA COFFEY MALT

GLS 19 | BTL 200

NIKKA FROM THE BARREL

GLS 18 | BTL 190

KAVALAN (TAIWAN)

GLS 23 | BTL 230

blended whiskey

JOHNNIE WALKER BLACK

GLS 12 | BTL 110

JOHNNIE WALKER DOUBLE BLACK

GLS 14 | BTL 140

JOHNNIE WALKER GREEN

GLS 17 | BTL 170

JOHNNIE WALKER GOLD

GLS 19 | BTL 190

JOHNNIE WALKER BLUE

GLS 70 | BTL 750

OLD PARR

GLS 14 | BTL 140

J&B RESERVE 15

GLS 16 | BTL 160

DIMPLE 12

GLS 12 | BTL 120

DIMPLE 15

GLS 14 | BTL 140

CHIVAS 12Y

GLS 13 | BTL 130

CHIVAS 18Y

GLS 29 | BTL 290

MONKEY SHOULDER

GLS 14 | BTL 140



**SIMPLY
ZOLA**



MAISON
ZOLA