

LeZoo

Salad

MIXED GREENS

radishes, herbs,
red wine vinaigrette

\$12

WARM SHRIMP

lemon beurre blanc, avocado

\$21

ST. TROPEZ

seaside salad selection featuring cucumbers and feta, chickpeas and cous cous,
lentils in mustard vinaigrette, and carrots with oil and lemon

\$15

Hors D'Oeuvres

ONION SOUP GRATINÉE

\$13

CHILLED CUCUMBER SOUP

green apple, radish, marcona almonds

\$13

STEAK TARTARE DU PARC*

hand-chopped steak, capers, quail egg

\$18

CRISPY CALAMARI

lemon, tomato sauce

\$15

ESCARGOTS

hazelnut butter

\$16

NIÇOISE

confit tuna, red bliss potatoes,
haricots verts

\$22

CRAB & AVOCADO

dressed crab, bibb lettuce, shallots

\$24

TUNA TARTARE*

lemon, tabasco, chives

\$18

SALMON TARTARE*

lemon, shallots, chives

\$17

HAMACHI CRUDO*

lemon, sea salt, radishes

\$19

SEA SCALLOPS

spring leeks, tomato, lemon butter sauce

\$18

Fruits de Mer

WEST COAST OYSTERS* \$24

1/2 doz

EAST COAST OYSTERS* \$22

1/2 doz

SHRIMP COCKTAIL \$19

1/2 doz

1/2 CHILLED LOBSTER \$22

LITTLENECK CLAMS* \$12

1/2 doz

ALASKAN KING CRAB \$30

PETIT PLATEAU* \$85

lobster, shrimp, oysters, clams

ROQUEFORT CHEESE

marcona almonds, apple, honey

\$12

Pizza Chic

MARGHERITA

tomato, basil,
mozzarella

\$16

SAUSAGE

italian sweet sausage,
pomodoro, mozzarella

\$18

TRUFFLE*

black truffle, egg,
fontina

\$22

Pastas

TAGLIOLINI

summer truffle butter
sauce, parmesan

\$24

GNOCCHI

san marzano tomatoes,
basil

\$18

PAPPARDELLE BOLOGNESE

beef, pork, veal,
parmigiano reggiano

\$24

Entrées

BURGER AMÉRICAIN*

cheeseburger, pommes frites

\$18

GRILLED BRANZINO

mediterranean sea bass, aioli royale

\$29

CHICKEN PAILLARD

shaved vegetable salad, tapenade

\$19

GRILLED SALMON*

citrus tabbouleh, mint

\$28

STEAK FRITES*

hanger, maître d'hôtel butter,
pommes frites

\$32

TROUT AMANDINE

toasted almonds, haricots verts,
beurre noisette

\$29

FILET MIGNON AU POIVRE*

pommes dauphine

\$40

MOULES FRITES

white wine, shallots, garlic

\$22

Sides

POMMES FRITES

\$7

SAUTEED SPINACH

\$7

POMMES PURÉE

\$8

LEZOO.COM · @LEZOOBALHARBOUR · #LEZOOBALHARBOUR

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 06/12/20



LeZoo

Spice Dinner \$39

Entrees

VICHYSOISE

spring leeks, crème fraiche, chives

STEAK TARTARE

soft quail egg, petit salad vert

OCTOPUS SALAD

cannellini beans, celery,
niçoise olives

Plates

RAVIOLI

goat cheese, potato,
macerated tomato, basil

DUCK CONFIT "ÉCLAIR"

roquefort, celery, apple,
frisee salad

HALIBUT

seasonal squash, fennel pollen,
beurre blanc, courgette puree

Dessert

MILLEFEUILLE

apricot, pistachio sauce
anglaise

ARTISANAL ICE CREAM

OR SORBET

CRÈME BRÛLÉE

LEZOO.COM · @LEZOOBALHARBOUR · #LEZOOBALHARBOUR

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 06/24/20