

LeZoo

Salad

MIXED GREENS \$12

radishes, herbs,
red wine vinaigrette

WARM SHRIMP \$22

lemon beurre blanc,
avocado

NIÇOISE \$22

confit tuna, red bliss potatoes,
haricots verts

CRAB & AVOCADO \$24

dressed crab, bibb lettuce,
shallots

ST. TROPEZ \$16

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

Hors D'Oeuvres

ONION SOUP GRATINÉE \$14

**CHILLED CUCUMBER
SOUP \$14**
green apple, radish, marcona almonds

**STEAK TARTARE
DU PARC* \$18**
hand-chopped steak, capers, quail egg

CRISPY CALAMARI \$15
lemon, tomato sauce

ESCARGOTS \$16
hazelnut butter

TUNA TARTARE* \$18
lemon, tabasco, chives

SALMON TARTARE* \$17
lemon, shallots, chives

HAMACHI CRUDO* \$19
lemon, sea salt, radishes

SEA SCALLOPS \$18
spring leeks, tomato,
lemon butter sauce

BEEF CARPACCIO* \$19
arugula, parmigiano, lemon, olive oil

GRANDE AIOLI DE PROVENCE \$24
chilled shrimp, poached salmon,
mussels, assorted vegetables

SAUTÉED FOIE GRAS \$24
caramelized apple, calvados beurre blanc

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

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

PAPPARDELLE BOLOGNESE

beef, pork, veal, parmigiano
reggiano
\$24

Entrées

CHICKEN PAILLARD

shaved vegetable salad, tapenade
\$19

STEAK FRITES*

hanger, maître d'hôtel butter,
pommes frites
\$32

FILET MIGNON AU POIVRE*

pommes dauphine
\$40

GRILLED SALMON*

citrus tabbouleh, mint
\$28

TROUT AMANDINE

toasted almonds, haricots verts,
beurre noisette
\$29

MOULES FRITES

white wine, shallots, garlic
\$22

GRILLED BRANZINO

mediterranean sea bass, aioli royale
\$29

Les Sandwiches

**GRILLED SNAPPER
SANDWICH**

sun-dried tomatoes,
olives, broccoli rabe,
chili aioli
\$19

**BURGER
AMÉRICAIN***

cheeseburger,
pommes frites
\$19

**TOASTED
TURKEY CLUB**

bacon, avocado
\$17

Sides

POMMES FRITES

\$7

SAUTEED SPINACH

\$8

POMMES PURÉE

\$8

LEZOO.COM · @LEZOOBALHARBOUR · #LEZOOBALHARBOUR

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LeZoo

Seasonal Lunch Features

CROWN RUSSIAN OSSETRA CAVIAR

blinis, crème fraîche

\$75

1/2 DOZEN KUMAMOTO OYSTERS

pink peppercorn mignonette

\$24

OMELET BOURSIN

watercress, frisée, walnut vinaigrette

\$17

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Salad

MIXED GREENS

radishes, herbs,
red wine vinaigrette

\$12

WARM SHRIMP

lemon beurre blanc, avocado

\$22

ST. TROPEZ

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

\$16

NIÇOISE

confit tuna, red bliss potatoes,
haricots verts

\$22

CRAB & AVOCADO

dressed crab, bibb lettuce, shallots

\$24

Hors D'Oeuvres

ONION SOUP GRATINÉE

\$14

CHILLED CUCUMBER SOUP

green apple, radish, marcona almonds

\$14

STEAK TARTARE DU PARC*

hand-chopped steak, capers, quail egg

\$18

CRISPY CALAMARI

lemon, tomato sauce

\$15

ESCARGOTS

hazelnut butter

\$16

TUNA TARTARE*

lemon, tabasco, chives

\$18

SALMON TARTARE*

lemon, shallots, chives

\$17

HAMACHI CRUDO*

lemon, sea salt, radishes

\$19

BEEF CARPACCIO*

arugula, parmigiano, lemon, olive oil

\$19

SEA SCALLOPS

spring leeks, tomato, lemon butter sauce

\$18

GRANDE AIOLI DE PROVENCE

chilled shrimp, poached salmon,
mussels, assorted vegetables

\$24

SAUTÉED FOIE GRAS

caramelized apple, calvados beurre blanc

\$24

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

GLATT KOSHER 18 OZ. RIBEYE*

kosher certified, sautéed spinach, frites

\$72

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

PAPPARDELLE BOLOGNESE

beef, pork, veal, parmigiano
reggiano

\$24

Entrées

BURGER AMÉRICAIN*

cheeseburger, pommes frites

\$19

CHICKEN PAILLARD

shaved vegetable salad, tapenade

\$19

STEAK FRITES*

hanger, maître d'hôtel butter,
pommes frites

\$32

FILET MIGNON AU POIVRE*

pommes dauphine

\$40

GRILLED BRANZINO

mediterranean sea bass, aioli royale

\$29

GRILLED SALMON*

citrus tabbouleh, mint

\$28

TROUT AMANDINE

toasted almonds, haricots verts,
beurre noisette

\$29

MOULES FRITES

white wine, shallots, garlic

\$22

PRAWNS FLAMBÉ

jumbo prawns, grilled asparagus

\$34

Sides

POMMES FRITES

\$7

SAUTEED SPINACH

\$8

POMMES PURÉE

\$8

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Seasonal Dinner Features

CROWN RUSSIAN OSSETRA CAVIAR

blinis, crème fraîche

\$75

1/2 DOZEN KUMAMOTO OYSTERS

pink peppercorn mignonette

\$24

LOBSTER FRITES

garlic-herb butter

\$68

DOVER SOLE MEUNIÈRE

brown butter, pommes persillé

\$72

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Brunch menu

LeZoo

Brunch

AVAILABLE SATURDAY & SUNDAY 11:30 AM TO 4:00 PM

EGGS BENEDICT*
hollandaise sauce
\$16

GRUYERÈ OMELETTE*
fines herbs
\$16

TWO EGGS ANY STYLE*
\$15

FRENCH TOAST
berries, maple syrup, vanilla chantilly
\$16

BUTTERMILK PANCAKES
butter, maple syrup
\$15

Salads

MIXED GREENS
radishes, herbs, red wine vinaigrette
\$12

WARM SHRIMP
lemon beurre blanc, avocado
\$22

EGGS NORWEGIAN*
smoked salmon
\$21

AVOCADO TOAST*
soft boiled egg, sourdough bread
\$14

SMOKED SALMON
bagel, cream cheese
\$16

YOGURT & BERRIES
\$10

NIÇOISE
confit tuna, red bliss potatoes,
haricots verts
\$22

CRAB & AVOCADO
dressed crab, bibb lettuce, shallots
\$24

Les Sandwiches

GRILLED SNAPPER SANDWICH
sun-dried tomatoes, olives,
broccoli rabe, chili aioli
\$19

BURGER AMÉRICAIN*
cheeseburger, pommes frites
\$19

TOASTED TURKEY CLUB
bacon, avocado
\$17

Fruits de Mer

WEST COAST OYSTERS* 1/2 DOZ \$24

EAST COAST OYSTERS* 1/2 DOZ \$22

SHRIMP COCKTAIL 1/2 DOZ \$19

1/2 CHILLED LOBSTER \$22

LITTLENECK CLAMS* 1/2 DOZ \$12

ALASKAN KING CRAB \$30

PETIT PLATEAU* \$85
lobster, shrimp, oysters, clams

Sides

POMMES FRITES • \$7

SAUTÉED SPINACH • \$8

PAIN AU CHOCOLAT • \$4.5

CROISSANT • \$5

NEUSKE`S BACON • \$8

POMMES LYONNAISES • \$5

Hors D'Oeuvres

CHILLED CUCUMBER SOUP
green apple, radish, marcona almonds
\$14

ESCARGOTS
hazelnut butter
\$16

CRISPY CALAMARI
lemon, tomato sauce
\$15

ONION SOUP GRATINÉE
\$14

STEAK TARTARE DU PARC*
hand-chopped steak, capers, quail egg
\$18

MARGHERITA
tomato, basil,
mozzarella
\$16

MOULES FRITES
white wine, shallots, garlic
\$22

GRILLED BRANZINO
mediterranean sea bass,
aioli royale
\$29

GRILLED SALMON*
citrus tabbouleh, mint
\$28

TAGLIOLINI
summer truffle butter sauce,
parmesan
\$24

TUNA TARTARE*
lemon, tabasco, chives
\$18

SALMON TARTARE*
lemon, shallots, chives
\$17

BEEF CARPACCIO*
arugula, parmigiano, lemon, olive oil
\$19

GRANDE AIOLI DE PROVENCE
chilled shrimp, poached salmon, mussels,
assorted vegetables
\$24

Pizza Chic

SAUSAGE
italian sweet sausage,
pomodoro, mozzarella
\$18

TRUFFLE*
black truffle, egg,
fontina
\$22

Entrées

STEAK FRITES*
hanger steak, maitre d'hôtel butter,
pommes frites
\$32

CHICKEN PAILLARD
shaved vegetable salad,
tapenade
\$19

PAPPARDELLE BOLOGNESE
beef, pork, veal,
parmigiano reggiano
\$24

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Dessert Wine

MUSCAT DE BEAUMES-DE-VENISE Domaine de Durban Rhone Valley, France 2015 (750ml)	\$11/60
SAUTERNES De La Tour Blanche 'Emotions' Bordeaux, France 2017 (375ml) ..	\$15/69
VIDAL ICE WINE Inniskillin 'Niagra Estate' Niagra Peninsula, Canada 2016 (375ml)	\$19/110
TAWNY PORT Fonseca, 10 Year N.V. Douro Valley, Portugal (750ml)	\$12/83
TAWNY PORT Fonseca, 20 Year N.V. Douro Valley, Portugal (750ml)	\$17/99

Les Digestifs

Chartreuse – Jaune	21.00
Chartreuse – Vert	21.00
Chartreuse – Vert VEP	25.00
Chartreuse – Jaune VEP	25.00
Cynar	15.00
Dubonnet Rouge	14.00
Fernet Branca	12.00
Punt E Mes	14.00
Ramazotti	11.00

Cognac

Camus Borderies XO	38.00
Camus Elegance VSOP	19.00
Delamain 'Pale & Dry'	30.00
Guillion–Painturaud, Hors d'Age ..	35.00
Courvoisier VSOP	18.00
Hennessy 'Paradis'	312.50
Hennessy VSOP	24.00
Hine 'Antique' XO	33.75
Hardy, Noces d'Argent	62.50
Maison Paul Beau, Hors d'Age	33.75
Maison Surenne 'Lot David Picoron' 1975	103.20
Rémy Martin 'Excellence' XO	32.50

Armagnac

Larressingle VSOP	21.00
Chateau Arton Haut-Armagnac 'La Reserve'	18.00
Busnel VSOP	18.00
Christian Drouin XO	31.25
Dupont Hors D'Age	24.00

Calvados

Busnel VSOP	18.00
Christian Drouin XO	31.25
Dupont Hors D'Age	24.00

Eau de Vie & Marc

Blume Marillen (Apricot)	18.00
Massenez Kirsch (Cherry)	18.00

Desserts

VANILLA BEAN CRÈME BRÛLÉE

warm madeleine

\$10

PROFITEROLES

praline, vanilla ice cream,
bittersweet chocolate

\$12

BABA AU RHUM

classic rum soaked cake
vanilla cream

\$10

MILK CHOCOLATE

POT DE CRÈME

crème chantilly

\$11

ARTISANAL ICE CREAM OR SORBET

\$9

Coffee & Tea

COFFEE

\$4.5

CAFÉ

GIBRALTAR

\$5.5

DÉLICE AU CHOCOLAT

\$5.5

ESPRESSO

\$4.5

CAFÉ AU LAIT

\$5.5

CAPPUCCINO

\$5.5

CAFÉ LATTE

\$5.5

CAFÉ

VIETNAMESE

\$6

SELECTION OF HOT TEAS

5

Le Zoo Cheeses

A SELECTION OF REGIONAL FRENCH CHEESES

Select (3) \$18 (5) \$28 or (7) \$39

LeZoo

\$20 Lunch Box

Available for takeout only. Served with your choice of N/A beverage

MONDAY

Ham & Brie Baguette
*dijon mustard mayo
pommes gaufrette,
cornichons*

TUESDAY

Roast Turkey BLT
*potato salad,
pickles*

WEDNESDAY

Mozzarella 'Fior di Latte'
and Tomato on Focaccia
*basil pesto, tuscan
cannellini white beans,
marinated olives*

THURSDAY

Grilled Marinated
Chicken Sandwich
*picholine olive
tapenade, broccoli,
chickpea salad*

FRIDAY

Poached Salmon
*couscous, gem lettuce, lemon
vinaigrette, brie cheese, apple,
honey, marcona almonds*

SATURDAY

Smoked Salmon
*cream cheese, everything
bagel, potato salad,
red onion,
cucumber*

SUNDAY

Avocado BLT
*toasted sourdough
soft boiled egg,
carrot salad*

Cocktails, Beer & Wine

Available for takeout only with the purchase of any food item

Romarin (8 oz.) <i>Grey Goose La Poire, St. Germain, Rosemary, Pear</i>	\$15
Chartreuse Swizzle (8 oz.) <i>Green Chartreuse, Velvet Falernum, Pineapple, Lime</i>	\$16
Native Lager (12 oz. CAN) <i>Light German Style Lager, Fort Lauderdale, Florida</i>	\$6
South Beach Ale (12 oz. CAN) <i>American Blonde Ale, Florida</i>	\$6
Underwood Wine, Oregon (12 oz. CAN) <i>Rosé, Pinot Gris, or Pinot Noir</i>	\$10
Prosecco, Mionetto Superiore (750 ML) <i>Valdobbiadene, Veneto, Italy</i>	\$30
Sauvignon Blanc, Momo (750 ML) <i>Marlborough, New Zealand 2018</i>	\$28
Côtes de Provence Rosé, Breezete (750 ML) <i>Provence, France 2018</i>	\$30
Pinot Noir, Lat Petite Perriere (750 ML) <i>Loire, France 2018</i>	\$30

NON-ALCOHOLIC BEVERAGE

Panna (500 ML)	\$3
Perrier (500 ML)	\$3
Soda (12 oz.) <i>Coke, Diet Coke, Sprite, Ginger Ale</i>	\$3
Iced Tea	\$4

COFFEE & TEA

American Coffee	\$4
Espresso	\$4.50
Cappuccino	\$5
Latte	\$5
Macchiato	\$4.50
Hot Chocolate	\$5
Café Vietnamese	\$6
Hot Tea <i>Peppermint, Chamomile, Earl Grey, Green</i>	\$4