

LUNCH MENU

ENTRÉES (À LA CARTE)

Slow-Roasted Salmon Roasted salmon dressed with creamy beurre blanc, white wine, and shallots and served with steamed white rice and sautéed vegetable medley	18
🍷 Aubergine au Poisson Aromatic crushed-eggplant stew served with our fish du jour—a time-honored Ivory Coast preparation, traditionally accompanied by attieke or white rice	15
🍷 Kedjenou Canari-simmered chicken stew, widely popular in the Ivory Coast locale; kedjenou, which means “mixture” in the Baoulé dialect, is normally served with attieke or white rice	13
Cajun Chicken Slivers of tender chicken breast marinated in Cajun spices and topped with beurre blanc sauce, accompanied by salad and frites	18
Poulet Roti Organic half-chicken slow-roasted and simmered in a merlot and chicken reduction	17
Steak au Poivre New York strip marinated in a spicy black peppercorn sauce, served with mixed greens and frites	24

SIDES

All sides 5	
White Rice	Seasonal Vegetables
🍷 Attieke	Haricot Verts
Frites	Gratin Dauphinois or Purée de Pomme de Terre
🍷 Alloco	🍷 Frites d'Igname +3

🍷 West African Specialty



WELCOME TO ZEREOUÉ

Inspired by the sights, sounds, and flavors of his childhood, former NFL running back Amos Zereoué has combined his passion for savory, authentic West African cuisine with his vision of a modernized Ivory Coast ambience.

During his seven years in the NFL, Amos would treat his teammates and friends to signature dishes from his homeland. Today, Zereoué's chef Sow Abraham fuses traditional Ivory Coast dishes with classic French cuisine, creating a diverse array of distinctive fare. Sow's menu changes with the seasons, and his Ivory Coast specials are a culinary tribute to his homeland, offering Manhattan the tastes it has long been missing.

OMELETTES OR CREPES

Choice of ingredients in a crepe or a three-egg omelette with Parmesan cheese	10
Vegetable	
Fine Herbs	
Sautéed Mushrooms	
Ratatouille	
Goat Cheese	+2
Smoked Salmon	+3

APPETIZERS

Soupe à l'Oignon Classic French onion soup	8
◆ Calamari Sautéed calamari served with a red pepper Ivory Coast sauce	10
Tuna Tartare Ahi tuna tartare brushed with a sesame seed glaze	12
◆ Crab Cakes Jumbo Maryland crabmeat patties served with our spicy harissa house dressing	10
Duck Spring Rolls Duck-filled spring rolls drizzled with a sweet sambai glaze and served with mixed greens	12
◆ Escargot French escargot sautéed in African rum and simmered in African seasonings	11
Salmon Tartare Alaskan salmon prepared with a citrus squeeze and extra virgin olive oil	9

LES MOULES

◆ Moules à l'Ivoirien Mussels in a sweet tomato sauce	½ Order 10	Full Order 15
Moules à la Mariniere Mussels in a white wine, garlic, and charlotte sauce	10	15
Moules Zereoué Mussels in a ginger and lemongrass sauce	11	16
◆ West African Specialty		

SALADS

Organic Mesclun Salad Mixed greens tossed in a balsamic vinaigrette	8
Tomato & Goat Cheese Salad A medley of tomatoes and herb-crusted goat cheese morsels tossed in a balsamic vinaigrette	12
◆ Zereoué Salad Sliced red tomatoes, onions, ginger, shaved carrots, and black olives tossed in an Ivory Coast citrus vinaigrette	11
◆ Curry Chicken Salad Slivered chicken breast simmered with aromatic West African-inspired curry seasonings, served over a bed of romaine, onions, and diced tomatoes	11
Tuna Niçoise Salad Seared tuna served on a bed of greens with haricot verts, tomatoes, hard-boiled egg, and anchovies	19

SANDWICHES

Served with mixed greens or frites	
Chicken Chicken breast layered with fresh mozzarella, red onion, and fresh tomato	10
BLT Classic BLT, with stacks of smoked bacon, sautéed tomatoes, and creamy mayonnaise	9
Zereoué Burger Char-grilled sirloin with lettuce, red onion, tomato, pickle, bacon, and Swiss cheese, topped with a bernaise sauce	12
◆ Chawarma Choice of hand-sliced lamb, chicken, or steak topped with mint leaves and fresh cilantro in a pillowy pita bread (originated in North Africa and widespread in the Ivory Coast)	12 Lamb +3
Steak Angus steak cutlets with caramelized onions and melted Swiss cheese	14
Smoked Salmon Tender smoked Atlantic salmon with frisée, black olives, and sautéed tomatoes	14

PRIX FIXE LUNCH

Two courses Choice of sandwich, omelette, or crepe with salad and beverage	17
Three courses Choice of sandwich, omelette, or crepe with salad, dessert du jour, and beverage	21