Zoup! ladles up some of the best hot soup in town

We all remember those grilled cheese and tomate soup days of our childhood. And you know ... sometimes, there's nothing mer-comforting in life than a bowl of

Zoupl, which made its debut in the area just three years ago, recently opened a Northville restaurant, its fourth location.
The place is busy, Let's say there's a lot of ladle-dipping eding on.

going on.
"Lunch is busy, but dinners are going on strong," said Eric Ersher, who owns the chain along with his partner, David Elias.

Elias.
"They have good soup and a good variety. It's fresh. You always find one or two soups you like, if not more," said customer Ken Gold of Farmington Hills, who polished off a bowl of Smooth Tomato.

Smooth Tomato.

All soups come with a hunk of sourdough or multigrain bread and are served in 8-ounce to 32-ounce portions. With the bread, 12 ounces of soup is plenty. They also serve salads.

Choices, choices, choices

Choices, choices, choices
If you visited a Zoupl location
seven days a week, it would take
you more than half a year to
sample all 200 varieties the company cooks up in its Ferndalehased kitchen. Each Zoupl location serves 12 different soups
cach day, and the selections are
canstantly rotated. We're talking
a soup lover's heaven.
"We make a lot of soup. We're
getting good at it," said Ersher
in a classic understatement.
The top-selling Zoupl soup is
Chicken Potpie, and the Observer's taste-testing entourage (a
reporter, editor and photographer) agreed. The soup was
thick, almost a stew, creamy and
filled with vegetables. The crumbled pie-crust topping made it
even more special. We gave it a

dairy-free soups.

Getting started

Ersher and Elias, formerly in
the wholesale spice business,
came up with the concept for
Zoupi in 1997. "We went through
a lot of back doors in restaurants
and saw what kind of soups they
served," said Ersher. "The consensus was that really good soup
was hard to find."

A group of family and friends
met overy Saturday merning to
sample the chefs weekly batch of
16 now soups. Ersher wouldn't
say what recipes were tossed
from the pot, but most recipes
were keepers.

"We keep them, tweak them or kill them," he said.

There are no industrial-size pots in Zoup!'s kitchen. All soups

four-spoon rating. It was comfort food at its best. I called it an "edible pillow."

The El Grandá Chili also received four spoons, as did the Smooth Tomato, which was clear and lightly spiced. The Fire-racker Shrimp and the Clam Chowder received three spoons and the Cajun Chickon & Sausage Gumbo three and a half.

Zoupl also offers a daily selection of low-fat, vegetarian or dairy-free soups.

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Zoup!

20Up1
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(between Seven and Eight
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(248) 374-1000, fax: (248)
374-5663
Menu: Soup, soup and more
soup: salads; desserts
Prices: \$3.95-\$9.95
Hours: 11 a.m. to 9 p.m.
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Seats 32, no smoking.





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