

MAIN DISHES

LA MER FROM THE SEA

THON NIÇOISE 16
crispy ahi tuna, French green beans, mixed greens, virgin sauce with olives, tomato, shallots

CABILLAUD DIJONNAISE 18
Californian Black Cod, warm potato salad with shallots, chives, mustard vinaigrette

SAUMON A LA MAROCAINE 21
salmon, couscous, harissa beurre blanc

LA TERRE FROM THE LAND

COQ AU VIN 18
free-range chicken in red wine sauce, potato purée, julienne of vegetables

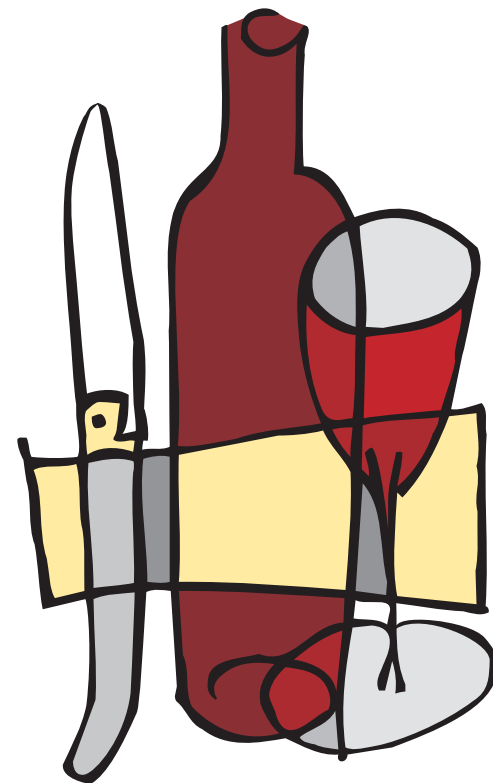
MAGRET DE CANARD AU POIVRE VERT 21
duck breast, tagliatelle, green peppercorn sauce

BAVETTE A L'ECHALOTE 21
bavette steak, white wine & shallot sauce, French fries

BOEUF BOURGUIGNON 19
braised beef in red wine sauce, steamed potatoes, julienne of vegetables

DUO D'AGNEAU 23
rack & tenderloin of lamb, celeriac purée, salsify, broccoli, herbes de provence, garlic butter

CASSOULET AU CONFIT 21
duck leg confit, Toulouse sausage, white cassoulet beans



Le ZiNC
FRENCH BISTRO

LE DINER
DINNER

APPETIZERS

'TRADITION'

SOUPE DU JOUR 7
soup of the day

SOUPE A L'OIGNON 10
onion soup with port & white wine

SALADE DU JOUR 10
salad of the day

SALADE AUX AGRUMES 9
citrus salad with orange & grapefruit, shaved toasted almonds, sherry vinaigrette

SALADE DE CHÈVRE CHAUD 10
warm goat cheese salad, walnuts & honey, balsamic vinaigrette

TARTE 'LORRAINE' 11
bacon, ham, vegetable, cheese puff pastry tart

TERRINE DE FOIE GRAS 16
duck foie gras, toasted pain de mie

ESCARGOTS 11
snails on potato canapés, porcini, garlic butter sauce

MOULES PROVENÇALES 11
mussels steamed in white wine with garlic, tomato & red bell pepper

APPETIZERS

'EVOLUTION'

CREVETTES A L' INDIENNE 9
sauteed shrimp, Indian rice, curry beurre blanc

NOIX DE SAINT JACQUES 15
seared Day Boat scallops, angel hair pasta, orange & vanilla beurre blanc

CRABE MILLEFEUILLE 12
Dungeness crab & avocado, spicy mayonnaise

SAUMON FUMÉ 18
smoked salmon, blinis, crème fraîche & caviar

RAVIOLES AUX FEVETTES 9
fava bean purée ravioli, shaved parmesan, virgin olive oil sauce à la provençale

CROUSTILLANT DE CAMEMBERT 10
warm camembert cheese in a crispy Moroccan crêpe, black truffle oil

LES HUÎTRES
FRESH OYSTERS
6 FOR \$14, 12 FOR \$24