

MAIN DISHES

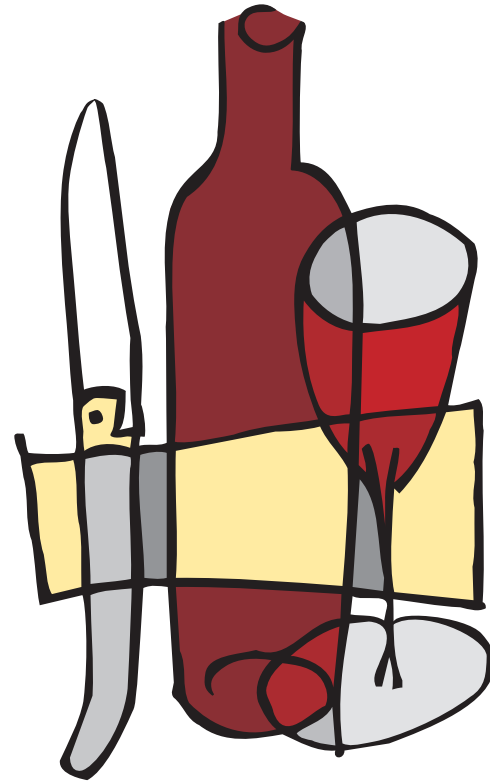
LA MER FROM THE SEA

- THON NIÇOISE** 16
crispy Ahi Tuna, French green beans, mixed greens, virgin sauce with olives, tomato, shallots
- CABILLAUD AUX NOIX** 19
Atlantic Cod, angel hair pasta, carrot & zucchini, walnut cream sauce
- SAUMON AUX EPICES** 21
cinnamon dusted King Salmon, couscous, harissa beurre blanc

LA TERRE FROM THE LAND

- MAGRET DE CANARD AU POIVRE VERT** 21
Duck Breast, green peppercorn sauce, tagliatelle
- BAVETTE A L'ECHALOTE** 22
Bavette Steak, white wine & shallot sauce, French fries
- BOEUF BOURGUIGNON** 20
braised Beef in red wine sauce, steamed potatoes & carrots
- AGNEAU A L'INDIENNE** 23
Lamb loin, basmati rice, curry sauce
- CONFIT & PETIT SALÉ AUX LENTILLES** 21
Duck leg confit, cured pork belly, Puy lentils

SEASON SPECIAL - VENAISON \$32
Venison, red cabbage, roast pear, celeriac purée, 'Grand Veneur' sauce



Le ZiNC
FRENCH BISTRO

LE DINER
DINNER

WE USE LOCAL, ORGANIC, SUSTAINABLY GROWN
PRODUCE WHENEVER POSSIBLE.
OUR MEATS ARE HORMONE & ANTIBIOTIC FREE

APPETIZERS

'TRADITION'

- SOUPE DU JOUR** 7
soup of the day
- SALADE DU JOUR** 10
salad of the day
- MOULES PROVENÇALES** 11
mussels steamed in white wine with garlic, tomato & red bell pepper
- SAUMON FUMÉ** 18
smoked salmon, blinis, crème fraîche & caviar
- 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
- TERRINE DE FOIE GRAS** 16
duck foie gras, toasted pain de mie
- ESCARGOTS** 11
snails on potato canapés, porcini, garlic butter sauce

APPETIZERS

'EVOLUTION'

- RAVIOLES AU CRABE** 15
fried ravioli with Dungeness crab, celeriac purée, virgin sauce with garlic, shallots, tomato, capers, pink peppercorn
- NOIX DE SAINT JACQUES** 15
seared Day Boat scallops, angel hair pasta, orange & vanilla beurre blanc
- CRABE MILLEFEUILLE** 14
Dungeness crab & avocado between crispy layers, spicy mayonnaise
- CROUSTILLANT DE CAMEMBERT** 10
warm camembert cheese in a crispy Moroccan crêpe, black truffle oil
- RAVIOLES AUX FEVETTES** 11
fava bean purée ravioli, shaved parmesan, virgin sauce à la provençale
- RIZ DE VEAU AUX MORILLES** 15
veal sweet breads, asparagus, morel cream sauce

LES HUÎTRES
FRESH LOCAL OYSTERS
\$2.25 EACH (\$3.50 FOR KUMAMOTO)