
Le P’tit Zinc
RESTAURANT BAR

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Lunch Platter.....26€

(Only at lunch)

- Warm Goat Cheese ; Cherry Tomatoes ; Jambon Cru Serrano
- Sea Bass Tartare
- Zucchini Flower Fritters
- Chicken Spring Rolls & Vegetable Samosas

Salad Corner

(Only at lunch)

- Caesar Salad.....20€ :

Romaine Lettuce, Caesar Dressing, Croutons, Grilled Bacon, Parmesan Shavings, Breaded Chicken Strips with Grain Coating.

- Warm Goat Cheese Salad.....20€ :

Romaine Lettuce, Warm Goat Cheese, Serrano Ham, Crispy Onions, Cherry Tomatoes, Honey Vinaigrette.

- Veggie Bowl.....20€ :

Rice, Corn, Chickpeas, Avocado, Pineapple, Cherry Tomatoes, Edamame Beans, Crispy Onions, Red Onions, Zucchini Flower Fritters.

- Italian Salad.....20€ :

Mixed Salad, Serrano Ham, Melon, Buffalo Burrata, Sun-dried Tomatoes, Homemade Pesto.

- Crab Salad.....20€ :

Mixed Salad, Shredded Crab, Avocado, Red Onions, Spring Onions, Homemade Citrus Mayonnaise.

Net prices, service included.

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Tapas Corner

- Vegetarian Board.....16€ :

Homemade Hummus, Zucchini Flower Fritters, Fresh Vegetable Sticks, Chive Cream.

- Provençal Board.....18€ :

Panisse (chickpea fritters), Chive Cream, Black Olive Tapenade.

- Asian Board.....18€ :

Chicken Spring Rolls, Vegetable Samosas, CrispyPrawns.

- Italian Pinsa.....18€ :

Pinsa Bread, Arugula, Buffalo Stracciatella, Cherry Tomatoes, Truffle.

Discovery Menu.....40€

Starter + Main Course

Gourmet Menu.....50€

Starter + Main Course + Dessert

Kids’ Menu.....13€

- Breaded Chicken Tenders

Served with homemade fries or vegetables.

- Butcher-Style Beef Patty

Served with homemade fries or vegetables.

- Fish Fillet

Served with homemade fries or vegetables.

Served with a syrup drink or one scoop of ice cream.

Net prices, service included.

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Starters

- Sea Bass Ceviche ; Spring Onions, Pomegranate, Pineapple, Peppered Lemon, Basil, Pine Nuts.....15€
- Mussels Stuffed with Almond Butter and Panko Crumbs.....15€
- Black Angus Beef Carpaccio ; Olive Oil, Black Olives, Spring Onions, Parmesan Shavings.....15€
- Provençal Octopus : Sliced Whole Octopus, Lemon Olive Oil, Red Onions, Capers, Yuzu Pearls.....15€
- Melon Tartare ; Cucumber, Tomato and Mint ; Serrano Ham and Mozzarella.....15€

Vegetarian option

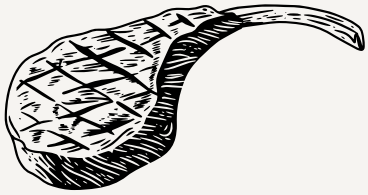
- Risotto with Sautéed Vegetables ; Homemade Vegetable Broth with Plant-Based Cream.....24€

Net prices, service included.

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From the Land

- Le P’tit Zinc Burger, Comté cheese, Onion Confit, Homemade Fries, Salad.....22€
- Hand-Cut Charolais Beef Tartare (Italian Style), Homemade Fries, Salad.....25€
- Angus Flank Steak with Morel Sauce, Parsley Potatoes.....28€
- Duck Breast with Honey Sauce, Crunchy Vegetables and Mashed Potatoes .....32€ *(+€4 with menu)*

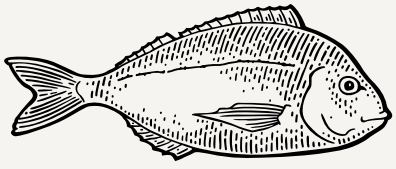


Net prices, service included.

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From the Sea

- Grilled Sardines, Crunchy Vegetables, Basil Oil, Mashed Potatoes.....22€
- Poached Turbot Fillet, Creamy Lobster Bisque, Rice, Crunchy Vegetables.....26€
- Monkfish Medallion with Curry, Crunchy Vegetables, Rice, Sweet Potato Fries.....28€
- Risotto with Grilled Prawns and Butter-Enriched Bisque.....30€ *(+€2 with menu)*
- Sashimi Tuna Tataki, Thai Sauce, Crunchy Vegetables, Rice.....30€ *(+€2 with menu)*



Net prices, service included.

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Desserts

- Red Berry Panna Cotta.....10€ :

Vanilla Cream, Red Berry Coulis.

- Lemon Meringue Tart.....10€ :

Shortbread Base, Lemon Ganache, Candied Lemons, Lime Zest.

- Chocolate Bar.....10€ :

Shortbread Base, Tonka Bean, White and Dark Chocolate Ganache, Chocolate Shavings.

- Baba au Rhum.....10€ :

Rum-soaked cake served with whipped cream and rum.

- French Toast Brioche.....10€ :

Vanilla ice cream, caramel sauce, whipped cream.

- Affogato.....10€ :

Mascarpone Cream ; Vanilla Ice Cream ; Espresso Coffee ; Crushed Hazelnuts.

- Ice Cream :

Flavours :
Chocolate, Vanilla, Coffee, Caramel, Coconut, Lemon, Strawberry, Pistachio, Nougat, Rum, Raisin.

1 Scoop.....3,50€ *2 Scoops.....7€* *3 Scoops.....10€*

- Ice Cream Sundaes :

- *Dame Blanche……10€*
- *Chocolat Liégeois……10€*
- *Café Liégeois……10€*
- *Colonel……13€*

Net prices, service included.