

À partager ou non...

Bone marrow of beef	11,50 €
Goat cheese & honey toast	7,00 €
Tuna fish rillettes toast	8,00 €
Plate of various charcuteries	9,80 €
Roasted St Marcelin, red onions chutney.....	9,80 €

Starters

Oysters from Normandie, n°3

. Per 6	15,50 €
. Per 9	20,00 €
. Per 12	25,00 €
Old -Fashioned Country Terrine	7,50 €
Gravlax Salmon, Cooked and Raw Beets	12,00 €
Tomato Gazpacho, Garlic Focaccia	7,50 €
Burrata, Colored Tomatoes and Basil oil	8,50 €
Starter of the Moment, Suggested by the Chef	7,50 €

Main Courses

The Butcher's Corner

Piece from the Norman Butcher, Light Béarnaise	25,00 €
Beef's filet tataré, with some salad and sauted potatoes.....	24,00 €
Duck Leg Confit, Orange Sauce and Carrot Mousseline	17,00 €
Rib Steak, Green Pepper Sauce and Homemade Puree	26,50 €

Signatures Dishes

Stoved veal's head, small vegetables in a gribiche sauce	16,00 €
Whole veal kidneys little Zinc style.....	19,00 €
Stoved Veal sweetbread with seasonal truffle.....	29,90 €

The Mareyeur's Corner

Fillet of Royal Sea Bream, Carrot Mousseline and Virgin Sauce	22,90 €
Seared Red Tuna, Lentil Salad and Teriyaki Sauce	25,00 €

The Salads

Vegetarian	16,50 €
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Salad, raw and cooked beets, pickled onions, grated carrots, colored tomatoes, cucumbers, marinated red peppers and sliced apples.

Caesar.....	18,50 €
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Salad, hard-boiled egg, strip of chicken breast, croutons, grated Italian cheese and the famous Caesar sauce.

P'tit Zinc	19,50 €
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Salad, raw ham, old-fashioned terrine, hard-boiled egg, tomato, pickle onion, marinated pepper and crouton.

Desserts

Brioche Perdue Red Fruit and Cottage Cheese Marmalade	7,50 €
Café gourmand, coffee served with a selection of small deserts	9,00 €
Selection of Norman cheese	9,50 €
Chocolate mousse with its shards of Chocolate	7,50 €
Le P'tit Zinc's Lemon Tart.....	7,50 €
Crème Brûlée flavoured with Tonka bean	7,50 €
Cinnamon Apple Crumble	7,50 €