

EVENING MENU

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restaurant

TAPAS & SHARING PLATES

Hummus & sumac-roasted pita	7		
		Yellow beet, barley, arugula, fresh goat cheese, parsley & roasted pumpkin seeds.	13
Guacamole & corn chips	9		
		Salmon gravlax with marinated fennel, apples, celeriac & dill	15
Belgian fries & homemade mayonnaise	7		
		Northern shrimp ceviche	19
Crispy beef cheek wontons (5)	15		
		Indonesian satay-marinated chicken skewers with coconut, curry, lime & chili sauce	15
Crispy cabbage & mushroom wontons (5)	12		
		Chipotle-braised pork tostada	17
Honey-roasted carrots with rosemary, fresh goat cheese, hazelnuts & fresh mint	18		
		Grilled tartine with confit tomatoes, fennel, burrata, pancetta & basil, lemon and parmesan coulis	28
Mushroom puff pastry & “Pied de Vent” cheese	17		

MAIN COURSES

Wild mushroom risotto with pepper & parsley emulsion **27**

Eggplant Parmigiana **25**

Grilled chicken breast & wild mushroom sauce **32**

Lamb kefta skewers with Moroccan tabbouleh, sumac cucumber salad & raita **34**

Slow-braised beef cheek & oyster mushroom sauce **36**

Grilled Quebec beef flank steak & 36H pepper sauce **39**

House-made salmon gravlax with fennel, celeriac, avocado, radishes, apples & cilantro. **27**

Warm Sarladaise-style salad with house-made duck confit & raspberry vinaigrette **37**

Garlic shrimp “al ajillo” & rosso risotto. **32**

Black cod fillet with vierge sauce, confit tomatoes, grilled peppers, confit garlic & oregano **38**

Beef burger with brie & bacon **26**

Discover our seasonal creations on our chalkboard

Royal chocolate mousse with spiced poached pear & hazelnut crumble **12**

Apple tart prepared two ways with vanilla ice cream **9**

Coconut milk panna cotta with mango & lime **6**

Curry & basil pineapple confit **6**

SWEET DELIGHTS