



# ZINC bistro à vins



## Appetizers

<b>La soupe du jour</b>	The soup changes depending on availability	<b>Mkt.</b>
<b>La salade maison</b> 8.5	ZINC salad with bibb lettuce, red beets and haricots verts. Shallot dressing	
<b>Cassolette d'escargots</b>	Escargots with garlic herb butter, mushrooms, bacon and parsley	<b>10</b>
<b>Salade au chèvre Chaud</b> 9.5	Crispy goat cheese salad served in a brick dough, petite salad and fig dressing	
<b>Scupions Provençal</b> 11	Baby octopus, seared tomato concassée. Pastis and herb sauce	
<b>Champignons au Porto</b> 11	Fricassée of wild mushrooms served in puff pastry with a Port sauce	
<b>La petite frisée</b> 9	Curly endive salad, poached egg, roasted pork belly, croûton. Warm house dressing	
<b>Risotto de homard</b> 16	Lobster risotto topped with egg yolk and truffle sauce	
<b>La terrine du Chef</b>	Paté maison with foie gras, condiments and petite salad	<b>12</b>

## ZINC offers two priced Entrées (*smaller or regular portions*)

<b>Le Classique</b>	<b>Today's chef's choice from the French Cuisine Bourgeoise repertoire</b>	<b>Mkt.</b>
<b>Raie Meunière</b> 15/22	Seared skate wing, haricot verts, toasted almonds and classic brown butter	
<b>St. Jacques Provençale</b> 19/27	Diver sea scallops with beurre blanc. Belgium endive and oyster mushrooms	
<b>Saumon Ecosais</b>	Scottish salmon with French prepared lentils, Dijon chicken demi glace	<b>17/24</b>
<b>Moules saffranées</b>	P.E.I. mussels steamed with Semillion, shallots, garlic confit and saffron. Frites	<b>19</b>
<b>Cailles grillées</b> 18/32	Grilled Griggstown quails, sautéed spinach, fingerling potatoes truffle sauce	
<b>Jarret d'agneau</b> 24	Lamb shank prepared "Cassoulet style". White bean and applewood smoked bacon	
<b>Poulet fermier "campagne"</b>	Roasted half Amish chicken. Root vegetables, pearl onions and trimming au jus	<b>23</b>
<b>Foie de veau à l'échalote</b>	Seared calves liver, potato "Lyonnaise", shallot and sherry vinegar sauce	<b>16/22</b>
<b>Steak frites</b> 18/24	"Creek Stone Farms" Black Angus hanger steak with frites and house salad	

# \$85.00 for two

**Tue thru Thu with 2 days notice**

Wild duck served two ways.

First service: The duck is carved and prepared table side.

The breasts are removed, seared and served with roasted potatoes and caramelized onions.

The carcass is pressed in our 1870 French silver press to release all juices. These juices are flambéed with Cognac then reduced to a succulent sauce to cover the breasts.

Second service: The remaining legs and wings, finished simply on the grill are served on a tasty salad.

## Sides or to share!

**Cheese plate 15**

**Charcuterie plate 15**

**Vegetable plate 7/17**

**Frites 6.5**

**Pomme purée 6.5**

Owner Olivier Desaintmartin  
Chef De Cuisine Nanina L. Scriber

**\$35 menu prix fixe every night**

Open Dinner Tuesday thru Sunday

[www.zincbarphilly.com](http://www.zincbarphilly.com)

