

# Le Petit Zinc

## TAPAS AND PAIN POÎLANE TOASTS OUR SNACK TAPAS TO ENJOY ALONE OR ACCOMPANIED!

Tuna Tataki with Wasabi Mayonnaise	13.00 €
Chef's Beef Tataki	12.00 €
Plate of Marinated Peppers and Anchovies	8.00 €
Small Caesar salad from le Petit Zinc	10.00 €
Goat Cheese Carpaccio with Truffle.	12.00 €
La Guildive's Small Sardines, Spicy or Not...!	18.00 €

**Tasting board with an assortment of tapas, cold meats  
and cheeses for a minimum of 4 people**

**25€ / Pers**

## THE ZINC'S MUST-HAVES!

### THE FAMOUS SLICES OF POÎLANE BREAD, TOPPED, TOASTED, AND CUT BY US

Croque-Monsieur Tartine	15.00 €
Bread with tomato and Iberian Ham	16.00 €
Poutargue Tartine	16.00 €
Tartine with Reblochon Cheese and Iberian Chorizo	16.00 €
Burrata and Truffle Tartine (depending on availability)	22.00 €
Cesar Tartine	16.00 €
Tuna Tataki Tartine	19.00 €
Beef Tataki Tartine	18.00 €
Marinated Peppers and Anchovies Tartine	15.00 €
Morbier Cheese and Walnut Tartine	15.00 €
Tomato and Mozzarella Tartine	16.00 €
Pissaladière Tartine	16.00 €

## THE HAM PLATTERS AND REGIONAL SPECIALTIES OF ZINC

### PORK IN ALL ITS FORMS !

80g Platter of Pata Negra Bellota Ham	29.00 €
100g Platter of Iberian Ham	20.00 €
100g Platter of Italian San Daniele Ham	16.00 €
100g Platter of Black Pork from Bigorre Ham	20.00 €
100g Platter of Beef Cecina Ham	20.00 €
Tasting Platter with 4 Star Hams from Zinc	32.00 €
Mezzo-Mezzo Platter (San Daniele and Comté)	18.00 €
Mitad y Mitad Platter (Iberian Ham and Manchego Cheese)	20.00 €
Platter of Black Pork from Bigorre Salami	13.00 €
Platter of Beef Ham with Parmesan and Truffle	29.00 €
Cheese Platter	15.00 €

### TERRINES OF BLACK PORK FROM BIGORRE 180G

Rillettes - Head Cheese - Country-style Terrine	16.00 €
---	---------

### THE SWEETS OF THE HOUSE

64% Chocolate Mousse with Whipped Cream	8.00 €
Bailey's Creme Brulee	8.00 €
Panna cotta with caramelized milk chocolate or raspberry, passionfruit, strawberry puree	8.00 €
Small rum babas with chantilly cream	10.00 €
Suggest of the day	8.00 €