

The logo for Zin restaurant is centered on a dark teal background. It features a large, bold, white 'zin' with a dot above the 'i'. Below this, the word 'Zin' is written in a bold, orange-red, sans-serif font. At the bottom, the word 'restaurant' is written in a white, cursive script font.

zin
Zin
restaurant

MORNING

Muffin of the day	3,25
Croissant	3,25
Almond croissant	5
Vegan pastry	5
 Fresh fruit salad	5
Fruits and chia seeds parfait	6
Breakfast sandwich with egg, cheese, bacon or ham	7
Breakfast sandwich with egg, tomato and avocado	6
Avocado toast with confit tomatoes	5,5
 Sliced seasonal fruits	3,5

Breakfast package

Coffee, tea/herbal tea, fresh water & croissant or muffin	6,50
Coffee, tea/herbal tea, fresh water, juice & croissant or muffin	9
Coffee, tea/herbal tea, fresh water & juice	6

Fruit juice	4,5
Fresh fruit juice	7

Coffee, tea/herbal tea, and water service	3,75
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Our coffee service always includes: locally roasted organic and fair-trade coffee, hot water with a variety of teas and herbal teas, and fresh water service. Everything is set up in your room with real dishware.

Unlimited coffee, tea/herbal tea, and fresh water

Half-day (4 hours or less)	6
Full day	10

BEVERAGES

Regular soda (Coke, 7UP, Fanta, ginger ale, iced tea)	3,5
Sanpelligrino (fruit flavored sparkling water)	4,5
Water service	2
Sparkling water	4,5
V8	4,5
Fruit juice	4,5
Fresh fruit juice	7

Alcoholic beverages

Glass of red or white wine	8,5
Glass of microbrewery beer	7,5
Sparkling wine	9,5
Simple cocktail (alcohol & juice or soda)	10

Mocktails - Alcohol-free

Wannabe Gin Fizz - Boreal syrup, lime, ginger and soda	4,5
Virgin Marshmallow – vanilla & chai syrup, lime, cranberry juice, and soda	5
Virgin Equinox – lemon, pear, rosemary, and soda	5
Homemade lemonade	4,5
Fruit punch – made with fruit juices	4,5
Sparkling Rosé Apple Must by Michel Jodoin	5,5
Non-alcoholic beer	6,5

BREAK SERVICE

Sweet break

Muffin of the day	3,25
Croissant	3,25
Almond croissant	5
 Fresh fruit salad	5
 Fruit skewer	4,5
(Pineapple with curry caramel, strawberry and basil)	
Homemade cookie	1,5
(Chocolate & walnuts shortbread; almond & dried apricot shortbread)	
 Sliced seasonal fruits	3,5
Homemade dessert	5
(Date squares, almond financiers, lemon cake, or orange, or banana and chocolate cake)	
Chocolate brownie with walnuts	5,5

Savory break

Assorted chips	2,5
 Mixed nuts	3,5
 Guacamole & corn tortilla chips	4,5
Hummus & sumac roasted pita	4
Babaganoush & sumac roasted pita	4
Crunchy vegetables and dip	4,5

**LUNCH
OR
DINNER**

For lunch or dinner, we offer two types of menus: one hot and one cold

COLD MENUS

Menu soup and salad & home made dessert	15
(Served buffet-style in your room)	
Menu soup or salad, sandwich or wrap & homemade dessert	21
(Served buffet-style in your room)	
Menu soup or salad, quiche or croque-monsieur, fries & dessert	25
(Plated service in your room)	

The choices

The soups

It is difficult to specify exactly which soup will be served on the day of your event. However, all our soups are made exclusively with vegetables, with no powders or industrial ingredients, and are always vegan.

The salads

-  Green salad & raw vegetables
-  Quinoa & crunchy vegetables
 - Barley, beets & roasted vegetables
-  Carrots, cabbage & parsley
-  Rice, tomatoes, peppers, red onions, olives & parsley

Sandwich on panini bread

All our sandwiches are made on the same day using fresh ingredients and prepared on site.

Chicken, avocado, bocconcini, fresh cilantro & sriracha mayo sandwich

Chicken, bacon, lettuce, tomato, avocado & house mayo sandwich

Natural ham, bacon, Swiss cheese & tarragon sandwich

Italian prosciutto, pesto, parmesan & sun-dried tomatoes sandwich

Pulled pork, brie, grilled apples & caramelized onions sandwich

Tuna pan bagnat; tuna salad, tomato, parsley & egg

Pesto, grilled vegetables & goat cheese sandwich (vegetarian)

Pesto, sun-dried tomatoes, avocado & fior di latte sandwich (vegetarian)

Crunchy vegetables & egg sandwich (vegetarian)

Mandoline-cut vegetables & Indonesian satay-marinated tofu sandwich (vegan)

Gourmet wraps

All our wraps are made on the same day using fresh ingredients and prepared on site.

Chicken, mango, cilantro, curry, apple & raisin wrap

Grilled pork fillet, bok choy, cabbage, crunchy vegetables, sesame & hoisin mayo wrap

Spicy tuna, celery & apple wrap

Mandoline-cut vegetables, cilantro & Indonesian satay-marinated tofu wrap (vegan)

The desserts

Chocolate brownie with walnuts

Date squares

Almond financiers

Lemon, orange, or chocolate & banana cake

Energy bar; nuts, dried fruits, peanuts, honey, etc.



Fresh fruit salad



Coconut panna cotta with lime and lemongrass ... extra \$1.50

OUR HOT MENU

Served buffet-style with service, or plated service at the tables, or in our restaurant room for groups of 20 people or less (subject to availability).

Soup of the day or market gardener's salad

 Chicken escalope, tarragon sauce

 Salmon, lemon sauce

 Pork tenderloin with wild mushroom sauce

 Thai curry coconut soup meal with or without caramelized pork, glass noodles

Brie and bacon burger, fries & salad

 Quinoa salad with crunchy vegetables, avocado & chicken

 Braised beef chuck roast Bourguignon-style (extra \$5)

 Seafood & salmon chowder (extra \$5)

Barley risotto with tarragon & grilled vegetables, pepper emulsion (vegetarian)

 Wild mushroom risotto with pepper emulsion (vegetarian)

Grilled vegetable & halloumi burger, fries & green salad (vegetarian)

Thin-crust tart with grilled vegetables, fresh goat cheese & green salad (vegetarian)

 Coconut lentil dal with curry (vegan)

 Soissons bean stew with tomatoes & seasonal vegetables (vegan)

Cold Moroccan plate; hummus, quinoa tabbouleh with mint, chakchouka, sumac-roasted pita (vegan)

 Quinoa meal with crunchy vegetables & avocado (vegan)

Chocolate brownie

Chocolate mousse

 Fruit salad (vegan)

 Coconut panna cotta with lime and lemongrass ... extra \$1.50 (vegan)

29\$

+ taxes + service

Advance orders required – please select 2 or 3 main dishes for the entire group

TAPAS OR APPETIZERS

To share

Assorted chips	2,5
 Mixed nuts	3,5
 Guacamole & corn tortilla chips	4,5
Hummus & sumac roasted pita	4
Babaganoush & sumac roasted pita	4
Bruschetta & croutons	4
 Belgian fries, mayo	3,5
 Crunchy vegetables and dip	4,5

With meat

 Chicken marinated with Indonesian satay, coriander & lime sauce	4,5
Panko-fried chicken, BBQ mayo	4,5
 Quebec flank steak, chimichurri	6,5
 Lamb kefta, mint raita sauce	5
Brick puff pastry with confit lamb & apricot	5
Sausage puff pastry	4
 Rice paper roll with confit duck, mango chutney	5,5
Fried wontons with beef cheek and mushrooms, peanut sauce	4,5
Comorian Samosa with beef and chili	4,5
Quiche lorraine	4
Spanish ham croquettes with tarragon	4
Chorizo & fennel arancini, rouille sauce	5
Chicken liver mousse canapé	3,5
Board of chorizo & cured sausages	4,5

With seafood or fish

Salmon accras, chien sauce	5
Salmon arancini & tartar sauce	5
Shrimp & dill blinis	4,5
Blinis with smoked salmon rillettes & gravlax cream cheese	4,5
English tyle fish balls , tartar sauce	4
Shrimp tempura, cilantro & lime	4,5
Coconut & panko breaded shrimp	4,5
Vietnamese toast with pork, shrimp, lime & sesame	4,5
 Salmon tartare with celeriac & green apple	5
 Bluefin tuna tartare, avocado & sesame	5,5
 Nordic shrimp ceviche	4,5
 White fish céviche	5
 Pan-fried Hokkaido scallop (U12), limoncello/saffron sauce	6

Vegetarien

Mushroom duxelles puff pastry, roasted pepper coulis	3,5
 Deviled eggs	3,5
 Tomatoes, bocconcini & basil	4
Wild mushroom arancini, rouille sauce	4,5
 Spanish potato tortilla	3,5
 Grilled vegetable tian with goat cheese	4
Spinach & ricotta briouats	4,5
Vegetarian quiche	4
Spanish croqueta with onion and leeks	3,5
 Spoon of candied carrots honey & rosemary, mint and roasted hazelnut	3,5
 Marinated vegetable & marinated mushroom roll	4
with ginger, maple and balsamic sauce	

Vegan

 Shakshuka spoon, lime & fresh cilantro	3,5
Fried wontons with napa cabbage and mushrooms, peanut sauce	4
Sumac falafel & hummus	4,5

Cheese and sweet bites

 Quebec cheeses	6
 Cheddar cheese	4
Apple donut with cinnamon sugar	3
 Fruit skewer (pineapple with curry caramel, strawberry and basil)	4,5
 Royal chocolate mousse, praline pistachio crunch	5,5

We offer homemade cuisine, starting from raw ingredients that we transform on site during your event. Our products are sourced locally.

Our prices reflect the work required to handcraft these recipes and the care we take in respecting sustainable development principles.

Our services are always provided with washable and reusable tableware; we ban the use of plastic.

We serve directly in your room, and we take care of service, clearing, and cleaning the space.

We are present throughout your entire event and adapt to your needs. You only have one thing to do: enjoy your event without worrying about logistics, which we fully take care of ; a hotel-style service.

If you have any special requests or specific needs, please don't hesitate to contact us.

514-439-4999,
zin.zin.rca@gmail.com

We hold a liquor license and offer a full selection of craft beers, private import wines, cocktails, and more. Menu available upon request.

If you have any special requests, please feel free to let us know. We have a fully equipped kitchen that allows us to be creative and adapt to your needs.

Prices are per person, plus taxes and service.

Orders and quantities must be confirmed at least one week in advance.

For your events at the Maison du Développement Durable, we take care of everything, delivered directly to your room according to your needs.

We look forward to serving you!

