

Colette

TIM RAUE

OYSTERS

- C* GILLARDEAU | either pure or with vinaigrette pc. 5€
C FINES DE CLAIRE | either pure or with vinaigrette pc. 4€
AU GRATIN | with hollandaise sauce, fennel butter and croûtons pc. 5€
2 x 2 x 2 | 2x Gillardeau, 2x Fines de Claire, 2x au gratin 22€

STARTERS

- C* SARDINE | brioche & lemon 16€
C ARTICHOKE | with 3 dips 10€
PRAWN MAROCAIN | litchi, rose 14€
PATÉ | apple relish and pearl onion 9€
MARINATED GILTHEAD | glasswort, lemon and mustard 14€
DUCK LIVER PATÉ | grains & grapes 12€
PARSLEY SALAD | parsley root, parsley juice and lime 9€
TUNA TARTAR | tomato, passion fruit, basil 16€
BEEF CARPACCIO | melon, aubergine, goat cheese and pine nuts 12€
PRAWN BOWL | lemon thyme & garlic 250g .. 19€ 500g .. 36€
C COLETTE SALAD | marinated vegetables, green salad, parsley dressing 10€

FISH

- C* TUNA »NIÇOISE«
green beans, artichoke
and anchovy mayonnaise 27€
- HOME-STYLE PICKLED MACKEREL
juniper berries, crème fraîche,
apple & cucumber 19€
- CLUB SANDWICH
lobster, egg, cocktail sauce and brioche .. 24€
- HADDOCK
lobster butter, Waldorf salad and walnut .. 23€
- C* OCTOPUS | calf's head jus, béarnaise & jerusalem artichokes 24€

MEAT & POULTRY

- C* BLACK PUDDING
pears, beans, bacon 19€
- LAMB SHANK
vinegar cherries, onion, cauliflower 25€
- C* SUCKLING PIG
sauerkraut, pineapple, mustard 24€
- LEMON CHICKEN
broccoli, chicken salad baguette, peanut .. 24€

DESSERTS

- C* SELECTION OF CHEESES
by Maître Philippe, chutney & brioche 14€
- PEACH MELBA
pistachio, raspberry, elderflower 10€
- C* SORBET
seasonal choice 8€
- CRÈME BRÛLÉE
meringue, papaya, orange flower 9€
- C* TARTE TATIN
sea salt, apple and calvados 10€
- BLANC DE BLANC
champagne, grape, yoghurt and lime 9€

APERITIFS

- FRENCH 75
champagne, gin, lemon €
- APEROL SPRITZ
aperol, crémant, soda & mint €
- PASTIS
Château des Creissauds (5cl) €
- GIN & TONIC €
- NOILLY PRAT (5cl) €
- COLETTE'S HOME MADE
LEMONADE €

SOUPS

- LENTIL SOUP
bacon, watercress, crème fraîche 8€
- C* BOUILLABAISSÉ
saffron, rouille 12€ / 24€

Steak Frites

..... *C*
BÉARNAISE SAUCE, FRIES,
MESCLUN SALAD

Tenderloin
200 g

..... 32€

Txogitxu Entrecôte
250 g

..... 42€

VEGETARIAN

- POTATO »GUGELHUPF«
onions, leek, pink pepper, spinach 16€
- WILD BROCCOLI
smoked cottage cheese, beetroot, seabuckthorn 16€
- GALETTE
courgette, oregano, kumquat, coffee 16€

C = COLETTE'S CLASSICS are a constant part of our menu or will return to the menu on a seasonal basis.
Please ask for our comprehensive allergen declaration if you have any known allergies. All prices include VAT.