

Colette

TIM RAUE

STARTERS

BEEF TARTAR ROSSINI duck liver ice cream, truffle vinaigrette, brioche	12€
TUNA TARTAR cucumber salad and char roe	16€
SQUID & FRIES lemon, cos lettuce and aioli	12€
MESCLUN SALAD comté, truffle and dried grapes	10€
SARDINE brioche, lemon, mesclun	17€
ONION RING pepper cherries, bacon	10€
SCALLOP capers, chives and mustard	16€
STEAK BAVETTE fennel and onions	14€

FISH

TUNA NIÇOISE artichoke, olive oil	27€
GUNARD shellfish foam & corsican aubergine	23€
OCTOPUS head of veal jus, béarnaise and lettuce	24€

MEAT

PASTRY CRUST CHICKEN truffles, hazelnuts & jerusalem artichokes	24€
RAGOUT FIN sweetbread, puff pastry, cream sauce	24€
SUCKLING PIG mustard, ginger, mashed potatoes	24€

DESSERTS

CREME BRÛLÉE plums, cinnamon, rum marshmallow, peanut	9€
MADELEINES coffee cream, advocaat	10€
PROFITEROL mousse au chocolat, nougat, honey caramel	11€

APERITIFS

FRENCH 75 champagne, gin, lemon	16€
APEROL SPRITZ aperol, crémant, soda & mint	12€
PASTIS Château des Creissauds (5cl)	10€
GIN & TONIC	10€
NOILLY PRAT (5cl)	6€

VEGETARIAN

WILD HERBS BEIGNET horseradish velouté, beetroot	16€
CORSICAN AUBERGINE salted lemon, pine nuts, pomegranate	16€

OYSTERS

<i>Gillardeau</i>	pc.	5€
<i>Fines de claire</i>	pc.	3€
<i>Plat de huîtres</i>	3&3	20€

2 PERSONS OR MORE

CHATEAUBRIAND potato dumplings, Café de Paris butter, béarnaise sauce	36€
VENISON ROUENNAISE jerusalem artichoke, apricot, mashed potatoes	26€
BOUILLABAISSE »COLETTE« brioche & rouille sauce	24€

CLASSICS

STARTERS

COLETTE SALAD pickled vegetables and leaf lettuce	10€
ONION SOUP cheese brioche	8€
LOBSTER COCKTAIL melon, orange & button mushroom	20€

CROQUE MADAME brioche, ham, cheese, egg	14€
ARTICHOKE vinaigrette, crème fraîche	11€

MAIN COURSES

STEAK FRITES tenderloin, fries allumettes	32€
BOEUF BOURGUIGNON mashed potatoes, mesclun	20€
RATATOUILLE puff pastry, herbs oil	16€
LOBSTER THERMIDOR fries allumettes, mesclun	38€

DESSERTS

TARTE AU CITRON caramel sauce, lemon cream and meringue	11€
SELECTION OF CHEESES by Maître Philippe, chutney & brioche	14€
SORBET seasonal choice	8€

Please ask for our comprehensive allergen declaration if you have any known allergies. All prices include VAT.