

Colette

TIM RAUE

HORS D'ŒUVRES

ESCARGOT bone marrow, parsley & croûtons	10€
SARDINE roasted bread and lemon	18€
DUCK LIVER PATÉ kumquat, green pepper	9€
TOMATO SALAD passion fruit, basil	7€
TUNA TATAR cucumber, cucumber ice cream	16€
JESUS BASQUE gherkins, crème fraîche, mustard	8€

STARTERS

LOBSTER COCKTAIL melon, orange, mushrooms	20€
BAKED CAMEMBERT truffles, apple, lingonberry	16€
COLETTE SALAD leaf lettuce, pickled vegetables, parsley vinaigrette	10€
ARTICHOKE vinaigrette, crème fraîche & piment d'Espelette	11€
SALMON red cured, lime, frisee lettuce	17€
PRAWN BOWL	250g .. 18€ .. 500g .. 34€

FISH

LOBSTER THERMIDOR mesclun, pommes allumettes	38€	COD bacon foam, cos lettuce, onion	20€
OCTOPUS béarnaise, calf's head jus, lettuce & pear	22€	TUNA »NIÇOIS« artichoke and olive oil	27€

MEAT

STEAK FRITES pommes allumettes, béarnaise	28€	CORDON BLEU peas & carrot, mushroom sauce	19€
COQ AU VIN OF SPRING CHICKEN grilled vegetables, mesclun	20€	LAMB KNUCKLE »MAROCAIN« chick pea, pomegranate and date	22€

DESSERTS

MADELEINES chocolate ice cream, mango curd, Advocaat	10€	LE CROQUE EN BOUCHE mousse au chocolat, profiteroles, honey caramel	12€
CRÈME BRÛLÉE red currant sorbet	9€	SELECTION OF CHEESES by Maître Philippe & Filles	14€
SORBET seasonal choice	8€		

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

APERITIFS

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

OYSTERS

<i>Gillardeau</i>	pc. ... 4€
<i>Fines de claire</i>	pc. ... 3€

SOUPS

ONION SOUP brioche	8€
PEA SOUP pork belly, aioli	8€
VICHYSOISE leek, pine nuts	7€

* FOR 2 *

Pot au feu

- DE VEAU -

root vegetables, horseradish,
calf's head
.. 39€

VEGETARIAN

WILD HERBS BEIGNET horseradish velouté, beetroot	18€
RATATOUILLE puff pastry, spinach salad	18€
RAGOUT »MAROCAIN« sesame yoghurt, cucumber salad	18€

AMOUR CHAUD

vanilla parfait, raspberries
& white chocolate
.. 10€