

BRASSERIE

Colmar

Sunday Lunch

Les Entrées

ESCARGOT (GF)

Garlic Butter and Parsley

CREAM OF MUSHROOM SOUP (V,GF)

Velvety Mushroom Soup, finished with Chive Oil & Truffle

CLASSIC PRAWN COCKTAIL (DF,GF)

Atlantic Prawns, Baby Gem Lettuce, Marie Rose Sauce & Lemon

SOUFFLÉ SUISSESE (V)

Twice-Baked Comté Cheese Soufflé

STEAK TARTARE

Fillet of Beef, Cornichons, Capers, Shallots, Egg Yolk & Crispy Shallots

TEXTURES OF BEETROOT (DF,VG)

Micro Watercress, Pears & Toasted Pecan Nuts

COQUILLES SAINT-JACQUES (GF)

Jersey Scallops Baked in a Rich Mornay Sauce, served with Creamy Mashed Potatoes

SALMON GRAVLAX (GF)

Home-Cured Salmon with Ponzu, Horseradish Crème Fraîche & Yuzu Dressing

Les Plats Principaux

TRADITIONAL SUNDAY ROAST:

Rib of Beef (GF,DF)

28-Day Aged, cooked to your preference

Roast Leg of Lamb (GF,DF)

Infused with Rosemary and Garlic

Slow-Roast Belly Pork(GF,DF)

Crackling and Apple Purée

(All Served with Seasonal Vegetables, Crispy Roast Potatoes, Rich Gravy, and Yorkshire Puddings)

SEA BREAM (GF)

Brandade Fume, Samphire, Fine Herb Velouté

PAN-SEARED SEA BASS (GF)

Long-Stem Broccoli, Buttery Mashed Potatoes & Beurre Blanc

WILD MUSHROOM RISOTTO (V, GF)

Arborio Rice, Seasonal Wild Mushrooms, Aged Parmesan, Rocket & Truffle Oil

MOULES À LA CRÈME (GF)

Classic Normandy Style with Garlic, Parsley, White Wine & Jersey Cream, served with Frites

TUNA SALAD NICOISE (GF,DF)

Tuna, Green Beans, Olives, Tomatoes, Cucumber, Boiled Egg & Citrus Dressing

ROASTED CAULIFLOWER STEAK (V)

Served with Ratatouille, Herb Polenta, Truffle-Infused Goat's Cheese

2 courses £34

3 course £38

Please inform your server if you have any allergies or dietary requirements.
We do not guarantee the total absence of allergens in our final dishes.
A 10% discretionary service charge will be added to your final bill.

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Les Desserts

WHITE CHOCOLATE CHEESECAKE

Baileys and Dark Chocolate Ganache, Hazelnut

TIRAMICHOUX

Tia Maria and Mascarpone Mousse, Coffee Caramel,
Mocha Swirl Ice Cream

CROISSANT PUDDING

Cranberry Crème Anglaise, Almonds, Chocolate, Cinnamon
Ice Cream

TONKA BEAN CRÈME BRÛLÉE

Served with Shortbread and Fruits

KOUIGNETTES

Served with Vanilla Ice Cream

CHEESE PLATTER

Selection of Four French and English Cheeses, Grapes,
Quince Jam, Lavish Biscuits

Le Digestifs

COCKTAILS

£12

Negroni

Gin, Campari & Vermouth

Old Fashioned

Bourbon, Bitters & Sugar

Espresso Martini

Vodka, Kailua, Espresso

Cosmopolitan

Vodka, Orange Liqueur, Lime & Cranberry Juice

French 75

Champagne, Gin, Lemon Juice, Sugar (£2 supplement)

Pornstar Martini

Vodka, Passionfruit, Vanilla, Cremant

DESSERT WINES & PORT

Ramos Pinto LBV Port	£6.50
Warres 1994 Port	£15
Warres 1975 Port	£20
Grenat Maury Lafarge	£7
Sauternes Castelnau de Suduiraut	£14
Domaine du Tariquet Premier Grives	£8

RUM

Captain Morgan Dark Rum	£4.50
Mount Gay Eclipse	£6
Diplomatico Reserva Exclusiva	£7.50
Ron Zavala Solera 23 Gran Reserva	£13.00

TEQUILA

Tequila 1800 Reposado	£7.50
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WHISKY

Johnnie Walker Green	£13
Jura 10 year old	£7
Glenfiddich 12 year old signature	£7
Jura 18 year old	£12
Glenfiddich 15 year old reserve	£9.70
Glenfiddich 21 year old reserve	£26

BRANDY & CALVADOS

Cognac Pasquet l'Organic 4 year old	£6
Cognac Pasquet l'Organic 10 year old	£8
Courvoisier VS	£8
Remy Martin VSOP	£9
Courvoisier VSOP	£9.50
Hennessy VS	£11
Remy Martin XO	£17
Baron G, Legrand Bas-Armagnac VSOP	£7.50
1995 Baron G, Legrand Bas-Armagnac	£11
Baron G, Legrand Bas-Armagnac XO	£21
La Mare Apple Brandy	£5.50
Calvados Berneroy Fine	£5.50
Calvados Berneroy VSOP	£6
Calvados Berneroy XO	£6.50

LIQUEURS

Baileys	£6
Kahlua	£8.50
Limoncello	£6.50
Tia Maria	£7.50
Amaretto Disaronno	£8
Chambord	£7.50
Drambuie	£7.90
Benedictine	£8.50

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