

BRASSERIE

Colmar

Champagnes & Sparkling Wine

Cremant de Bourgogne, blanc de blancs	£31
Cremant de Bourgogne, Rosé	£31
Baron Fuenté, La Révélation Brut Champagne	£55
Louis Roederer Cuvee Collection	£70
Louis Roederer Rosé Brut	£96

Aperitifs

Kir	£12
Kir Royale	£14
French Martini	£12
Aperol Spritz	£12
Lemonberry	£12

If you have any allergies or dietary requirements
please let a member of our team know so we can make every effort to ensure your
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First Course

Jersey Oysters

Mignonette - red wine vinegar & shallots	2.80 each
Poached in Beurre Blanc with Dill Oil	2.80 each
In Tempura with Wasabi Mayonnaise and Nori	2.80 each
Classic Prawn Cocktail	14.00
Jersey Scallops, Pork Belly with Black Pudding Bonbon, Peach & Apple, Puffed Crackling & Jus	12.50
French Onion Soup au Gratin	9.50
Jersey Crab & Lobster Bisque	10.50
Escargots with Parsley & Garlic Butter	13.00
Smoked Mackerel Paté, Fennel, Sundried Tomatoes, Dill, Horseradish, Croutons	12.00
Ash Goat's Cheese with Pickled Beetroot, Pear, Pecans, Dijon & Orange Dressing	12.00
Beef Tartare, Parmesan Crisp, Pickles, Egg Yolk, Horseradish Crème Fraîche	16.50
Soufflé Suisse - twice baked Comté cheese souffle	16.50
Heritage Tomatoes Burrata sourdough croutons, basil oil, Espelette pepper	15,50

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Main Course

Les Poissons

Jersey Moules - served with a bowl of frites	21.00
A La Crème - white wine, shallots, cream	
Mariniere - white wine, shallots	
Tom Yum - coriander and coconut milk	
Grilled Jersey Lobster with Garlic Butter, Salad and New Potatoes	29.00
Jersey Lobster Thermidor, Salad and New Potatoes	32.00
Jersey Lobster Salad with New Potatoes	32.00
Grilled Sea Bass with Beurre Blanc, Broccoli and Lyonnaise Potatoes	27.00
Cod Loin crushed Jersey royals samphire bouillabase, rouille, crouton	27.00
Grilled Turbot served on a Seafood Risotto, Crab Bisque, Samphire, Herring Caviar	36.00

Les Viandes

Lamb Rump, Shoulder Croquette, Aubergine Purée, Herb Polenta, Goat's Cheese	31.00
Duck Breast with Carrott & Coriander Purée, Salardaise Potatoes, Asparagus, jus	27.50
Medallions of Pork Fillet with Calvados Sauce, Pommes Purée, French Beans, Almonds, Pickled Shallots	26.50
Pan Fried Chicken Breast, with mushroom velouté, potato terrine, broccolli	24.00
Rib Eye Steak (280g)	32.00
Fillet de Boeuf (230g)	39.00
Chateaubriand (2 persons, 650g)	84.50
All steaks are served with Frites, Truffle Frites or New Potatoes (Jersey Royals in Season)	
Garlic Butter, Bearnaise, Au Poivre, Roquefort Sauces	each 3.30
Garlic King Prawns	5.00

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Les Plats Vegetariens et Salades

Baked Aubergine Stuffed with Ratatouille, Grilled Goat's Cheese, pesto	19.00
Wild Mushroom Risotto with Truffle, Tarragon, Cep Powder, and Parmesan	19.00
Beetroot and Grilled Goat's Cheese Salad, Balsamic Glaze, Orange, Pecans	20.00
Sweet Potato Gnocchi, Sage & Hazelnut Beurre Noisette, Crumbled Feta	21.00

Les Legumes

Green Salad	5.50
French Beans au Persillade (garlic & parsley)	5.50
Petit Pois à la Francaise (braised peas with lettuce, onion & lardons)	5.00
Creamed Garlic Spinach	5.00
Frites	5.50
Truffle Frites	7.50
Buttered New Potatoes (Jersey Royals in season)	5.50
Pommes Lyonnaise	5.50
Tomato, Basil & Parmesan Salad	5.00

Desserts & Cheese

Desserts from the trolley	9.50
Cheese from the trolley. Any 3 for	11.00
Any 5 for	17.00

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