

BRASSERIE

Colmar

Set Menu

Les Entrées

Mushroom Velouté, Wild Mushrooms and Truffle Oil (GF)

Pork Bon Bon, Jerusalem Artichoke, gherkin ketchup

Beetroot Textures, Whipped Goat's Cheese, Pear (V), Pecan Nuts (GF no nuts)

Crab Arancini, Rocket and Parmesan Salad, Saffron Aioli, Lemon Gel

Tempura King Prawn, Courgette and Cucumber, Espelette Lime Dressing (DF)

Les Plats Principaux

Chicken Ballotine, Savoy Cabbage and Pancetta, Hasselback Potatoes, Albufera Sauce (GF)

Wild mushrooms risotto, Truffle, Parmesan (GF)

6 oz Rump Steak, Frites, Garlic Butter flat mushroom, Cherry tomato, Peppercorn sauce (GF)

Hake a la plancha, Crushed new potatoes, Green beans, Beurre blanc & Cucumber (GF)

Seafood Risotto, Samphire, Lemongrass and Lime Leaf Bisque (GF)

Les Desserts

Tonka Bean Crème Brûlée, Shortbread and Fruits (GF no shortbread)

Croissant Pudding, Cinnamon Crème Brûlée, Cranberry Crème Anglaise, Almonds

Selection of Cheeses, Grapes, Quince, Celery, Biscuits (GF no biscuits)

Selection of Ice Creams (GF) and Sorbets (GF , DF)

£27.50 for 2 courses

£35 for 3 courses

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.