

BRASSERIE

Colmar

Inspired by the great boulevard cafés of Paris to serve the best local ingredients combined with classic French cuisine.

Fruits de Mer

Jersey Oysters Mignonette <i>fresh oysters with red wine vinegar and shallots</i>	3 each
Jersey Oysters Rockefeller <i>spinach, shallots, garlic, Worcestershire sauce, Tabasco, cheese</i>	3 each
Jersey Oysters Colmar <i>with pickled cucumber and caviar</i>	3 each
Assiette de Fruits de Mer - 1 person <i>crevettes, crab, oysters, whelks, winkles, 1/2 lobster</i>	36
Lobster Salad with Jersey Royals	24/43
Crevettes <i>8oz prawns to peel</i>	18
Langoustines <i>grilled with garlic butter</i>	18
<i>Dressed Jersey Crab Salad with Jersey Royals and salad</i>	25

Prix-Fixé

18
Eggs Mayonnaise <i>Or</i>
Pork Rillettes and Toast
Omelette aux Fines Herbes with Salad <i>Or</i>
Fish of the Day - a la Meunière with Green Beans and frites
Apple Tart with Crème Chantilly <i>Or</i>
Selection of Sorbets

Les Hors d'Oeuvres

French Onion Soup <i>au gratin</i>	7	Scottish Smoked Salmon <i>caper berries and lemon</i>	13
Jersey Lobster Bisque	8	Chicken Liver Parfait <i>with Waldorf salad</i>	10
Escargots <i>with parsley and garlic butter</i>	10	Coquilles St Jacques <i>mushroom & cheese sauce served au gratin</i>	10 / 20
Pâté de Foie Gras <i>with pear and Sauternes jelly</i>	14	Beetroot Tartare <i>with toast and pickles</i>	11
Beef Tartare <i>with toast and pickles</i>	13	Soufflé Suisse <i>baked Comté cheese soufflé</i>	14

Les Plats Légers

Omelette Arnold Bennett <i>smoked finnan haddock, Parmesan crème</i>	18	Croque Monsieur <i>ham, Gruyere, bechamel</i>	9
Omelette with Cheese and Ham <i>dressed salad</i>	14	Croque Madame <i>ham, Gruyere, bechamel, topped with a fried egg</i>	11
Omelette with Wild Mushrooms <i>dressed salad</i>	15	Jersey Moules Marinière	15

Les Viandes

Escalope of veal Viennoise <i>breaded and fried with an egg</i>	21
Confit de Canard <i>duck leg on white bean and pork cassoulet</i>	19
Chicken in Riesling <i>braised chicken, wine, shallots, cream, lardons, mushrooms</i>	17
Toulouse Sausage <i>with spiced puy lentils and roasted garlic</i>	15
Lambs Kidneys <i>with a mustard and cream sauce</i>	15
Steak Haché au Poivre <i>chopped steak with pepper sauce</i>	16

Steak

Rib Eye <i>beurre Café de Paris</i>	26
Entrecôte <i>beurre persillé</i>	28
Fillet de Boeuf <i>beurre persillé</i>	34
Chateaubriand - 2 persons	72

With

Frites or Jersey Royals and a sauce of your Choice:	
Bearnaise	
Au poivre	
Rossini (supplement 12)	
<i>fresh foie gras with a Madeira and truffle jus</i>	

Les Poissons

Dover Sole <i>with capers, lemon butter & parsley</i>	38
Skate au Poivre <i>with grilled lettuce and Jersey Royal lyonnaise</i>	20
Grilled Jersey Lobster <i>with garlic butter</i>	21 / 42
Lobster Thermidor	26 / 52
Grilled Sea bass <i>with beurre blanc, broccoli, smoked almonds</i>	22

Les Plats Végétariens et Salades

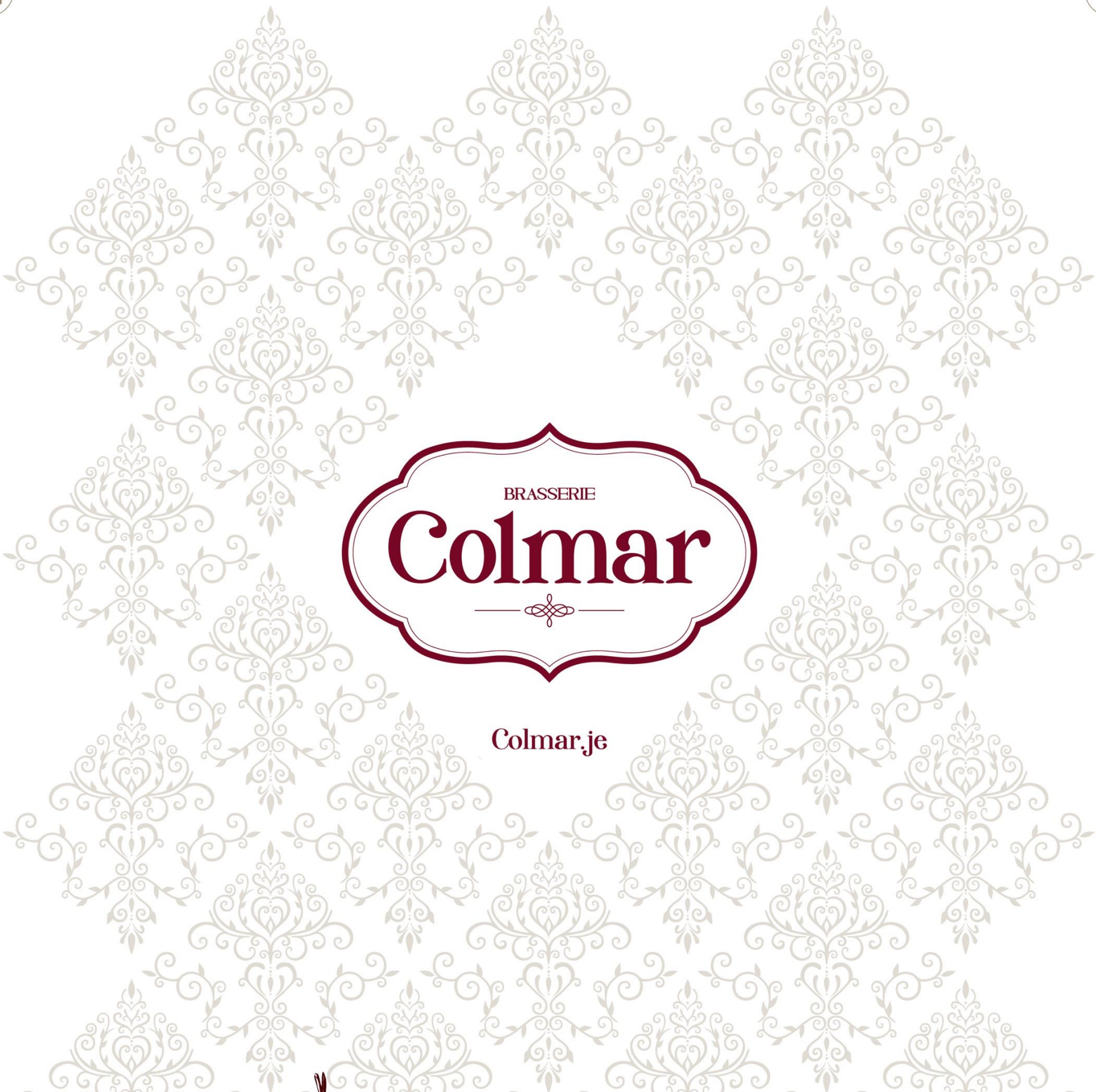
Layered Courgettes on Ratatouille <i>baked and finished under the grill</i>	16
Cauliflower Steak au Poivre <i>roasted in brown butter</i>	16
Wild Mushroom Risotto with Truffle	16
Beetroot and Goats Cheese Salad	17
Waldorf Salad	16
Tuna Salade Niçoise	18
Green Salad	5

Les Légumes

Frites / Truffle Frites	5 / 7
French Beans au Persillade <i>with garlic & parsley</i>	5
Buttered Jersey Royals	5
Broccoli with Smoked Almond Butter	5
Petit Pois à la Française <i>braised peas with lettuce, onion and lardons</i>	5

Les Desserts et Fromages

Tarte au Citron with Fresh Raspberries	10	Crème Caramel	8	Fromage	Each 3
Profiteroles with Chocolate Sauce	9	Kouignette with Vanilla ice Cream	11	<i>Smoked Brie, Comté, Chevre d'Argental, Morbier, Peyrigoux, Blue d'Auvergne, Black Bomber Cheddar</i>	
Tarte aux Pommes with Crème Chantilly	9	Chocolate Marquise	9	<i>Fresh honeycomb, quince, grapes, seeded bread and crackers.</i>	



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