

BRASSERIE

Colmar

Fruits de Mer

Jersey Oysters Mignonette <i>fresh oysters with red wine vinegar and shallots</i>	2.80 each
Jersey Oysters Beurre Blanc <i>Poached In beurre blanc with dill oil</i>	2.80 each
Jersey Oysters in Tempura <i>with wasabi mayonnaise and nori</i>	2.80 each
Prawn Cocktail	14.00
Jersey Scallops, <i>bisque, lime leaves, puffed rice, daikon salad and blueberries</i>	12.00
Lobster and Seafood Salad with New Potatoes	29.50
Grilled Jersey Lobster <i>with garlic butter</i>	26.00
Lobster Thermidor	29.00

Jersey Moules

21.00

Jersey Moules with your choice of sauce:

A la Crème

Marinière

Tom Yum (Coriander & Coconut Milk)

All served with a bowl of frites

Les Hors d'Oeuvres

French Onion Soup <i>au gratin</i>	9.50	Pork Belly, <i>black pudding bonbon, peach, apple, puffed crackling</i>	11.00
Jersey Crab & Lobster Bisque	9.50	Tempura King Prawns, <i>cucumber & courgette salad, dill, pumpkin seeds, dressing</i>	11.50
Escargots <i>with parsley and garlic butter</i>	11.50	Mackerel Rillettes, <i>fennel ceviche, sundried tomatoes, dill, horseradish, sourdough toast</i>	12.00
Beef Tartare <i>with pickles, egg yolk, Parmesan crisp, horseradish crème fraîche</i>	15.00	Soufflé Suisse <i>twice baked Comté cheese soufflé</i>	16.50
Ash Goat's Cheese <i>with pickled beetroot, pear, pecans and Dijon & orange dressing</i>	11.00	Paté de Campagne, <i>pistachio, sour cherries, pickles, mustard</i>	11.00

Les Plats Légers

Omelette Arnold Bennett <i>smoked finnan haddock, Parmesan crème</i>	21.00	Croque Monsieur <i>ham, Gruyere, bechamel</i>	12.00
Omelette with Cheese and Ham <i>dressed salad</i>	15.50	Croque Madame <i>ham, Gruyere, bechamel, topped with a fried egg</i>	13.00
Heritage Tomato Salad, <i>Burratina, sourdough croutons, basil oil, Espelette pepper</i>	14.00		

Les Viandes

Lamb Rump <i>with lamb shoulder croquette, aubergine purée, polenta, truffles goats cheese</i>	28.00
Magret de Canard <i>duck breast, carrot purée, Salardaise potatoes, asparagus, plums, jus</i>	25.00
Pork Fillet Medallions <i>with Calvados Sauce, pommes purée, French beans</i>	24.00
Toulouse Sausage <i>with spiced puy lentils and roasted garlic</i>	18.00
Pan Fried Chicken Breast <i>with mushroom velouté, potato terrine, broccoli</i>	22.00

Steak

Rib Eye with Frites	30.00
Fillet de Boeuf with Frites	36.50
Chateaubriand <i>(2 persons) with Frites</i>	78.50

With

All steaks come with a choice of frites, truffle frites or new potatoes (Jersey Royals In season)	
Garlic Butter	3.30
Bearnaise	3.30
Au poivre	3.30
Roquefort	3.30
Garlic Butter King Prawns	5.00
Truffle Frites	2.00

Les Poissons

Duo of Plaice, <i>Salardaise potato, broccoli, pea puree, tartare sauce</i>	25.00
Cod Loin <i>with crushed Jersey Royals, sea herbs, moules, bouillabaisse, croutons, rouille</i>	24.00
Grilled Sea bass <i>with beurre blanc, tender stem broccoli, Lyonnaise potatoes</i>	25.00
Grilled Turbot <i>served on a seafood risotto, crab bisque, samphire, herring caviar</i>	36.00

Les Plats Végétariens et Salades

Baked Aubergine Stuffed with Ratatouille, Grilled Goats Cheese	19.00
Wild Mushroom Risotto with Truffle	19.00
Beetroot and Grilled Goats Cheese Salad, <i>pecans, orange</i>	20.00
Sweet Potato Gnocchi, <i>sage & hazelnut beurre noisette, crumbled feta</i>	21.00
Tuna Salad Niçoise	21.00
Green Salad <i>leaves, cucumber, green pepper</i>	5.50

Les Légumes

Frites / Truffle Frites	5.50 / 7.50
French Beans au Persillade <i>with garlic & parsley</i>	5.50
Buttered New Potatoes <i>(Jersey Royals In season)</i>	5.50
Pommes Lyonnaise <i>sauteed potatoes with onions and parsley</i>	5.50
Petit Pois à la Française <i>braised peas with lettuce, onion and lardons</i>	5.00
Creamed Garlic Spinach	5.00
Tomato, Basil & Parmesan Salad	5.00

Les Desserts et Fromages

Cheese from the trolley,



A selection of desserts served from the trolley, each 9.50

any 3 for 11.00, any 5 for 17.00



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