

BRASSERIE

Colmar

Fruits de Mer

Jersey Oysters Mignonette <i>Fresh oysters with Red Wine Vinegar and Shallots</i> (8, 14)	2.80 each
Jersey Oysters Beurre Blanc <i>Poached In Beurre Blanc with Dill Oil</i> (7, 8, 13, 14)	3.20 each
Jersey Oysters in Tempura <i>with Wasabi Mayonnaise and Nori</i> (2, 4, 8, 9, 14)	3.20 each
Lobster and Seafood Salad <i>with New Potatoes* or Frites</i> (3, 5, 7, 8, 14)	32.00
Lobster Thermidor <i>with Salad & New Potatoes* or Frites</i> (1, 3, 5, 7, 8, 9, 13, 14)	32.00
Grilled Jersey Lobster <i>with Garlic Butter, Salad & New Potatoes* or Frites</i> (3, 7, 14)	32.00
Lobster with Ginger, Chilli & Coriander Butter <i>Salad & New Potatoes* or Frites</i> (3, 7, 14)	32.00
Moules served with a Bowl of Frites:	
A La Crème - White Wine, Shallots, Cream (7, 8, 13, 14)	22.00
Mariniere - White Wine, Shallots (8, 14)	21.00
Tom Yum - Coriander and Coconut Milk (3, 6, 7, 8, 11, 12, 13, 14)	23.00

*Jersey Royals in Season

Allergen Key Chart

1 Celery	8 Molluscs
2 Gluten	9 Mustard
3 Crustaceans	10 Tree Nuts
4 Eggs	11 Peanuts
5 Fish	12 Sesame
6 Lupin	13 Soybeans
7 Milk	14 Sulphur Dioxide & Sulphites

Les Hors d'Oeuvres

French Onion Soup (2, 7, 13, 14)	11.00	Jersey Scallops <i>Textures of Carrot, Hazelnut, Pickled Radish</i> (7, 8, 10, 14)	14.00
Jersey Crab & Lobster Bisque (1, 3, 5, 7, 8, 13, 14)	12.00	Burrata <i>Textures of Beetroot, Pecan Nuts, Figs</i> (7, 10, 13, 14)	13.00
Escargots <i>with Garlic Butter</i> (7, 8, 14)	13.00	Soufflé Suisse <i>Twice Baked Comté Cheese Soufflé</i> (2, 4, 7, 13)	16.50
Beef Tartare <i>with Pickles, Egg Yolk, Crispy Shallots</i> (1, 4, 7, 9, 14)	16.00	Cuisses de Grenouilles <i>Jerusalem Artichoke Aioli, Persillade</i> (2, 3, 5, 7, 8, 13, 14)	13.50
Classic Prawn Cocktail (1, 3, 4, 9, 14)	14.00	Chicken & Pork Terrine <i>Prosciutto, Pistachios, Toast</i> (1, 2, 4, 9, 10, 14)	11.00
Jersey Picked Crab <i>Apple, Crème Fraîche, Cucumber & Mint Sorbet, Crispy Chicken Skin, Chervil</i> (3, 4, 7, 14)	15.50	Pork Belly & Jersey Scallops <i>Black Pudding Bonbon, Peach, Apple, Puffed Crackling</i> (2, 4, 7, 8, 9, 14)	15.00

Les Plats Légers

Omelette Arnold Bennett <i>Smoked Haddock, Parmesan Crème</i> (4, 5, 7, 9, 13)	23.00	Croque Monsieur <i>Ham, Gruyere, Bechamel</i> (2, 7, 9, 14)	15.00
Omelette with Cheese and Ham <i>with Dressed Salad</i> (4, 7, 9, 14)	16.50	Croque Madame <i>Ham, Gruyere, Bechamel, Fried Egg</i> (2, 4, 7, 9, 14)	16.50
Omelette with Wild Mushrooms, Cheese & Truffle (4, 7, 9, 14)	16.50	Toulouse Sausage <i>Cassoulet, Pickled Tarragon</i> (1, 2, 7, 14)	20.00

Les Viandes

Lamb Rump <i>Shoulder Croquette, Ratatouille, Herb Polenta, Truffled Goat's Cheese</i> (1, 2, 4, 7, 9, 13, 14)	32.00
Duck <i>Duck 3 Ways, Spiced Breast, Duck Leg Bon Bon, Foie Gras and Duck Jus, Glazed Hispi Cabbage</i> (1, 2, 4, 7, 14)	29.00
Pork Fillet <i>Pommes Puree, Green Beans, Pickled Shallots, Almonds, Calvados Sauce</i> (1, 7, 9, 13, 14)	26.50
Chicken Breast <i>Petit Pois à la Française, Potato Terrine, Mushroom Velouté</i> (1, 7, 13, 14)	23.00
Beef Shortrib <i>Horseradish Pomme Puree, Heritage Carrots, Cavolo Nero, Bone Marrow Jus</i> (1, 7, 13, 14)	27.00
Beef Fillet Rossini <i>Foie Gras, Brioche, Wilted Spinach, Salsadise Potato, Bordelaise Sauce</i> (1, 2, 4, 7, 14)	49.00

Steak

Rib Eye with Frites (7)	33.00
Fillet Steak with Frites (7)	39.00
Chateaubriand 650g (2 persons) with Frites (7, 14)	84.50

All Steaks come with a choice of Frites, Truffle Frites (£2 extra) or New Potatoes (Jersey Royals In season)

Sauces

Garlic Butter (7, 14)	3.50
Bearnaise (4, 7, 14)	3.50
Au Poivre (1, 7, 13, 14)	3.50
Roquefort (7, 13, 14)	3.50
Garlic Butter King Prawns (3, 7, 14)	6.00

Les Poissons

Salmon en Croute <i>Wild Mushrooms & Spinach, New Potatoes, Hollandaise</i> (2, 4, 5, 7, 14)	26.00
Seabass <i>Beurre Blanc, Long Stem Broccoli, Lyonnaise Potatoes</i> (5, 7, 13, 14)	28.00
Catch of the Day <i>Please ask your server</i>	Market Price

Les Plats Végétariens et Salades

Grilled Cauliflower Steak <i>Harissa Miso Glaze, Confit Garlic Butter Bean Purée, Persillade, Crispy Shallots</i> (10, 11, 12, 13, 14)	21.00
Wild Garlic Pesto Risotto <i>Goat's Curd, Broad Beans, Asparagus, Peas, Semi Dried Tomatoes, Parmesan</i> (1, 7, 14)	22.00
Beetroot and Grilled Goats Cheese Salad <i>Balsamic Glaze, Orange, Pecans</i> (2, 7, 10, 14)	22.00
Sweet Potato Gnocchi <i>Crumbled Feta, Hazelnuts, Crispy Sage</i> (2, 7, 10)	21.00
Tuna Salad Niçoise (4, 5, 9, 14)	22.00

Les Légumes

Frites / Truffle Frites	6.00 / 8.00
French Beans au Persillade with Garlic & Parsley (7)	6.00
Buttered New Potatoes <i>(Jersey Royals in Season)</i> (7)	6.00
Pommes Lyonnaise <i>Sauteed Potatoes with Onions and Parsley</i> (7)	6.00
Petit Pois à la Française <i>Braised Peas with Lettuce, Onion and Lardons</i> (7)	6.00
Creamed Garlic Spinach (7, 13)	6.00
Tomato, Basil & Parmesan Salad (7, 14)	6.00
Basket of Rustic French Bread with Jersey Butter (2, 7)	2.50

Les Desserts et Fromages

A selection of desserts and cheese is available. Please ask your waiter for the menu.

A 10% discretionary service charge will be added to your final bill.

Please note, we cannot always guarantee the complete absence of allergens in our final dishes. 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 dining experience is safe and enjoyable