

## DÉJEUNER ET DÎNER

MONDAY TO THURSDAY MIDDAY-23.00 • FRIDAY AND SATURDAY MIDDAY-23.30 • SUNDAY AND BANK HOLIDAYS MIDDAY-22.30

### CRUSTACÉS

#### Shellfish

Dressed Cornish Crab 17.00 ~ Crevettes Roses *with aioli* (6) 16.50

Bulots 175gr 5.75 *whelks with mayonnaise*

#### Oysters

Carlingford Lough Rocks (No. 2's) (6) 16.00 (12) 31.00

Prestige de Claires (6) 18.75 (12) 36.50 ~ Loch Ryan Natives (No. 2's) (6) 19.00 (12) 37.00



### BROUILLÉS ~ SCRAMBLED EGGS

Yorkshire Ham 9.25

Comté Cheese & Chives 10.25

Chopped Smoked Salmon 13.50

#### EGGS

Benedict 9.00 / 17.75

Florentine 10.00 / 19.75

Royale 11.00 / 21.75

#### OMELETTE AU CHOIX

aux Fines Herbes 9.00

Fromage 10.25 ~ Jambon 10.50

Arnold Bennett 13.00

### CROQUES & SANDWICHES

#### Croque

Monsieur 8.75

*gruyère, jambon blanc & béchamel*

#### Croque

Madame 10.75

*gruyère, jambon, béchamel & a fried egg*

#### Baguette

au Brie Truffé et Miel 10.75

*truffled brie, rocket and honey baguette*

Tartine de Saumon Gravdlax 13.75

*dill marinated salmon with cucumber on toasted pain de campagne*

Club Pan Bagnat 14.50

*chicken, bacon, lettuce, tomato and mayonnaise*

*Gougères au Fromage 2.50*

**HORS D'OEUVRES** *Marinated Olives 2.50*

Radis au Beurre . . . . . 4.50

Soupe à l'Oignon . . . . . 7.75

Soupe de Poissons . . . . . 8.75

Chicken Liver Parfait . . . . . 9.00

Galette of Wild Mushrooms . . . . 10.75

Escargots à la Bourguignonne . . . 13.25

Treacle Cured Salmon . . . . . 14.75

Avocado:

*vinaigrette* . . . . . 9.25

*with prawns 'marie rose'* . . . . . 14.25

Moules Marinière

**small** . . . . . 11.50

**large with frites.** . . . . . 17.50

Steak Tartare

**small with toast** . . . . . 12.25

**large with salad and frites** . . . . 23.25

### LES SALADES

Spinach, Roquefort and Pear Salad 9.50

Roast Squash, Grains and Goats' Cheese Salad 10.25

Puy Lentil & Superfoods Salad 10.25

Chopped Chicken, Avocado & Bacon Salad 11.00 / 16.50

'Hot-Smoked' Salmon, Fennel & Rocket Salad 14.75

Salade Niçoise 12.50 / 19.50

### PLÂTS PRINCIPAUX

#### POISSONS

Kedgeree 16.75

Loch Duart Salmon, petits pois, wild mushrooms 22.50

Seared Sea Bream, winter greens, mussel broth 23.00

Herb Crusted Cod, sauce béarnaise 23.75

Sea Bass Fillet, queenie scallops and watercress puree 24.75

Lemon Sole 'Grenobloise' butter, lemon & capers 26.50

#### GARNITURES

les salades 4.75

les pommes de terre 4.50

pommes frites 4.75

les légumes 4.95



#### VIANDES

Steak Haché, sauce au poivre 12.50

Grilled Paillard of Corn-Fed Chicken 15.75

Cassoulet de Toulouse 16.75

Duck Confit, ruby chard and orange sauce 18.75

Escalope de Veau Viennoise, beurre noisette 25.50

Entrecôte Steak, frites et salade 28.75

### DESSERTS ET FROMAGES

#### FROMAGES 11.75

Cœur Basque ~ Pouligny-Saint-Pierre

Fourme d'Ambert ~ Truffled Brie

*served with apple, grapes and quince jelly*

#### FRIANDISES

Madeleines 3.50

Chocolate Cookies 3.75

Home Made Truffles 3.50

Selection of Macarons 5.25

Baba au Rhum 6.75

#### PÂTISSERIES, DESSERTS ET GLACES

Profiteroles with Hot Chocolate Sauce 5.75

Coffee & Hazelnut Éclair 6.50

Vanilla Millefeuille 6.75

Tarte au Citron Meringuée 7.75

White Chocolate & Cranberry Cheesecake 8.00

Poached Autumn Fruits, Marsala Sabayon 8.00

Mousse aux Deux Chocolats 8.00

Crème Brûlée 8.25

Tarte Tatin 8.75

#### Crêpes:

au Sucre 7.50 au Grand Marnier 8.75

#### GLACES

Chocolate & Orange Sorbet 6.50

Salted Caramel Ice Cream 6.75

Coffee Liégeois Coupe 8.50

*coffee and vanilla ice creams,*

*whipped cream, chocolate sauce*

Coupe D'Artagnan 8.75

*prune & armagnac ice cream, mandarin compote*

Caramelised Banana Split 8.75

Please inform your server if you have any allergies we need to be aware of ~ Vegetarian menu available on request

Cover Charge: 1.75 at Lunch and Dinner in the Dining Rooms ~ A discretionary 12½% service charge will be added to your bill ~ All gratuities are managed by the staff ~ Prices include VAT ~ No Cheques

No flash, or intrusive photography please

www.colbertchelsea.com