



COLBERT

Déjeuner et Dîner



CRUSTACÉS

1/4 Pint Atlantic Prawns (404) 10.95
 Prawn & Avocado Cocktail (462) 19.75
 Dressed Dorset Crab (426) 21.50

Oysters

Carlingford Rock Oysters (5) 5.75 each
 Jersey Rock No.3's (5) 5.75 each

Oeufs

Eggs Benedict *small* (591) 11.50 *large* (1095) 21.00
 Eggs Florentine (v) *small* (477) 12.95 *large* (853) 21.75
 Eggs Royale *small* (570) 14.25 *large* (1042) 23.00

Omelettes

Omelette aux Fines Herbes (388) (v) 12.50
 au Fromage (520), au Jambon (492) 13.95
 Omelette Arnold Bennett (1224) 17.75

Croques & Sandwiches

Croque Monsieur (1124) 14.95
 Croque Madame (1124) 17.25
 Smoked Salmon and Avocado Tartine (449) 17.95
on pain de campagne
 'Le Club' Sandwich (974) 18.75
on grilled wholemeal
 Colbert Hamburger (1054) 19.50
on a brioche bun

PRIX-FIXE

2 courses 24.75 - 3 courses 29.95

Mesclun & Heritage Radish Salad (54) (vg)
or
 Celeriac Remoulade (315) (v)
 Grilled Mackerel,
 green beans and sauce vierge (550)
or
 Soufflé Suisse (405) (v)
 Seasonal Sorbet (118) (vg)
or
 Duo of Macarons (347) (v)

HORS D'OEUVRES

Radis au Beurre (156) (v) 6.50
 Truffled Jerusalem Artichoke Soup (v) (186) 10.25
 Soupe à l'Oignon (646). 10.50
 Avocado Vinaigrette (401) (vg) 12.75
 Chicken Liver Parfait (628) 13.75

Celeriac Remoulade (320) (v) 13.75
 Escargots à la Bourguignonne *demi-douzaine* (665) 16.25
 Severn & Wye Oak Smoked Salmon (242) . 18.25
 Steak Tartare *small* (265): 16.75
 *large* (1650): with frites 26.50

LES SALADES

Colbert Superfoods Salad (268) (vg) 15.50
 Endive, Roquefort & Walnut Salad (403) 16.75
 Heritage Beetroot, Orange
 & Radish Salad (vg) (183) 16.95
 Chopped Chicken, Avocado & Bacon Salad
regular (505) 16.75 *large* (756) 23.95
 Salade Niçoise, with agromar tuna
regular (380) 16.75 *large* (570) 23.95

PLÂTS PRINCIPAUX

Poissons

Kedgerie 22.50
smoked haddock, smoked salmon, poached egg (656)
 Moules Marinière 21.95
with frites (746)
 Goujons of Haddock *with tartar sauce* (867) 28.50
 Fillet of Sea Bass 'Niçoise' 26.75
with a tomato & coriander dressing (260)
 Pan Roasted Wild Sea Trout Fillet . . . 31.50
with orange braised endive (347)
 Pan-seared Pavé of Halibut 38.75
sea vegetables, caviar velouté (277)
 Lemon Sole 'Meunière' (607) 42.50

Les Végétariens

Tian Provençal (vg) 17.00
aubergine, tomatoes and peppers (248)
 Soufflé Suisse (764) (v) 19.75
 Tagine de Légumes (vg) 19.95
couscous au safran (206)

les légumes

pommes frites (524) 5.95 - pommes purée (460) 5.95
 green beans & shallots (108) 5.95 - tenderstem broccoli (132) 5.95
 brussel sprouts & chestnuts (128) 5.95
 mesclun salad (65) 4.95 - pommes dauphinoise (397) 5.95

Viandes

Saucisse de Montbeliard, Lentilles du Puy . 22.75
smoked pork sausage, braised puy lentils (720)
 Confit of Duck 25.50
with a ragout of flageolet beans and peas (794)
 Char-grilled Anjou Poussin 25.50
mixed leaf salad, verjus dressing (1150)
 Flat Iron Steak (408) 28.75
with 'Sauce Diane' (512) 29.75
 Escalope of Veal Viennoise 34.50
with a lingonberry compote (838)
 Venison Bourguignon. 37.50
with creamed potatoes (890)
 Entrecôte Steak 39.95
pommes frites, sauce béarnaise (1150)

FROMAGES ET DESSERTS

Friandises, Pâtisseries, Desserts et Glaces are vegetarian, for vegan options please ask your server

Fromages Artisanaux

Petit Langres, Fourme d'Ambert,
 Pouligny-Saint-Pierre 14.75 (650)
served with quince jelly, endive and black grapes
 Baked Saint-Marcellin 15.75 (382)
with artisan baguette and moscatel grapes

Friandises

Colbert Truffles (110) 1.75 each
 Selection of Madeleines (347) 4.75
 Macarons fait Maison (231)
 2.75 each

Pâtisseries, Desserts et Glaces

Paris Brest with Praline Cream (1278) . . . 8.50
 Ice Cream Profiteroles, Chocolate Sauce (909) 9.75
 Crêpes au Citron (449) 9.75
 Classic Crème Brûlée (632) 9.75
 Mousse au Chocolat (496) 9.75
 Îles Flottantes, Crème Anglaise (861). . . 10.50
 Vanilla Cheesecake, Berry Compote (587) . 10.75
 Tarte Tatin à la Mode (1650) 23.50
(for two to share)
 Sorbet Fait Maison (vg) 7.50
seasonal fruit sorbet (974)
 Coupe Chocolat Liégeois 10.75
*vanilla and chocolate ice creams,
 whipped cream and bitter chocolate sauce* (966)
 Coupe Amandine 11.25
*pistachio, hazelnut and almond nougatine ice
 creams, whipped cream and butterscotch sauce* (828)
 Banana Split 11.50
*caramelised banana, vanilla ice cream, whipped cream,
 raspberry purée and flaked almonds* (1004)



Scan to view a menu with calories.
 Adults need around 2,000 kcal a day.
 v - vegetarian | vg - vegan

Please inform your server if you have any food allergies or special dietary needs
 Cover Charge: 2.50 at Lunch and Dinner in the Dining Rooms ~ A discretionary 15% service charge will be added to your bill
 All gratuities are managed independently ~ Prices include VAT ~ No flash, or intrusive photography please
 Gluten free alternatives available on request

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