



# 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  
 Fine de Claire No.3's (5) 5.75 each

### 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)

### Oeufs

Eggs Benedict *small* (591) 11.50 *large* (1095) 21.00  
 Eggs Florentine (477) (v) *small* 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) (v), 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*

### LES SALADES

Colbert Superfoods Salad (268) (vg) 15.50  
 Endive, Roquefort & Walnut Salad (403) (v) 16.75  
 Heritage Tomato Salad, Brillat-Savarin  
 & Lovage Oil (249) (v) 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

### HORS D'OEUVRES

Radis au Beurre (156) (v) . . . . . 6.50	Celeriac Remoulade (320) (v) . . . . . 13.75
Chilled Tomato Soup . . . . . 10.25	Whole Globe Artichoke Vinaigrette (137) (vg). 14.75
<i>with basil crème fraîche</i> (47) (v)	Escargots à la Bourguignonne <i>demi-douzaine</i> (137) . 16.25
Soupe à l'Oignon (646). . . . . 10.50	Oak Smoked Salmon (242) . . . . . 18.25
Avocado Vinaigrette (401) (vg) . . . . . 12.75	Steak Tartare . . . . . <i>small:</i> (265) 16.75
Chicken Liver Parfait (628) . . . . . 13.75	. . . . . <i>large: with frites</i> (1650) 26.50

### PLÂTS PRINCIPAUX

#### Poissons

Kedgerie . . . . . 22.50  
*smoked haddock, smoked salmon, poached egg* (656)  
 Grilled Octopus . . . . . 28.50  
*with a tomato & chorizo salsa* (249)  
 Goujons of Haddock *with tartar sauce* (867) 28.50  
 Fillet of Sea Bass 'Niçoise' . . . . . 26.75  
*with a tomato & coriander dressing* (260)  
 Cold Poached Wild Sea Trout . . . . . 29.50  
*with watercress and mayonnaise* (603)  
 Pan-seared Pavé of Halibut . . . . . 38.75  
*sea vegetables, caviar velouté* (277)  
 Lemon Sole 'Meunière' (607) . . . . . 42.50

#### Les Végétariens

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

#### les légumes

pommes frites (524) 5.95 - pommes purée (460) 5.75  
 buttered heritage new potatoes (143) 5.50 - green beans & shallots (108) 5.75  
 tenderstem broccoli (132) 5.75 - petits pois (93) 5.50  
 mesclun salad (65) 4.95 - heritage tomato salad (20) (vg) 5.50

#### 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* (592)  
 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)  
 Pan-Roasted Cannon of Lamb . . . . . 35.50  
*with baby vegetables and sauce verte* (670)  
 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  
*served with quince jelly, endive and black grapes* (650)  
 Baked Saint-Marcellin 15.75  
*with artisan baguette and moscatel grapes* (382)

#### Friandises

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

#### Pâtisseries, Desserts et Glaces

Millefeuille Parisien (618) . . . . . 8.50	Sorbet Fait Maison (118) (vg) . . . . . 7.50 <i>seasonal fruit sorbet</i>
Ice Cream Profiteroles, Chocolate Sauce (909) 9.75	Coupe Chocolat Liégeois (966) . . . . . 10.75 <i>vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce</i>
Crêpes au Citron (449) . . . . . 9.75	Coupe Amandine (828) . . . . . 11.25 <i>pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce</i>
Classic Crème Brûlée (632) . . . . . 9.75	Banana Split (1004) . . . . . 11.50 <i>caramelised banana, vanilla ice cream, whipped cream, raspberry purée and flaked almonds</i>
Mousse au Chocolat (496) . . . . . 9.75	
Îles Flottantes, Crème Anglaise (861). . . 10.50	
Vanilla Cheesecake, Berry Compote (587) . 10.75	
Tarte Fine aux Pommes, Vanilla Ice Cream (534) 12.50	



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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