



COLBERT

DÉJEUNER ET DÎNER

MONDAY TO SATURDAY Midday - 23.00 • SUNDAY AND BANK HOLIDAYS Midday - 22.00

CRUSTACÉS

Shellfish

Atlantic Prawns 1/4 pint 7.50

Prawn Tartare 12.25 ~ Crevettes Roses with aioli les six 16.50

Isle of Skye Queen Scallops with lemon & herb dressing 18.25

Oysters

Prestige de Claires demi-douzaine 18.75 la douzaine 36.50

CROQUES & SANDWICHES

Croque Monsieur 9.75

gruyère, jambon blanc & béchamel

Sockeye Salmon & Avocado 11.25

on pumpernickel

Crêpe Complète 11.75

jambon blanc, gruyère and double fried egg

'Le Club' 14.50

chicken, bacon, lettuce, tomato and mayonnaise on grilled wholemeal bread

ŒUFS

Eggs Benedict . . . **small** 9.00 **large** 16.25

Eggs Florentine . . . **small** 10.00 **large** 17.75

Eggs Royale . . . **small** 11.00 **large** 19.75

OMELETTES

Omelette aux Fines Herbes. 9.00

au Fromage 10.25

au Jambon 10.50

Omelette Arnold Bennett 13.00

*Savoury
Madeleines*
3.75

HORS D'OEUVRES

*Marinated
Olives*
3.25

Radis au Beurre. 4.50

Soupe au Pistou. 7.25

Tomato Gazpacho 7.25

Chicken Liver Parfait 9.00

Avocado Vinaigrette 9.25

Broccoli with Coddled Egg 9.50

Smoked Herring with pickles 11.75

Severn & Wye Smoked Salmon. 12.75

Grilled Squid with almond & tomato gremolata . 15.75

Dorset Crab, Avocado & Prawns 'Marie Rose' 17.00

Escargots à la Bourguignonne

. la douzaine 25.50 demi-douzaine 13.25

Steak Tartare:

small with toast 12.25

large with salad and frites 23.25

LES SALADES

Superfoods Salad 10.50

quinoa, hazelnuts, almonds, pine nuts, harissa

Spinach, Avocado,

Orange & Goat's Cheese Salad 10.50

Chopped Chicken, Avocado & Bacon Salad

small 11.00 **large** 16.50

Endive, Roquefort & Walnut Salad 11.50

Salade Niçoise

small 12.50 **large** 19.50

PLÂTS PRINCIPAUX

POISSONS

Smoked Haddock & Salmon Kedgeree 16.75

Cold Poached Salmon,

courgette salad, watercress sauce 21.25

Sea Bass, Provençal vegetables 22.25

Grilled Octopus, tomato & chorizo salsa 22.50

Sea Bream, green beans and spring salsa 23.00

Half or Whole Lobster **small** 27.75 **large** 49.95

with tarragon butter served warm

LES LÉGUMES

pommes frites 4.50

pommes purée. 4.75

green beans, garlic and chilli. 4.50

grilled courgettes. 4.50

sautéed buttered spinach . . 4.75

mesclun salad 3.50

tomato salad with bitter leaves 4.50

VIANDES

Grilled Paillard of Corn-Fed Chicken 15.75

Grilled Chicken Livers,

apple purée and tomato salsa 17.50

Duck Confit, flageolet beans 18.25

Flat Iron Steak 'Diane' 23.25

Escalope de Veau Viennoise, beurre noisette 25.50

Côte de Boeuf, frites, sauce béarnaise 31.00

FROMAGES ET DESSERTS

FROMAGES 11.75

Patte d'Ours, Mothais sur Feuille,
Bleu d'Auvergne

served with red endive and black grapes

FRIANDISES

Salted Caramel Truffles 3.50

Selection of Madeleines 4.00

Selection of Macaroons 5.25

PÂTISSERIES, DESSERTS ET GLACES

Passion Fruit Éclair 6.25

Ice Cream Profiteroles 6.50

with hot chocolate sauce

Raspberry & Vanilla Millefeuille 6.75

Tarte au Citron 7.75

Mousse aux Deux Chocolats 8.00

Baba au Rhum 8.25

Crème Brûlée 8.25

Poached Fruit Sabayon 8.75

Apple Tarte Fine aux Pommes 8.75

CRÊPES

au Sucre 7.50 au Grand Marnier 8.75

GLACES

Chocolat Liégeois 8.50

chocolate and vanilla ice creams, whipped cream, chocolate sauce

Strawberry Meringue Coupe 8.75

White Peach Sorbet 8.75

white peach compote, scoop of white peach sorbet and a tuile

Colbert Banana Split 8.75

with salted caramel ice cream

Please inform your server if you have any food allergies or special dietary needs

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 independently ~ Prices include VAT

No flash, or intrusive photography please

www.colbertchelsea.com



LES VINS

CHAMPAGNE ET VIN MOUSSEUX

	VERRE 150ml	DEMI BOUTEILLE	BOUTEILLE
Pommery Brut Royal NV	15.25	35.00	68.00
Camel Valley Brut 2015, Cornwall	15.50		69.50
Ayala Rosé Majeur NV	16.25		72.00
Bollinger Special Cuvée NV	17.50		82.00
Jacquesson Cuvée No 742 Extra Brut NV			87.00
Billecart-Salmon Rosé NV		47.00	95.00
Ruinart Blanc de Blancs NV	25.00		100.00
Charles Heidsieck Millésimé 2006			136.00
Dom Pérignon 2009			180.00
Pommery Cuvée Louise 2004			185.00

ROSÉ

	VERRE 175ml	BOUTEILLE
Montrose Rosé 2018, Bernard et Olivier Coste, Côtes de Thongue	9.00	32.00
Château Riotor Rosé 2018, Côtes de Provence	11.75	42.00
Sancerre Rosé 2018, Domaine André Dezat, Loire	14.00	52.00
Domaines Ott Rosé 2018, Clos Mireille, Côtes de Provence	18.00	72.00

BLANC

	VERRE 175ml	BOUTEILLE
Les Fleurs de Montblanc 2018 Pays d'Oc	8.00	26.50
Vignes d'Oc Chardonnay 2018, Languedoc	8.50	29.00
Picpoul de Pinet 2018, Château de la Mirande, Languedoc	9.25	32.50
Viognier 2018, Mas La Chevalière, Languedoc	10.50	36.50
Jurançon Sec 2017, Clos Lapeyre	11.00	39.50
Sauvignon Blanc 'Attitude' 2018, Pascal Jolivet, Loire	12.00	42.00
Vouvray Sec 'Bel Air' Domaine Vincent Raimbault 2015, Loire	12.50	44.00
Bourgogne Chardonnay 2017, Collovrav & Terrier	12.75	45.00
Riesling d'Alsace 'Glantzberg' 2017, Domaine Roland Schmitt	13.50	49.50
Chablis 2018, Domaine Gilles et Nathalie Fèvre, Bourgogne	14.00	52.00
Cassis 2017, Clos Sainte Magdeleine, Provence	14.75	54.50
Montagny 1er Cru 'Le Vieux Château' 2016, Domaine des Moirots, Bourgogne	15.25	56.50
Sancerre 2018, Domaine André Dezat, Loire	15.50	57.00
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2018, Domaine des Gerbeaux, Bourgogne	16.75	62.00
Savagnin Terrasse 2016, Domaine de la Renardière, Jura.	18.00	69.00
Pinot Gris 'Zellberg' 2017, Domaine André Ostertag, Alsace		74.00
Saint Aubin 1er Cru Vieilles Vignes, 2016, Domaine Larue		78.00
Chablis 1er Cru Vaillons 2017, Domaine Droin		82.00
Puligny Montrachet 2016, Domaine Bachelet-Monnot, Bourgogne		87.00
Meursault Charles Maxime 2016, Domaine Latour Giraud.	23.50	95.00
Chablis Grand Cru 'Les Blanchots' 2011, Domaine Laroche		115.00
Chassagne Montrachet 1er Cru 'Baudines' 2015, Domaine Jean-Marc Pillot, Bourgogne		125.00
Corton Charlemagne Grand Cru 2013, Domaine Patrick Javillier.		169.00

DESSERT

	VERRE 100ml	DEMI BOUTEILLE
Côteaux du Layon 2017, Château La Tomaze	8.75	53.00
Muscadet de Beaumes de Venise 2013, Domaine Durban	9.25	57.00
Lieutenant de Château de Sigalas Rabaud 2010, Sauternes	9.75	34.50
Maury Rouge 2015, Domaine Mas Amiel.	10.50	62.00

ROUGE

	VERRE 175ml	BOUTEILLE
Cabernet Sauvignon 2018, Domaine Nordoc, Pays d'Oc	8.00	26.50
Moulin de Gassac Classic 2017, Hérault	8.50	29.00
Pinot Noir La Boussole 2017, Languedoc	9.25	32.50
Château Laussac 'Cuvée La Fleur' 2016, Côtes de Castillon.	10.00	35.00
Côtes du Rhône 2016, Domaine Saint Gayan	10.50	36.50
Cahors 'Héritage', Château du Cèdre 2016, SW France		37.50
Corbières, Château La Bastide 2016, Languedoc.	11.00	39.50
Saumur Champigny 2017, Domaine Filliatreau, Loire	12.75	45.00
Brouilly 2017, Château de Pierreux	13.00	47.00
Château Roudier 2014, Montagne-St. Emilion, Bordeaux	13.25	48.50
Bourgogne Pinot Noir 2017, Domaine Lebreuil	14.25	53.00
Pinot Noir d'Alsace 2017, Domaine Bruno Sorg.	14.75	54.50
Maranges 2016, Domaine Bertrand Bachelet		58.00
Crozes-Hermitage 'Les Trois Chênes' 2016, Emmanuel Darnaud	16.00	59.50
Château Beaumont 2014, Cru Bourgeois Haut-Médoc	16.50	61.00
Haut Côtes de Nuits 2016, Domaine René Bouvier, Bourgogne	17.00	62.50
Gigondas 2016, Domaine Raspail Ay, Rhône	17.50	65.00
Bandol 2014, Château de Pibarnon.	18.00	69.00
Châteauneuf-du-Pape 'Mourre des Perdrix' 2012, Domaine de la Charbonnière, Rhône		72.00
Saint Joseph 2016, Domaine Bernard Gripa, Rhône		78.00
Vosne Romanée 2012, Domaine du Clos Frantin, Bourgogne		85.00
La Réserve de Léoville Barton 2014, Saint-Julien, Bordeaux		90.00
Domaine de Trévallon 2014, Bouches du Rhône		106.00
Nuits St Georges 1er Cru 'Les Pruliers' 2011, Domaine Taupenot-Merme, Bourgogne		112.00
Gevrey-Chambertin 1er Cru Justice, 2017, Domaine Marc Roy		120.00
Volnay 1er Cru Mitans 2014, Benjamin Leroux, Bourgogne.		125.00
Château Giscours 2003, 3ème Cru Margaux, Bordeaux		155.00
Château Pichon-Longueville Comtesse de Lalande 2001, 2ème Cru Pauillac, Bordeaux.		295.00

500ml carafes also available for blanc, rosé and rouge



THE LOIRE VALLEY

The Loire is the longest river in France, flowing over 1000km, through twelve départements. The region offers a wonderfully broad and diverse range of wines which deserve greater recognition.

It is particularly famous for Sauvignon Blanc and also has outstanding reds made from Cabernet Franc or Pinot Noir which are best enjoyed chilled down in the summer.

BLANC

	BOUTEILLE
Muscadet de Sèvre et Maine sur Lie 2018, Domaine des Hauts Pémions	33.00
Reuilly Blanc, Les Pierres Plates 2018, Domaine Denis Jamain.	52.00
Pouilly Fumé Les Cris 2018, Domaine Alain Cailbourdin	60.00

ROUGE

Chinon Rouge 2017, Domaine de la Semellerie	40.00
Sancerre Rouge 2018, Domaine André Dezat.	53.00

All wines contain sulphites and some may contain allergens