

CHEZ COLIN

Forretter - Entrées

Østers med champagne mignonette og sitron (etter tilgjengelighet) Per stk. 49,-
Oysters with mignonette sauce and lemon (limited availability)
(B, Su)
(Konsumering av levende østers er på eget ansvar)
(Consumption of live oysters is at your own risk)

Dagens forrett 245,-
Today's starter

Mix tartare 295,-
Mixed steak tartare
(E, Mo)

Stekt foie gras på krydderbrød med kirsebær og mandler 365,-
Pan fried foie gras with spiced bread, cherries and almonds
(Ma, H)

Gratinert chèvre på salat med eple, syltet løk og valnøtter 295,-
Gratinated chèvre salad with apple, pickled onions and walnuts
(Fl, M, Mo, W, H)

Anderillette med estragon, cornichons, sennepssaus og grillet brød 275,-
Rillette of duck with tarragon, cornichons, mustard sauce and grilled bread
(H, E, Mo, Su)

Fransk løksuppe med Madeira, gratinert med Gruyère 295,-
French onion soup with Madeira, gratinated with Gruyère
(H, M, Su, So)

Gratinert margbein med oksehaleragu, glaserte stikkelsbær og toast 285,-
Gratinated bone marrow with oxtail ragu, glazed gooseberries and toast
(H, Sm, Se, Su)

ÅPNINGSTIDER:

TIRSDAG - SØNDAG FRA KL 17:00

SISTE BOOKING KL 21:00

(S) skalldyr/shellfish (B) bløtdyr/molluscs (F) fisk/fish (E) egg (So) soya (M) melk/milk (Sm) smør/butter (Fl) fløte/cream (H) hvete/wheat (Ha) havre/oat (Sa) sesam/sesame
(W) valnøtter/walnuts (By) bygg/barley (A) hasselnøtter/hazelnuts (P) pistasjnøtter/pistachios (Se) selleri/celery (Mo) sennep/mustard (Su) sulfitt/sulphite (Ma) mandel/almond

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Hovedretter - Main courses

Vegetar - Vegetarian

Ratatouille med hjemmelaget macaroni, urtesmør og gruyere-toast 445,-
Ratatouille with home made macaroni, herb butter and gruyere toast
(Sm, E, H, M)

Fisk - Fish

Dagens fisk 525,-
Today's fish
(F)

Lysing med risoni, kantareller, gressløk og Comté 545,-
Hake with risoni, chantarelles, chives and Comté
(F, Sm, Fl, M, H)

Kjøtt - Meat

Dagens kjøtt 525,-
Today's meat

Grillet entrecôte med haricots verts og sauce béarnaise 595,-
Grilled rib eye steak with haricots verts and sauce béarnaise
(E, Sm, M)

Gjølkalvbrissel med bacon, sennepsglace, erter, hasselnøtter og oksehale consommée 545,-
Sweetbread of fatted calf with mustard, garden peas, hazelnuts and oxtail consommé
(Mo, A, Su, Sm, Fl, M)

“Steak haché”

Wagyu hamburger med cheddar, maple bacon, isbergsalat, cornichon fatty-dressing, brioche bun og pommes frites 425,-
Wagyu hamburger with cheddar, maple bacon, iceberg lettuce, pickle fatty-dressing, brioche bun and french fries
(Mo, Su, Sm, Fl, M, H, E)

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Dessert - Desserts

Dagens dessert 165,-
Today's dessert

Crème Brûlée 175,-
Crème Brûlée
(F, M, E)

Vintips: 2019 Sauternes Lions de Suduiraut Chateau Suduiraut 135,-
2021 Muscat de Beaumes-de-Venise, Vidal-Fleury 135,-

Gâteau Marcel med norske moreller og crème chantilly 195,-
Chocolate mousse cake with norwegian black cherries and whipped cream
(E, Sm, Fl, M)

Vintips: 2019 Sauternes Lions de Suduiraut Chateau Suduiraut 135,-
1986 Rivesaltes Vin doux Naturel, Riveyrac 185,-
NV Ratafia Solera 90-19, Henri Giraud 295,-

Vellagrede franske oster 265,-
Selection of french cheeses
(M)

Vintips: 1986 Rivesaltes Vin doux Naturel, Riveyrac 185,-
2021 Portvin LBV, Niepoort 135,-
2019 Sauternes Lions de Suduiraut, Chateau Suduiraut 135,-

Coupe Colonel "Belvedere" 145,-
Home made lemon sorbet with Belvedere vodka
(Su)

Valrhona sjokoladekonfekter (4 stk.) 90,-
Valrhona chocolate pieces (4 pieces)
(M, Sm, Fl, H, N, P, M, Su)

Vintips: 1986 Rivesaltes Vin doux Naturel, Riveyrac 185,-
2021 Portvin LBV, Niepoort 135,-
2019 Sauternes Lions de Suduiraut, Chateau Suduiraut 135,-

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