# CHEZ COLIN

## Forretter - Entrées

**Fine de Claire østers No 3 med champagne mignonette og sitron** Per stk. 54,-
Fine de Claire oysters No 3 with mignonette sauce and lemon
(B, Su)
(Konsumering av levende østers er på eget ansvar)
(Consumption of live oysters is at your own risk)

**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)

**Snegler fra burgund med hvitløksmør og dijonsennep** 295,-
Snails from burgundy with garlic butter and Dijon mustard
(Fl, M, Mo, W, H)

**Gratinert chèvre på salat med eple, syltet løk og valnøtter** 295,-
Gratinated chèvre salad with apple, pickled onions and walnuts
(S, Su, M, Fl, Sm, B)

**Kremet sjøkrepssuppe med Cognac, krepsemousseline og dill** 345,-
Creamed shellfish soup with Cognac, crayfish mousseline and dill
(S, Su, M, Fl, Sm, F)

ÅPNINGSTIDER:
TIRSDAG - SONDAG FRA KL 16:00
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** 465,-
Ratatouille with home made macaroni, herb butter and gruyere toast
(Sm, E, H, M)

### Fisk - Fish

**Torsk med petit pois puré, løkringer og smørsaus med gressløk** 585,-
Cod with garden pea purée, onion rings and butter sauce with chives
(F, Sm, Fl, M, E, H)

**Skatevinge "Bouillabaisse" med fenikkel, blåskjell, reker og rouille-toast** 595,-
Ray fish Bouillabaisse style with fennel, mussels, shrimps and rouille toast
(F, B, S, Su, )

### Kjøtt - Meat

**Andeconfit fra Holte gård med Puy-linser, purreløk, gulrot og kryddersjy** 585,-
Confit of duck from Holte farm with Puy lentils, leek, carrot and duck jus with spice
(Sm, Su, Se, Fl, M)

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

**Glasert svinenakke med eple, rødkål, løkringer og sennepssaus** 545,-
Glazed neck of pork with apple, red cabbage, onion rings and mustard sauce
(Su, Se, Sm, M, Fl, Mo)

**"Steak haché"**
**Wagyu hamburger med cheddar, maple bacon, isbergsalat, cornichon, fatty-dressing, brioche bun og pommes frites** 425,-
**Spicy Hawaii** + 50,-
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

**Fransk riskrem med vanilje, caramel beurre salé og crunch** 185,-
Rice pudding with vanilla, salted butter caramel and crunch
(Fl, Sm, M)

Vintips: 2023 Côtes de Gascogne Le Bal des Papilloux, Horgelus 135,-
2019 Sauternes Lions de Suduiraut Chateau Suduiraut 145,-
NV Ratafia Solera 90-19, Henri Giraud 295,-

**Gâteau Marcel med solbær og crème chantilly** 195,-
Chocolate mousse cake with black currant and whipped cream
(E, Sm, Fl, M)

Vintips: 2019 Sauternes Lions de Suduiraut Chateau Suduiraut 145,-
2024 Banyuls Rimage, Les Clos de Paulilles 155,-
1986 Rivesaltes Vin doux Naturel, Riveyrac 185,-
NV Ratafia Solera 90-19, Henri Giraud 295,-

**Créme brûlée** 185,-
Créme brûlée
(Fl, M, E)

Vintips: 2019 Sauternes Lions de Suduiraut Chateau Suduiraut 145,-
2022 Jurancon La Quintessence Domaine Bru-Baché 145,-
2022 Coteaux du Layon L'Allégorie Château du Suronde 145,-

**Vellagrede franske oster** 285,-
Selection of french cheeses
(M)

Vintips: 1986 Rivesaltes Vin doux Naturel, Riveyrac 185,-
NV Ratafia Solera 90-19, Henri Giraud 295,-
2019 Sauternes Lions de Suduiraut, Chateau Suduiraut 145,-

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

**Valrhona sjokoladekonfekter** (4 stk.) 95,-
Valhrona chocolate pieces (4 pieces)
(M, Sm, Fl, H, N, P, M, Su)

Vintips: 1986 Rivesaltes Vin doux Naturel, Riveyrac 185,-
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