

Spécialités de canard  
Cuisine maison  
Vins de producteurs



Duck Specialities  
Home-cooked cuisine  
Wines from producers

## LE COLVERT

### ENTRÉES

|   |     |  |     |
|---|-----|--|-----|
| <b>Langues croustillantes à la moutarde</b><br>Crispy marinated mustard tongues                                       | 98  | <b>Planche de dégustation - Tasting platter</b><br>Pâté in a crust, foie gras, smoked duck breast, gizzards confit                     | 298 |
| <b>Magret pané à l'anglaise avec sa sauce piquillos</b><br>Duck breast nuggets & piquillo pepper sauce                | 118 | <b>Foie gras poêlé et ses fruits rôtis</b><br>Pan fried foie gras with roasted fruits  | 198 |
| <b>Magret fumé, mangue et avocat</b><br>Smoked duck breast with mango and avocado                                     | 188 | <b>Chaussons de ratatouille</b><br>Summer vegetables stew pies   | 98  |
| <b>Gésiers confits sautés à l'ail et au persil</b><br>Gizzards confit pan fried with garlic and parsley               | 198 | <b>Bouillon, brunoise de légumes et sa tartine de truffes</b><br>Duck broth flavoured with a vegetable brunoise and truffles toast     | 128 |
| <b>Coeurs sautés à l'ail et au persil</b><br>Hearts pan fried with garlic and parsley                                 | 198 | <b>Terrine de foie gras et son chutney</b> (Verre de Sauternes + 98)<br>Foie gras terrine served with a chutney (Sauternes glass + 98) | 198 |
| <b>Vol-au-vent de cèpes et pleurotes au vin jaune</b><br>Vol-au-vent of porcini and oyster mushrooms with yellow wine | 198 | <b>Pâté en croûte Richelieu (Maison Jean Larnaudie)</b><br>Richelieu pâté in a crust. foie gras, pork meat and pistachio               | 198 |
| <b>Salade périgourdine</b><br>Green salad with smoked breast, gizzard confit and foie gras                            | 198 | <i>Enhance any dish with foie gras terrine or pan fried foie gras</i>  | 98  |



### Canard de Challans à la Presse

Rouen style pressed "Challans" duck

#### A ritual of French Gastronomy

Our Duck Press highlights the Canard de Challans, renowned for its gamey flavor.

The breast is roasted to crispy perfection while remaining tender. The remaining duck parts are pressed to extract their essence, creating a rich sauce finished with cognac, wine, and herbs for an unforgettable experience.

Serves 3 or 4 pax 2688  
Preorder required  
Subject to availability

### PLATS

|  |           |
|--|-----------|
| <b>Cuisse confite</b><br>Slow cooked caramelized leg   | 248       |
| <b>Magret à la peau croustillante (demi / entier)</b><br>Pan fried crispy breast (half / whole)                                    | 268 / 498 |
| <b>Omelette d'oeufs de canne aux cèpes &amp; aux pleurotes</b><br>Duck eggs omelette with porcini & oyster mushrooms               | 258       |
| <b>Macaronade au foie gras, magret confit, cèpes et truffes</b><br>Penne pasta with foie gras, porcini, breast confit and truffles | 298       |
| <b>Burger du Pays-Basque</b><br>Duck breast patty burger, Ossau-Iraty sheep cheese & piquillo pepper                               | 198       |
| <i>Enhance any dish with foie gras terrine or pan fried foie gras</i>  | 98        |

### ACCOMPAGNEMENTS

|   |    |   |    |
|---|----|---|----|
| <b>Gratin Dauphinois</b><br>Dauphinois creamy potato gratin   | 98 | <b>Haricots verts avec son beurre aillé</b><br>Green beans with garlic butter | 78 |
| <b>Frites à la graisse de canard</b><br>Duck fat French fries | 78 | <b>Salade verte et sa vinaigrette</b><br>Green salad with French vinaigrette  | 68 |

### DESSERTS

|   |     |  |     |
|---|-----|--|-----|
| <b>Vacherin au chocolat ou aux fruits rouges</b><br>Meringue with whipped cream, chocolate sauce or red fruits coulis | 118 | <b>Griottes à l'Armagnac, financier et sa crème Chantilly</b><br>French cherries poached in Armagnac, almond financier & whipped cream | 118 |
| <b>Crème brûlée à la vanille de Madagascar</b><br>Crème brûlée, Madagascar vanilla cream                              | 108 | <b>Ossau-Iraty et sa confiture de cerises noires</b><br>Ossau-Iraty sheep cheese served with cherry jam                                | 108 |
| <b>Fondant Baulois au chocolat et sa crème Chantilly</b><br>Salted caramel chocolate cake Baulois with whipped cream  | 118 | <i>Enhance any dessert with Madagascar vanilla ice cream</i>   | 28  |



# DRINKS SELECTION

## WINES

| CHAMPAGNE   |            | Glass<br>150 ml | Bottle<br>750 ml |
|---|------------|-----------------|------------------|
| <b>Domaine Sandrin Brut</b><br>Champagne<br><i>Chardonnay, Pinot Noir, Pinot Meunier</i>        | <b>148</b> | <b>698</b>      |                  |
|   |            |                 |                  |
| ROSÉ WINE   |            | Glass<br>150 ml | Bottle<br>750 ml |
| <b>Château La Martinette</b><br>Côtes de Provence, 2023<br><i>Rolle</i>                         | <b>88</b>  | <b>398</b>      |                  |
|   |            |                 |                  |
| WHITE WINE  |            | Glass<br>150 ml | Bottle<br>750 ml |
| <b>Sauvignon Blanc, L'Instant</b><br>Famille Fabre, 2024<br><i>Sauvignon Blanc</i>              | <b>88</b>  | <b>398</b>      |                  |
| <b>L'Expression du Chardonnay</b><br>Domaine de Sainte Barbe, 2023<br><i>Chardonnay</i>         | <b>118</b> | <b>588</b>      |                  |
|   |            |                 |                  |
| RED WINE  |            | Glass<br>150 ml | Bottle<br>750 ml |
| <b>Saint-Émilion</b><br>Château Belle Grange, 2022<br><i>Merlot, Cabernet Franc</i>             | <b>88</b>  | <b>398</b>      |                  |
| <b>Les Vieilles Vignes</b><br>Domaine Sarrazin, 2023<br><i>Pinot Noir</i>                       | <b>108</b> | <b>528</b>      |                  |
| <b>Corbières Boutenac</b><br>Château Fabre Gasparets, 2006<br><i>Syrah, Mourvèdre, Carignan</i> | <b>128</b> | <b>598</b>      |                  |
|   |            |                 |                  |
| DESSERT WINE  |            | Glass<br>150 ml | Bottle<br>750 ml |
| <b>Sauternes</b><br>Chateau Raymond-Lafon, 2004<br><i>Sémillon</i>                              | <b>168</b> | <b>788</b>      |                  |

## COCKTAILS & DRINKS

### SIGNATURE COCKTAILS

|   |            |
|---|------------|
| <b>L'Envol</b><br>Armagnac, Aperol, Amaro, Lemon                    | <b>108</b> |
| <b>Murmure</b><br>Cognac, Crème de mûres & Ginger beer              | <b>128</b> |
| <b>French Connection</b><br>Cognac, Amaretto                        | <b>128</b> |
| <b>The Duck Pond</b><br>Vodka, Curaçao, Lemon<br>And a naughty duck | <b>108</b> |
| <b>Crème Brulée</b><br>Bourbon Whiskey, Baileys, Lemon              | <b>108</b> |

### BEERS

|                                      |           |
|--------------------------------------|-----------|
| Beers by glass 500 ml                |           |
| <b>1664 Kronenbourg Lager Draft</b>  | <b>98</b> |
| <b>Yau Pale Ale Draft</b>            | <b>98</b> |
| Beers by bottle 330 ml               |           |
| <b>1664 Kronenbourg Blanc Bottle</b> | <b>88</b> |
| <b>Carlsberg Non-Alcoholic</b>       | <b>88</b> |

### DIGESTIVES

|                                    |            |
|------------------------------------|------------|
| <b>Green Chartreuse</b>            | <b>188</b> |
| <b>Armagnac</b>                    | <b>128</b> |
| <b>Hennessy VSOP Cognac</b>        | <b>108</b> |
| <b>Ricard Pastis</b>               | <b>58</b>  |
| <b>Amaretto</b>                    | <b>58</b>  |
| <b>Myrte Corse</b>                 | <b>88</b>  |
| <b>Bailey's Coffee Liquor</b>      | <b>88</b>  |
| <b>Floc de Gascogne Rosé</b>       | <b>88</b>  |
| <b>Poire William (Pear liquor)</b> | <b>88</b>  |
| <b>Kirsch (Cherry liquor)</b>      | <b>88</b>  |
| <b>Calvados Hors d'âge</b>         | <b>88</b>  |

## NON-ALCOHOLIC WINES & SOFTS

Glass 150 ml    Bottle 750 ml

### NON ALCOHOLIC WINES

|   |            |            |
|---|------------|------------|
| <b>Champagne - French Bloom</b>                                   | <b>128</b> | <b>548</b> |
| <b>Red Wine - NON1</b><br><i>Salted Raspberry &amp; Chamomile</i> | <b>108</b> | <b>528</b> |
| <b>White Wine - NON3</b><br><i>Toasted Cinnamon and Yuzu</i>      | <b>108</b> | <b>528</b> |

### MOCKTAILS

|  |           |
|--|-----------|
| <b>L'Amande</b><br>Orgeat, lime, orange, soda water              | <b>88</b> |
| <b>Le Romarin</b><br>Seedlip, Rosemary, Lemon, Tonic Water       | <b>88</b> |
| <b>L'Espelette</b><br>Grapefruit, Peach, Lemon, Espelette pepper | <b>88</b> |

### SOFT DRINKS

|                                  |           |
|----------------------------------|-----------|
| <b>Coca Cola, Coca Cola Zero</b> | <b>38</b> |
| <b>Tonic Water, Soda Water</b>   | <b>38</b> |
| <b>Ginger ale, Ginger Beer</b>   | <b>38</b> |
| <b>Fresh Lime Soda</b>           | <b>48</b> |
| <b>Cranberry juice</b>           | <b>48</b> |
| <b>Alain Millat Apple Juice</b>  | <b>68</b> |
| <b>Kombucha</b>                  | <b>88</b> |

### WATER

|  |           |
|--|-----------|
| <b>Belu Still water</b> (Price per person)     | <b>28</b> |
| <b>Belu Sparkling water</b> (Price per person) | <b>28</b> |

### TEA & COFFEE

|                                       |           |
|---------------------------------------|-----------|
| <b>English Breakfast, Earl Grey</b>   | <b>48</b> |
| <b>Chamomile, Peppermint, Jasmine</b> | <b>48</b> |
| <b>Espresso</b>                       | <b>38</b> |
| <b>Double espresso</b>                | <b>48</b> |
| <b>Americano</b>                      | <b>38</b> |
| <b>Latte, Cappuccino</b>              | <b>48</b> |

*A larger selection of wines is available on our master wine list  
Vintage and availability are subject to change*



招牌鴨饌  
家傳風味  
酒莊直送



Duck Specialities  
Home-cooked cuisine  
Wines from producers

## LE COLVERT

### 頭盤

|  |     |   |     |
|--|-----|---|-----|
| 法式芥末脆醃鴨舌<br>Crispy marinated mustard tongues                                     | 98  | 法式鴨肝肉凍酥皮餅, 鴨肝, 煙燻鴨胸, 蒜香番茜煎油封鴨腎<br>Pâté in a crust, foie gras, smoked duck breast, gizzards confit | 298 |
| 香脆鴨胸肉絲塊配皮奎洛紅椒醬汁<br>Duck breast nuggets & piquillo pepper sauce                   | 118 | 香煎鴨肝配烤時令水果<br>Pan fried foie gras with roasted fruits   | 198 |
| 煙燻鴨胸配芒果及牛油果<br>Smoked duck breast with mango and avocado                         | 188 | 蔬菜餡餅<br>Summer vegetables stew pies   | 98  |
| 蒜香番茜煎油封鴨腎<br>Gizzards confit pan fried with garlic and parsley                   | 198 | 鴨湯配蔬菜粒黑松露多士<br>Duck broth flavoured with a vegetable brunoise and truffles toast                  | 128 |
| 蒜香番茜煎油封鴨心<br>Hearts pan fried with garlic and parsley                            | 198 | 傳統鴨肝凍批配酸辣醬 (可搭配索甸甜酒 +\$98)<br>Foie gras terrine served with a chutney (Sauternes glass + 98)      | 198 |
| 黃酒牛肝菌及秀珍菇酥盒<br>Vol-au-vent of porcini and oyster mushrooms with yellow wine      | 198 | 法式鴨肝肉凍酥皮餅<br>Richelieu pâté in a crust. foie gras, pork meat and pistachio                        | 198 |
| 新鮮沙律配煙鴨胸、油封鴨腎及鴨肝<br>Green salad with smoked breast, gizzard confit and foie gras | 198 | 加配鴨肝 (可選香煎或肉醬)  | 98  |



經典法國血鴨  
Rouen style pressed "Challans" duck

*A ritual of French Gastronomy*

我們的血鴨突顯了法國“盧瓦爾河”地區著名的“夏隆鴨”，以其野味而聞名。

鴨胸烤至外脆內嫩，以剩餘的鴨肉榨取其精華，搭配干邑、葡萄酒和香草，製作出濃郁的醬汁，為您帶來難忘的體驗。

適合 3 至 4 人享用 2688

需要預訂

以實際餐廳供應情況為準

### 主菜

|  |           |
|--|-----------|
| 慢煮焦糖油封鴨腿<br>Slow cooked caramelized leg  | 248       |
| 香煎脆皮鴨胸 (半份/整份)<br>Pan fried crispy breast (half / whole)   | 268 / 498 |
| 牛肝菌鴨蛋奄列<br>Duck eggs omelette with porcini & oyster mushrooms  | 258       |
| 黑松露鴨肝鴨胸蘑菇長通<br>Penne pasta with foie gras, porcini mushrooms, breast confit and truffles                 | 298       |
| “巴斯克”鴨肉漢堡 - 鴨肉餅配“奧索 伊拉蒂農家”芝士及甜椒醬<br>Duck breast patty burger, Ossau-Iraty sheep cheese & piquillo pepper | 198       |
| 任何前菜加配鴨肝 (可選香煎或肉醬)   | 98        |

### 配菜

|  |    |
|--|----|
| 98 蒜香牛油炒青豆<br>Green beans with garlic butter         | 78 |
| 78 新鮮沙律配法式油醋醬<br>Green salad with French vinaigrette | 68 |

### 甜品

|  |     |   |     |
|--|-----|---|-----|
| 法式蛋白餅配鮮忌廉, 朱古力醬或紅莓醬<br>Meringue with whipped cream, chocolate sauce or red fruits coulis | 118 | 雅文邑酒釀櫻桃配杏仁金磚蛋糕<br>French cherries poached in Armagnac, almond financier & whipped cream | 118 |
| 法式經典焦糖燉蛋 (選用“馬達加斯加”雲呢拿)<br>Crème brûlée, Madagascar vanilla cream                        | 108 | “奧索 伊拉蒂農家”芝士配櫻桃果醬<br>Ossau-Iraty sheep cheese served with cherry jam                    | 108 |
| 法式朱克力熔岩蛋糕配鮮忌廉<br>Salted caramel chocolate cake Baulois with whipped cream                | 118 | 任何甜品加配“馬達加斯加”雲呢拿雪糕  | 28  |