

Spécialités de canard
Cuisine maison
Vins de producteurs



Duck Specialities
Home-cooked cuisine
Wines from producers

LE COLVERT

ENTRÉES

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

Cuisse confite Slow cooked caramelized leg	248
Magret de canard du Sud-Ouest (demi / entier) Southwest France pan-fried breast (half / whole)	268 / 498
 Omelette d'oeufs de canne aux cèpes & aux pleurotes Duck eggs omelette with porcini & oyster mushrooms	258
Macaronade au foie gras, magret confit, cèpes et truffes Penne pasta with foie gras, porcini, breast confit and truffles	298
Burger du Pays-Basque Duck leg 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

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

DESSERTS

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



DRINKS SELECTION

WINES

	Glass 150 ml	Bottle 750 ml
CHAMPAGNE		
Sandrin Brut Domaine Sandrin, Champagne <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	148	698
ROSÉ WINE		
Rollier La Martinette, Côtes de Provence, 2023 <i>Rolle</i>	98	398
WHITE WINE		
L'Instant Famille Fabre, Languedoc-Roussillon, 2024 <i>Sauvignon Blanc</i>	98	398
L'Expression du Chardonnay Domaine de Sainte Barbe, Burgundy, 2023 <i>Chardonnay</i>	128	598
RED WINE		
Saint-Émilion Château Belle Grange, Bordeaux, 2022 <i>Merlot, Cabernet Franc</i>	98	398
Les Vieilles Vignes Famille Gras, Côtes-du-Rhône, 2017 <i>Grenache, Syrah, Mourvèdre</i>	108	498
Les Vieilles Vignes Domaine Sarrazin, Burgundy, 2023 <i>Pinot Noir</i>	118	528
Expression Domaine Des Closiers, Loire Valley <i>Cabernet Franc, 2019</i>	128	598
DESSERT WINE		
Sauternes Chateau Raymond-Lafon, 2004 <i>Sémillon</i>	168	788

COCKTAILS & DRINKS

SIGNATURE COCKTAILS	
L'Envol <i>Armagnac, Aperol, Amaro, Lemon</i>	108
Murmure <i>Cognac, Crème de mûres & Ginger beer</i>	128
French Connection <i>Cognac, Amaretto</i>	128
The Duck Pond <i>Vodka, Curaçao, Lemon</i> <i>And a naughty duck</i>	108
Crème Brulée <i>Bourbon Whiskey, Baileys, Lemon</i>	108
BEERS	
Beers by glass 500 ml	
1664 Kronenbourg Lager Draft	98
Yau Pale Ale Draft	98
Beers by bottle 330 ml	
1664 Kronenbourg Blanc Bottle	88
Carlsberg Non-Alcoholic	88
DIGESTIVES	
Green Chartreuse	188
Armagnac	128
Hennessy VSOP Cognac	108
Ricard Pastis	58
Amaretto	58
Myrte Corse	88
Bailey's Coffee Liquor	88
Kirsch (Cherry liquor)	88
Calvados Hors d'âge	88

NON-ALCOHOLIC WINES & SOFTS

	Glass 150 ml	Bottle 750 ml
NON ALCOHOLIC WINES		
Champagne - French Bloom	128	548
Red Wine - NON1 <i>Salted Raspberry & Chamomile</i>	108	528
White Wine - NON3 <i>Toasted Cinnamon and Yuzu</i>	108	528
MOCKTAILS		
L'Amande <i>Orgeat, lime, orange, soda water</i>		88
Le Romarin <i>Seedlip, Rosemary, Lemon, Tonic Water</i>		88
L'Espelette <i>Grapefruit, Peach, Lemon, Espelette pepper</i>		88
SOFT DRINKS		
Coca Cola, Coca Cola Zero		38
Tonic Water, Soda Water		38
Ginger ale, Ginger Beer		38
Fresh Lime Soda		48
Cranberry juice		48
Alain Millat Apple Juice		68
WATER		
Belu Still water (Price per person)		28
Belu Sparkling water (Price per person)		28
TEA & COFFEE		
English Breakfast, Earl Grey		48
Chamomile, Peppermint, Jasmine		48
Espresso		38
Double espresso		48
Americano		38
Latte, Cappuccino		48

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 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 Pâté in a crust, foie gras, smoked duck breast, gizzards confit	298
香脆鴨胸肉絲块配皮奎洛紅椒醬汁 Duck breast nuggets & piquillo pepper sauce	118	香煎鴨肝配烤時令水果 Pan fried foie gras with roasted fruits	198
煙燻鴨胸配芒果及牛油果 Smoked duck breast with mango and avocado	188	蔬菜餡餅 Summer vegetables stew pies	98
蒜香番茜煎油封鴨腎 Gizzards confit pan fried with garlic and parsley	198	鴨湯配蔬菜粒黑松露多士 Duck broth flavoured with a vegetable brunoise and truffles toast	128
蒜香番茜煎油封鴨心 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) Foie gras terrine served with a chutney (Sauternes glass + 98)	198
黃酒牛肝菌及秀珍菇酥盒 Vol-au-vent of porcini and oyster mushrooms with yellow wine	198	法式鴨肝肉凍酥皮餅 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 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 Slow cooked caramelized leg	248
法國西南香煎鴨胸 (半份/整份) Southwest France pan-fried breast (half / whole)	268 / 498
牛肝菌鴨蛋奄列 Duck eggs omelette with porcini & oyster mushrooms	258
黑松露鴨肝鴨胸蘑菇長通 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 Duck leg 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

法式“多菲內”焗薯 Dauphinois creamy potato gratin	98	蒜香牛油炒青豆 Green beans with garlic butter	78
香脆鴨油薯條 French fries fried in duck fat	78	新鮮沙律配法式油醋醬 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 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 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) Crème brûlée, Madagascar vanilla cream	108	“奧索 伊拉蒂農家”芝士配櫻桃果醬 Ossau-Iraty sheep cheese served with cherry jam	108
法式朱克力熔岩蛋糕配鮮忌廉 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