

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
Coeurs 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 and 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
Subject to availability

PLATS

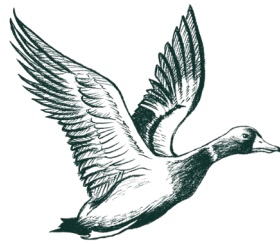
Cuisse confite Slow cooked caramelized leg	248
Magret à la peau croustillante (demi / entier) Pan fried crispy breast (half / whole)	268 / 498
Omelette d'oeufs de canne aux cèpes Duck eggs omelette with porcini mushrooms	258
Macaronade au foie gras, magret confit, cèpes et truffes Penne pasta with foie gras, porcini, breast confit and truffles	298
Burger du Pays-Basque Duck breast patty, Ossau-Iraty sheep cheese & piquillo pepper	198
Canard des Landes rôti (serves 4 pax) Whole roasted Dry-Aged Duck from <i>Les Landes</i>	1188
Choose from the following sauces: Creamy Mushroom Morels or Duck Jus	
<i>Enhance any dish with foie gras terrine or pan fried foie gras</i>	98

ACCOMPAGNEMENTS

Gratin Dauphinois Dauphinois 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
Fondant Baulois au chocolat et sa crème Chantilly Chocolate fondant <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		
Domaine Sandrin Brut	148	698
ROSÉ WINE		
Château La Martinette <i>Côtes de Provence, 2023</i>	88	398
WHITE WINE		
Sauvignon Blanc, L'Instant Famille Fabre <i>Pays d'Oc, 2023</i>	88	398
L'Expression du Chardonnay Domaine de Sainte Barbe <i>Macon, 2023</i>	118	588
RED WINE		
Château Belle Grange <i>Saint-Émilion, 2022</i>	88	398
Pinot Noir, Vieilles Vignes Domaine Sarrazin <i>Bourgogne, 2023</i>	108	528
Chateau Fabre Gasparets <i>Corbières Boutenac, 2019</i>	128	598
DESSERT WINE		
Sauternes Chateau Raymond-Lafon <i>Sauternes, 2004</i>	168	788

COCKTAILS & DRINKS

SIGNATURE COCKTAILS

L'Envol Armagnac, Aperol, Amaro, Lemon	108
Murmure Cognac, Crème de mûres & Ginger beer	128
French Connection Cognac, Amaretto	128
The Duck Pond Floc de Gascogne, Curaçao, Lemon And a naughty duck	108
Crème Brulée Bourbon Whiskey, Baileys, Lemon	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
Edmond Briottet Armagnac	188
Hennessy VSOP Cognac	108
Ricard Pastis	58
Amaretto	58
Myrte Corse	88
Bailey's Coffee Liquor	88
Floc de Gascogne Rosé	88
Poire William (Pear liquor)	88
Kirsch (Cherry liquor)	88
Calvados Hors d'âge	88

NON-ALCOHOLIC WINES & SOFTS

NON ALCOHOLIC WINES

	Glass 150 ml	Bottle 750 ml
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 Orgeat, lime, orange, soda water	88
Le Romarin Seedlip, Rosemary, Lemon, Tonic Water	88
L'Espelette Grapefruit, Peach, Lemon, Espelette pepper	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
Kombucha	88

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
Homemade Iced Passion Fruit Tea	58
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*

