

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 Pâté 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	Soupe de saison House-made seasonal soup, <i>ask your waiter for details</i>	128
Coeurs sautés à l'ail et au persil Hearts pan-fried with garlic and parsley	198	Terrine de foie gras et son chutney (Accord de Sauternes + 78) Foie gras terrine served with a chutney (Sauternes pairing + 78)	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) Richelieu pâté in a crust. foie gras, pork meat & pistachio	178
Salade périgourdine Green salad with smoked breast, gizzard confit and foie gras	198	Enhance any dish with foie gras terrine or pan-fried foie gras	98

PLATS



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 flavour.

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

For 3 to 4 pax. 2688
Preorder required - Subject to availability

Filet de cane, servi entier Whole female duck (hen) pan-fried fillet	348
Magret de canard du Sud-Ouest, servi entier Whole pan-fried duck breast from South-West of France	498
Cuisse de canard confite du Sud-Ouest Slow cooked caramelized duck leg from South-West of France	248
Canard Colvert de chasse rôti, servi entier Whole roasted wild Mallard duck (game meat) <i>Please note that there may be shotgun pellets remaining in the duck meat</i>	For 2 pax. 988
<i>To complement your meats above, please choose one sauce:</i> Orange sauce Le Colvert sauce Truffle sauce	
Omelette d'oeufs de cane aux cèpes & aux pleurotes Duck eggs omelette with porcini & oyster mushrooms	258
Macaronade au foie gras, magret confit, pleurotes et truffes Penne pasta with foie gras, oyster mushrooms, breast confit and truffles	298
Burger du Pays-Basque Duck leg patty burger, Ossau-Iraty sheep cheese & piquillo pepper	198

ACCOMPAGNEMENTS

Gratin Dauphinois Dauphinois creamy potato gratin	88	Haricots verts et son beurre aillé Green beans in garlic butter	78
Frites à la graisse de canard Duck fat French fries	78	Légumes de saison rôtis Seasonal roasted vegetables	78
Frites à la graisse de canard et truffes Duck fat French fries with truffles	118	Salade verte et sa vinaigrette au verjus Green salad, verjus vinaigrette dressing	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 son sorbet à la cerise French cherries poached in Armagnac, almond financier & cherry sorbet	118
Crème brûlée à la vanille de Madagascar Crème brûlée, 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	Enhance any dessert with Madagascar vanilla ice cream	28

Flamed at the table

Crêpes Suzette flambées au guéridon et sa glace vanille Suzette French pancakes flamed at the table with Cognac & Cointreau, served with vanilla ice cream	248	Brioche perdue flambée au Cognac, noisettes & fruits rôtis Brioche French toast flamed at the table with Cognac, served with hazelnuts, roasted fruits and vanilla ice cream	248
--	------------	--	------------



DRINKS SELECTION

WINES

	Glass 150 ml	Bottle 750 ml
CHAMPAGNE		
Sandrin Brut Domaine Sandrin, Champagne <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	168	798
ROSÉ WINE		
Rollier La Martinette, Côtes de Provence, 2023 <i>Rolle</i>	118	568
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, 2023 <i>Merlot, Cabernet Franc</i>	98	398
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	568
Expression Domaine Des Closiers, Loire Valley, 2019 <i>Cabernet Franc</i>	128	648
DESSERT WINE		
Sauternes Chateau Raymond-Lafon, 2004 <i>Sémillon</i>	168	888

COCKTAILS & DRINKS

SIGNATURE COCKTAILS

Le Colvert <i>Green Chartreuse, Melon liquor, Cointreau, lime</i>	148
Murmure <i>Cognac, Crème de mûres & Ginger beer</i>	128
French Negroni <i>Gin, Lillet Blanc, Cointreau</i>	108
The Duck Pond <i>Vodka, Curaçao, Lemon</i> <i>And a naughty duck</i>	108
L'Envol <i>Armagnac, Aperol, Amaro, Lemon</i>	118

BEERS

Beers by glass 500 ml	
1664 Kronenbourg Lager 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

KOMBUCHA

Anji White Tea	
By glass	98
Half bottle 375 ml	248
Bottle 750 ml	488

MOCKTAILS

L'Amande <i>Orgeat, lime, orange, soda water</i>	88
La Noix de Coco <i>Coconut syrup, Pineapple juice, Lime juice, Ginger beer</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*

