

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> Crispy marinated mustard tongues	<b>98</b>	<b>Planche de dégustation - Tasting platter</b> Pâté in a crust, foie gras, smoked duck breast, gizzards confit	<b>298</b>
<b>Magret pané à l'anglaise avec sa sauce piquillos</b> Duck breast nuggets & piquillo pepper sauce	<b>118</b>	<b>Foie gras poêlé et ses fruits rôtis</b> Pan-fried foie gras with roasted fruits	<b>198</b>
<b>Coeurs sautés à l'ail et au persil</b> Hearts pan-fried with garlic and parsley	<b>198</b>	<b>Soupe de saison</b> Homemade seasonal soup, <i>ask your waiter for details</i>	<b>128</b>
<b>Gésiers confits sautés à l'ail et au persil</b> Gizzards confit, pan-fried with garlic and parsley	<b>198</b>	<b>Terrine de foie gras et son chutney</b> (Accord de Sauternes + 78) Foie gras terrine served with a chutney (Sauternes pairing + 78)	<b>198</b>
<b>Magret fumé, mangue et mousse d'avocat</b> Smoked duck breast with mango and avocado mousse	<b>188</b>	<b>Chaussons de ratatouille</b> Summer vegetables stew pies	<b>98</b>
<b>Vol-au-vent de cèpes et pleurotes au vin jaune</b> <i>Vol-au-vent</i> of porcini and oyster mushrooms with yellow wine	<b>198</b>	<b>Pâté en croûte Richelieu (Maison Jean Larnaudie)</b> Richelieu pâté in a crust. foie gras, pork meat & pistachio	<b>178</b>
		<i>Enhance any dish with foie gras terrine or pan-fried foie gras</i>	<b>98</b>

### 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**  
Subject to availability

<b>Filet de cane du Sud-Ouest, servi entier</b> Whole female duck (hen) pan-fried fillet from South-West of France	<b>348</b>
<b>Magret de canard du Sud-Ouest, servi entier</b> Whole pan-fried duck breast from South-West of France	<b>498</b>
<b>Cuisse de canard confite du Sud-Ouest</b> Slow cooked caramelized duck leg from South-West of France	<b>248</b>
<i>To complement your meats above, please choose one sauce:</i> <b>Orange sauce    Le Colvert sauce    Truffle sauce</b>	
<b>Canard jaune de Bressan rôti</b> Roasted yellow Bressan duck served with caramelised onion and Apicius sauce	<b>For 2 pax. 988</b>
<b>Omelette d'oeufs de cane aux cèpes &amp; aux pleurotes</b> Duck eggs omelette with porcini & oyster mushrooms	<b>258</b>
<b>Macaronade au foie gras, magret confit, pleurotes et truffes</b> Penne pasta with foie gras, oyster mushrooms, breast confit and truffles	<b>298</b>
<b>Burger du Pays-Basque</b> Duck leg patty burger, Ossau-Iraty sheep cheese & piquillo pepper sauce	<b>198</b>
<b>Saucisse de canard maison</b> Homemade duck sausage with mashed potato and Le Colvert sauce	<b>308</b>

### ACCOMPAGNEMENTS

<b>Gratin Dauphinois</b> Dauphinois creamy potato gratin	<b>88</b>	<b>Haricots verts et son beurre aillé</b> Green beans in garlic butter	<b>78</b>
<b>Frites à la graisse de canard</b> Duck fat French fries	<b>78</b>	<b>Légumes de saison rôtis</b> Seasonal roasted vegetables	<b>78</b>
<b>Frites truffée à la graisse de canard</b> Truffle duck fat French fries	<b>118</b>	<b>Salade verte et sa vinaigrette au verjus</b> Green salad, verjus vinaigrette dressing	<b>68</b>

### DESSERTS

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

#### *Flamed at the table*

<b>Crêpes Suzette flambées au guéridon et sa glace vanille</b> <i>Suzette</i> French pancakes with Cognac & Cointreau, served with vanilla ice cream	<b>248</b>	<b>Brioche perdue flambée au Cognac, noisettes &amp; fruits rôtis</b> Brioche French toast with Cognac, served with hazelnuts, roasted fruits and vanilla ice cream	<b>248</b>
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# DRINKS SELECTION

## WINES

	Glass 15 cl	Carafe 50 cl	Bottle 75 cl
<b>CHAMPAGNE</b>			
<b>Sandrin Brut</b> Domaine Sandrin, Champagne <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	<b>168</b>	-	<b>798</b>
<b>ROSÉ WINE</b>			
<b>Rollier</b> La Martinette, Côtes de Provence, 2023 <i>Rolle</i>	<b>118</b>	<b>368</b>	<b>568</b>
<b>WHITE WINE</b>			
<b>L'Instant</b> Famille Fabre, Languedoc-Roussillon, 2024 <i>Sauvignon Blanc</i>	<b>98</b>	<b>298</b>	<b>398</b>
<b>Chablis</b> Olivier Morin, Burgundy, 2023 <i>Chardonnay</i>	<b>128</b>	<b>418</b>	<b>648</b>
<b>RED WINE</b>			
<b>Saint-Émilion</b> Château Belle Grange, Bordeaux, 2023 <i>Merlot, Cabernet Franc</i>	<b>98</b>	<b>298</b>	<b>398</b>
<b>Le Beaujolais</b> M. & C. Lapierre, Beaujolais, 2021 <i>Gamay</i>	<b>118</b>	<b>368</b>	<b>568</b>
<b>Les Vieilles Vignes</b> Domaine Sarrazin, Burgundy, 2023 <i>Pinot Noir</i>	<b>128</b>	<b>418</b>	<b>648</b>
<b>Domaine de la Butte</b> Jacky et J.P. Blot, Loire Valley, 2019 <i>Cabernet Franc</i>	<b>148</b>	<b>458</b>	<b>708</b>
<b>Chevalier de Lascombes</b> Château Lascombes, Margaux, 2015 <i>Cabernet Sauvignon, Merlot</i>	<b>298</b>	<b>888</b>	<b>1188</b>
<b>DESSERT WINE</b>			
	Glass 10 cl	Half Bottle 37.5 cl	
<b>Sauternes</b> Carmes de Rieussec, 2015 <i>Sémillon, Sauvignon Blanc</i>	<b>168</b>	<b>468</b>	
<b>G de Gasparet</b> Famille Fabre, Languedoc Roussillon	<b>148</b>	-	

## COCKTAILS & DRINKS

### SIGNATURE COCKTAILS

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

### BEERS

Beers by bottle 330 ml	
<b>1664 Kronenbourg</b>	<b>88</b>
<b>1664 Kronenbourg Blanc</b>	<b>88</b>
<b>Amber beer by Alaryk</b>	<b>118</b>
<b>Carlsberg Non-Alcoholic</b>	<b>88</b>

### DIGESTIVES

<b>Irish coffee flamed at the table</b>	<b>128</b>
<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>Calvados Hors d'âge</b>	<b>88</b>

## NON-ALCOHOLIC & SOFTS

### 0% ALCOHOL

	Glass 15 cl	Carafe 50 cl	Bottle 75 cl
<b>Sparkling - Chardonnay</b> <i>Chavin, 100% chardonnay</i>	<b>128</b>	-	<b>548</b>
<b>White Wine - Chardonnay</b> <i>Chavin, 100% chardonnay</i>	<b>108</b>	<b>348</b>	<b>528</b>
<b>Red Wine - Syrah</b> <i>Chavin, 100% Syrah</i>	<b>108</b>	<b>348</b>	<b>528</b>

### KOMBUCHA

<b>Anji White Tea</b>	By glass <b>98</b>
	Bottle 375 ml <b>248</b>

### MOCKTAILS

<b>Ma Chérie</b> <i>Raspberry, cherry blossom, strawberry Rose, lemon</i>	<b>88</b>
<b>La Noix de Coco</b> <i>Coconut, Pineapple juice, vanilla Orange blossom, saffron</i>	<b>88</b>
<b>L'Espelette</b> <i>Grapefruit, Peach, Lemon, Espelette pepper</i>	<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>Juices (Orange/Apple)</b>	<b>48</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>

### WATER

**Belu water (Unlimited)**  
still or sparkling  
28HKD per person

**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



鴨肉特色  
家常菜  
生產者的葡萄酒

# LE COLVERT

## 前菜

- |  |     |   |     |
|--|-----|---|-----|
| 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 |
| 蒜香番茜煎油封鴨心<br>Hearts pan-fried with garlic and parsley                      | 198 | 法式鴨肝肉凍酥皮餅<br>Richelieu pâté in a crust. foie gras, pork meat & pistachio                          | 178 |
| 蒜香番茜煎油封鴨腎<br>Gizzards confit, pan-fried with garlic and parsley            | 198 | 時湯<br>Homemade seasonal soup, ask your waiter for details   | 128 |
| 煙燻鴨胸配芒果及牛油果<br>Smoked duck breast with mango and avocado mousse            | 188 | 傳統鴨肝凍批配酸辣醬 (可搭配索甸甜酒 +\$78)<br>Foie gras terrine served with a chutney (Sauternes pairing + 78)    | 198 |
| 黃酒牛肝菌及秀珍菇酥<br>Vol-au-vent of porcini and oyster mushrooms with yellow wine | 198 | 蔬菜餡餅<br>Summer vegetables stew pies   | 98  |
|  |     | 加配鴨肝 (可選香煎或肉醬)  | 98  |

## 主菜



### 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，鴨腿在酥皮盒中呈現，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



- |  |     |  |               |
|--|-----|--|---------------|
| 法式“多菲內”焗薯<br>Dauphinois creamy potato gratin |     | 西南法原隻完整香煎鴨里脊<br>Whole female duck (hen) pan-fried fillet   | 348           |
| 香脆鴨油薯條<br>Duck fat French fries              |     | 西南法原隻油封鴨胸<br>Whole pan-fried duck breast from South-West of France                                     | 498           |
| 鴨油松露薯條<br>Truffle Duck fat French fries      |     | 西南法原隻慢煮焦糖油封鴨腿<br>Slow cooked caramelized duck leg from South-West of France                            | 248           |
|  |     | 請選擇一種醬汁搭配鴨肉食用：<br>橘子醬      Le Colvert 秘製醬      松露醬   |               |
|  |     | 烤全黃布雷桑鴨，配焦糖洋蔥和阿皮丘斯醬<br>Roasted yellow Bressan duck served with caramelized onion and apicous sauce     | For 2 pax 988 |
|  |     | 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粉<br>Penne pasta with foie gras, oyster mushrooms, breast confit and truffles               | 298           |
|  |     | “巴斯克”鴨肉漢堡配“奧索 伊拉蒂農家”芝士及甜椒醬。<br>Duck leg patty burger, Ossau-Iraty sheep cheese & piquillo pepper sauce | 198           |
|  |     | 鴨肉香腸<br>Homemade duck sausage with mashed potato and Le Colvert sauce                                  | 308           |
|  |     | 配菜   |               |
|  | 88  | 蒜香牛油炒青豆<br>Green beans in garlic butter  | 78            |
|  | 78  | 烤時令蔬菜<br>Seasonal roasted vegetables   | 78            |
|  | 118 | 新鮮沙律配法式油醋醬<br>Green salad, verjus vinaigrette dressing   | 68            |

## 甜點

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|---|-----|--|-----|
| 法式蛋白餅配鮮忌廉，朱古力醬或紅莓醬<br>Meringue with vanilla ice cream, whipped cream, red fruits coulis or chocolate sauce            | 118 | 雅文邑酒釀櫻桃配杏仁蛋糕<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 and condiments  | 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  |
| 桌邊火焰蘇珊薄餅配雲呢拿冰淇淋<br>Suzette French pancakes flamed at the table with Cognac & Cointreau, served with vanilla ice cream | 248 | 在餐桌上点燃   |     |
|   |     | 干邑火焰法式吐司佐榛果與烤水果<br>Brioche French toast flamed at the table with Cognac, served with hazelnuts, roasted fruits and vanilla ice cream | 248 |