

# CHEZ COLIN

## *Menu du jour*

### Gratinerte franske snegler med Chartreuse smør

Gratinated french snails  
with Chartreuse butter

(B, Sm, Su, Mo)

### Skatevinge med kapers, sitron og beurre noisette

Skate with capers, lemon  
and browned butter

(F, Sm)

### Bocuse d'Or due med savoykål, bacon, due terrine og aprikos-sjy

Bocuse d'Or pigeon with savoy cabbage, bacon,  
pigeon terrine and apricot jus

(P, E, Fl, Sm, Su, Se)

### Vellagrede franske oster

Selection of French cheeses

(M)

### Profiteroles med salt karamell, vaniljeis og sjokoladesaus

Profiteroles with salted caramel,  
vanilla ice cream and chocolate sauce

(H, E, Fl, Sm, M)

3 retter. . . . . 545,-

Vinmeny. . . . . 395,-

4 retter. . . . . 625,-

Vinmeny. . . . . 495,-

5 retter. . . . . 695,-

Vinmeny. . . . . 595,-

#### ÅPNINGSTIDER:

TIRSDAG - LØRDAG FRA 17:00

SØNDAG FRA 15:00

KJØKKENET STENGER 22:00 (21:00)

(S) skaldyr/shellfish (B) bløtdyr/molluscs (F) fisk/fish (E) egg (So) soya (M) melk/milk (Sm) smør/butter (Fl) fløte/cream (H) hvete/wheat (Ha) havre/oat  
(W) valnøtter/walnuts (By) bygg/barley (A) hasselnøtter/hazelnuts (P) pistasjnøtter/pistachios (Se) selleri/celery (Mo) sennep/mustard (Su) sulfitt/sulphite (Ma) mandel/almond