

COLETTE

GRAND CAFÉ

BRUNCH

Saturdays, served until 5PM
Sundays, all-day

BREAKFAST

SMOOTHIE BOWL 13

CASHEW, COCONUT CREAM
STRAWBERRY, BANANA, RAWNOLA

BENEDICT 18

SMOKED HERITAGE HAM
ENGLISH MUFFIN, HOLLANDAISE

CLASSIC BRUNCH 17

TWO EGGS, MAPLE BACON OR SAUSAGE
BRIOCHE

BUTTERMILK PANCAKES 15 *veg*

BERRIES, MAPLE SYRUP
CRÈME FRAÎCHE

BAKED EGGS 18 *veg*

THREE EGGS CASSOLETTA, BURRATA
FRESH BASIL, GRILLED FOCACCIA

STEAK & EGGS 33 *GF*

7oz STRIPLOIN
SUNNY-SIDE UP EGGS, BÉARNAISE

ALL EGG DISHES ARE SERVED
WITH RÖSTI AND
A FIRE-ROASTED TOMATO

OMELETTE 20 *GF*

DUNGENESS CRAB, SHRIMP, SALMON ROE
CHIVES, LIVING GREENS

SANDWICHES

AVOCADO ON TOAST

17

FOCACCIA, AVOCADO
SALSA FRESCA
PUFFED GRAINS

MUSHROOM ON TOAST

18 *veg*

FOCACCIA, PECORINO
CREAMED TRUFFLED MUSHROOMS
HERB SALAD

MONTECRISTO

18

ROASTED TURKEY
BRIE, BRIOCHE
CAMELIZED ONIONS

CHUCK BURGER

20

AGED CHEDDAR
SMOKED BACON, CRISPY ONIONS
ROASTED GARLIC AIOLI

... ADD AN EGG ANY STYLE 3

PLATES

RIGATONI 18

PESTO GENOVESE, COURGETTES
CHERRY TOMATO, OLIVES

BLACK KALE 17

FENNEL, APPLE, CRANBERRIES
WHEAT BERRIES, SUNFLOWER SEEDS
MUSTARD DRESSING

GREEN GODDESS 18 *GF*

ROMAINE, WATERCRESS, GARBANZO
CASHEW, CUCUMBER, ZUCCHINI
RADISH, HERB DRESSING

... ADD CHICKEN 7

... ADD SHRIMP 9

*kindly inform us of
any allergies or intolerances*

SIDES

CROISSANT 4 *veg*

AVOCADO 7 *GF*

SALSA FRESCA

RÖSTI 8 *veg GF*

ONIONS, CRÈME FRAÎCHE
CHIVES

HOUSE SMOKED BACON 7 *GF*

MAPLE SYRUP, PICKLED CHILIES
HERB SALAD

SAUSAGE 9

CAMELIZED ONIONS

BEEF TARTARE 17

CORNICHONS, SHALLOTS, CAPERS
DIJON, EGG YOLK, GAUFRETTES

POULET RÔTI 24 *GF*

ROASTED CHICKEN, FRIES
SEASONAL VEGETABLES, HERB JUS

SEAFOOD PLATTER 54

OYSTERS, PRAWNS, ALBACORE
CRAB & SHRIMP SALAD
SMOKED CHAR RILLETES
MARINATED MUSSELS & CLAMS

 = PLANT-BASED

veg = VEGETARIAN

GF = GLUTEN-FREE

 **ocean wise**. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

NON-ALCOHOLIC

COLD-PRESSED JUICES 9

BASIL-LIME COOLER 7
CUCUMBER, FRESH BASIL, LIME

SWEET TEA 7
HEAVENLY CREAM TEA, LEMON

STRAWBERRY LEMONADE 7

SODAS 3

SPARKLING 14 (50Z)

BELLINI
PROSECCO, PEACH

ROSSINI
PROSECCO, STRAWBERRY

MIMOSA
PROSECCO, ORANGE

BEER/8

STELLA ARTOIS 8
BELGIAN PILSNER, 330ML, 5%

GOOSE ISLAND 8
IPA, 341ML, 5.9%

BRICKWORKS CIDERHOUSE BATCH: 1904 10
DRY CIDER, 473ML, 4.7%

COCKTAILS 15 (20Z)

ULTRA VIOLET
BEEFEATER GIN, PROSECCO
LAVENDER & BLUEBERRY, LEMON

SILK THREAD
ABSOLUT VODKA, GRAPEFRUIT
HEAVENLY CREAM TEA
EGG WHITE, LIME

JEUX INTERDITS
PISCO, HAVANA 3Y RUM
HONEYDEW, ROSE WATER
LEMON, SODA

STONE COLD FOX
ALTOS PLATA TEQUILA, APEROL
PINEAPPLE, JALAPEÑO SYRUP, LIME

SWEET OBSESSION
MARTELL VSOP COGNAC
GRAND MARNIER, HONEY
LEMON, GINGER BEER

SOFT SPOKEN
DILLON'S ROSE GIN, APEROL
THYME SYRUP, LEMON, SODA

WINES

WHITE

	5oz	BTL
PINOT GRIGIO FIDORA, VENETO, ITALY, 2016	14	70
SAUVIGNON BLANC AVA GRACE, CALIFORNIA, USA, 2015	11	55
CHABLIS DOMAINE D'HENRI 'LES ALLEES DU DOMAINE', FRANCE, 2015	18	90
CHARDONNAY FRANK FAMILY, NAPA VALLEY, USA, 2015		135

RED

	5oz	BTL
VALPOLICELLA CLASSICO 'IPERICO' VALENTINA CUBI, VENETO, ITALY, 2016	10	46
PINOT NOIR OPAWA, MARLBOROUGH, NEW ZEALAND, 2016	14	70
RED BLEND AVA GRACE, CALIFORNIA, USA, NV	12	58
CABERNET SAUVIGNON FRANK FAMILY, NAPA VALLEY, USA, 2015		175

ROSÉ

	5oz	BTL
CÔTES DE PROVENCE VIE VITE 'JULIETTE ROSÉ', FRANCE, 2016	14	70

CHAMPAGNE

	5oz	BTL
PERRIER-JOUËT GRAND BRUT, NV	28	140

SPARKLING

	5oz	BTL
PROSECCO CANTI, DOC, VENETO, ITALY, NV	14	62