

WELCOME



COLMAR

RESTAURANT & BUFFET

Colmar Restaurants is a Belgian family business, founded in 1957 and proudly run by the third generation today. For over 65 years, we've been welcoming guests with the same spirit: delicious food, warm hospitality, and a relaxed, friendly atmosphere for all. We carefully choose dishes we're proud of – timeless favourites from the Belgian-French brasserie tradition, along with generous buffets full of choice. Everything is served at your table, affordably priced and always with a smile. Whether you're dining with kids, colleagues, or friends: at Colmar, you set the pace. Enjoy great food in a setting where hospitality and simplicity feel just like home.

Welcome to Colmar – enjoy good food, carefree.

OUR BAR FAVOURITES

(Perfect as an aperitif or for a drink in between)

Colmar Cocktail – 8

Homemade cocktail with rum.

Colmar Mocktail – 8

Made with lime and lemongrass, topped with a mint and lime foam. Homemade and all-natural!

Aperol Spritz – 9

The Italian classic: Aperol, sparkling wine and a splash of soda water. Served ice-cold with a slice of orange.

Mojito / Virgin Mojito – 9

The Cuban legend: a refreshing mix of white rum, lime, fresh mint, cane sugar and soda water. Also available alcohol-free.

Strawberry Mojito / Virgin Strawberry Mojito – 9

A fruity twist on the Cuban classic: lime, mint, strawberry, cane sugar and soda water. Also available alcohol-free.

Kir – 5

A timeless French classic: white wine with crème de cassis. Lightly sweet and fruity.

Campari – 5 / Campari Orange – 9

Bittersweet Italian aperitif made with herbs and citrus.

Gin & Tonic

Bombay Sapphire with Royal Bliss tonic – 11
Hendrick's with Royal Bliss tonic – 12

Cava L'Arboç 1919 Brut (glass) – 7 / (75cl) – 25

Fresh and elegant, with fine bubbles and aromas of flowers, citrus and ripe fruit.

Orange Juice – 4

White Martini – 5

Tawny Offley Port – 5

William Lawson's whisky – 6

Karmeliet (33cl) – 4.5

A complex Belgian tripel brewed with three grains. Smooth, mildly spiced and lightly fruity.

Duvel (33cl) – 4.5

Strong blond Belgian beer with a dry finish, fine bitterness and a rich foamy head.

La Chouffe (33cl) – 4.5

Blond beer with fruity notes, a touch of spice and a subtle hop aroma.

Omer (33cl) – 4.5

Balanced blond beer with a full malty body, gentle fruitiness and noble hop bitterness.

Oude Kaap (75cl) – 14

Chenin Blanc – white wine from South Africa.

Château Plaisance-Branne (75cl) – 20

Montagne Saint-Émilion – French red wine.

OUR MENUS

(Enjoy more, worry less)

2-Courses

2-course menu of your choice

Seasonal Buffet
or Dessert Buffet
Main course of your choice
Drinks buffet

30

Supplements not included

3-Courses

3-course menu of your choice

Seasonal Buffet
Main course of your choice
Dessert Buffet
Drinks buffet

35

Supplements not included

All-in

The full formula for the true Colmar experience

Aperitif of your choice
Seasonal Buffet
Main course of your choice
Dessert Buffet
Coffee or tea
Drinks buffet

45

Supplements not included

Kids

Delicious treats for our youngest guests

Main course of your choice
Chicken fillet coated in cornflakes
Cheeseburger
Meatballs in tomato sauce
Breaded fish fillets
Junior portion of spareribs
Seasonal buffet as main course
Dessert Buffet
Drinks buffet
Surprise

12

Up to 12 years old

COLMAR CLASSICS

(Drinks buffet always included)

Colmar Spare Ribs à volonté – 26

Not just any ribs – these are à volonté. Plain or with our signature BBQ sauce.

Grilled Colmar Ham (250g) – 21

Tender grilled ham served with a sauce of your choice.

Beef Steak (180 g) – 27

Tender Belgian Blanc-Bleu beef, full of natural flavour.
Served with a sauce of your choice – pure, classic, and freshly grilled.

Beef Carpaccio, sliced to order – 24

A house speciality made with French beef, thinly sliced on the spot, topped with rocket, pesto sauce, sun-dried tomatoes and shavings of Grana Padano.

Colmar Burger (beef or crunchy chicken) – 21

Choose between a juicy beef burger (with crispy bacon and melted cheddar), or a crunchy chicken burger (cornflake-coated chicken fillet). Both finished with rocket, red onion rings, tomato and our homemade Colmar burger sauce.
Feeling hungry? Add an extra burger for +4.

Pork Cheek Stew – 24

Tender pork cheeks slowly braised in a rich Leffe-based sauce – made with love, following our family recipe.

Homemade Vol-au-Vent – 23

Comfort food at its best! A generous puff pastry with chicken, meatballs and mushrooms. Classic flavour, made with care from our family kitchen.

Roasted Salmon Fillet with Lemon and Champagne Sauce – 25

Perfectly roasted salmon, served with creamy leek puree, a delicate champagne sauce, and a drizzle of fresh dill oil.

Vegetable Quiche with a Hint of Honey – 20

Homemade quiche with leeks, slowly cooked cauliflower, peas, pine nuts, and a touch of honey. Served with a side of crisp salad. Vegetarian and full of flavor.

Seasonal Buffet à volonté – 22

Discover the Colmar seasonal buffet – your all-you-can-eat main course. Mix and match with a side dish for even more flavour.

Choose your included side dish

Fries • Potato croquettes • Baked potato • Seasonal mashed potatoes
(Extra portion +1)

Choose your sauce

Béarnaise • Pepper cream • Mushrooms • Shallot sauce
Homemade with love, following a family recipe • (Extra portion +2)

