

OUR BAR FAVOURITES

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

- Colmar Cocktail** – 8
Homemade cocktail with rum.

Colmar Mocktail – 8
Our famous original homemade recipe made with orange juice and passion fruit juice, topped with a creamy lemon mousse.

Love Potion – 8
A fresh and tangy red berry mocktail topped with a creamy lemon foam.

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 / **(75 cl)** – 25
Fresh and elegant, with fine bubbles and aromas of flowers, citrus and ripe fruit.

White Martini – 5

Tawny Offley Port – 5

William Lawson’s whisky – 6

Orange Juice – 4

- Karmeliet (33 cl)** – 4.5
A complex Belgian tripel brewed with three grains. Smooth, mildly spiced and lightly fruity.

Karmeliet 0.0 (33 cl) – 4.5
All the character of a Karmeliet, without the alcohol.

Duvel (33 cl) – 4.5
Strong blond Belgian beer with a dry finish, fine bitterness and a rich foamy head.

La Chouffe (33 cl) – 4.5
Blond beer with fruity notes, a touch of spice and a subtle hop aroma.

Omer (33 cl) – 4.5
Balanced blond beer with a full malty body, gentle fruitiness and noble hop bitterness.

Oude Kaap (75 cl) – 14
Chenin Blanc – white wine from South Africa.

Château Plaisance–Branne (75 cl) – 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

32

Supplements not included

3–Courses

3–course menu of your choice

Seasonal Buffet
Main course of your choice
Dessert Buffet
Drinks buffet

37

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

47

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** – 27
Not just any ribs – these are à volonté. Plain or with our signature BBQ sauce.

Beef Steak (180 g) – 28 
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 – 25
A house specialty made with French beef, thinly sliced on the spot, topped with rocket, pesto sauce and shavings of Grana Padano.

Colmar Burger (beef or crunchy chicken) – 22 
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.

Maredsous Burger – 22 
A juicy beef burger topped with creamy Maredsous cheese, crispy bacon and a homemade sauce. A true Belgian classic.

- Chicory rolls au gratin with ham and cheese sauce** – 26 
Tender chicory rolls stuffed with ham, baked au gratin in a creamy cheese sauce. A delicious Belgian classic.

Pork Cheek Stew – 25
Tender pork cheeks slowly braised in a rich Leffe-based sauce – made with love, following our family recipe.

Homemade Vol-au-Vent – 25 
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 champagne and chive sauce – 26
Oven-roasted salmon, served with a creamy champagne and chive sauce, accompanied by a velvety celeriac and pumpkin purée.

Leek quiche with caramelised pumpkin, goat’s cheese and walnuts  – 21
Homemade quiche, served with a fresh salad. A vegetarian dish with autumnal flavours.

Seasonal Buffet à volonté – 23
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 purée
(Extra portion +1)

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

Formula limited to 2 hours – One menu choice per table – VAT and service included – Drinks buffet worth 2.50 included
Colmar Restaurants reserves the right to intervene in case of excessive alcohol consumption.
Please note: dish composition may change.
 Product of Belgian origin

Scan for allergen information.
Menu available from Friday evening to Sunday and on public holidays.
One bill per table.

