



Welcome to “Le Bouchon” @ la Maison de Colombo.
Bouchons are famous bistros in Lyon, France, serving iconic, authentic dishes with conviviality and simplicity, both on the plate and in the dining room.
Focusing mainly on the taste and wine pairing experience.

At la Maison, Service is always included

Menus

Entrée + Main of your choice

or

Main + Dessert of Your choice

11 250 LKR

Entrée + Main + Dessert

of your choice

14 000 LKR

+2400 LKR for foie gras

At la Maison, all prices are net
No additional charges

Entrées

Salade façon Périgourdine

From Périgord region, warm chicken confit gizzard, cashew nuts and garlic crouton served on a bed of green salad, tomato and a glazed vinaigrette

3 000 LKR

Salade au chèvre chaud

Warm Goat's Cheese Salad is a classic starter all across France. Fresh leaf salad with nuts and bacon, crowned with pan-fried goat's cheese medallions on sourdough bread

3 000 LKR

Soupe à l'oignon

A classic French soup made with caramelised onions, beef broth and wine. The soup is topped with bread and cheese, then gratinéed

2 400 LKR

Foie gras, toast & confiture d'oignon

Foie gras belongs to the gastronomical heritage of France. This paté of goose liver is served with warm toast and onion jam - directly from France

6 000 LKR

Assiette de Charcuterie

A variety of French cold cut specialities such as saucisson, cured and cooked ham served with French bread and cornichons (French pickles)

3 600 LKR

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Les Plats du Bouchon

(Signature dishes)

Cassoulet Toulousain au Porc

Slow-cooked stew originating in southern France, a sumptuous amalgamation of haricot beans, sausage, pork belly and confit chicken, aromatically spiced with garlic and thyme.

9 6000 LKR

Fondue Savoyarde (2 personnes mini.)

Cheese Fondue with Emmental, Beaufort and Comté cheeses melted with white wine. You will dip bread into the communal pot using long-stemmed forks

10 700 LKR per person

Add an assiette of charcuterie on the side + 3 600 LKR

Couscous Royal aux Trois Viandes

This import from North Africa evolved as one of the most Parisienne specialities. Fluffy semolina grain forms a bed for veggies and chickpeas cooked in a rich broth flavoured with mildly exotic spices along with chicken, beef and pork spicy sausage

10 200 LKR

Quenelle sauce Nantua (prawn)

A typical recipe from Lyon, a mousse enriched with cream eggs and prawns, soufflée in the oven with a Nantua seafood white sauce.

Served with basmati rice.

7 500 LKR

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No additional charges

Les Plats Tradition Francaise

(Tradition dishes)

Boeuf Bourguignon et Coquillettes

Beef stew is braised in wine, beer, and beef stock, typically flavoured with carrots, onions, garlic, and a bouquet garni.

Served with Coquillettes (pasta)

8 300 LKR

Poulet Basquaise

Traditional Basque Region dish of chicken pieces braised in a hearty, saucy mess of red and green peppers, onions, tomatoes, and a few spices. The red and green strips of bell pepper fly the Basque region flag.

Served with basmati rice.

7 100 LKR

Coq Au Vin

Chicken thighs braised with wine, carrot & onion, lardons (bacon), mushrooms and garlic flavoured with Arrack.

Served with Gratin Dauphinois (potato Gratin from the Rhône Valley)

8 500 LKR

Ratatouille œuf Poché

Related to the French ratouiller meaning "to stir up". Stew with tomatoes as a foundation for sautéed garlic, onion, zucchini (courgette), aubergine (eggplant), bell pepper, and herbs with a poached egg on the top

6 000 LKR

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Les Desserts

Plateau de Fromages

There are more than 300 different cheeses in France, we have selected 3 famous cheeses served with baguette.

4 200 LKR

Crêpe Suzette

Thin pancake with a sauce of caramelised sugar, butter and orange, Arrack flambéed at the table.

2 200 LKR

Crème Brûlée à la Cardamome

Burnt cream consisting of a rich custard infused with cardamon Caramelised at the last minute.

2 200 LKR

Tarte Tatin

A warm caramelised apple tart, baked with pastry on top and then turned over.

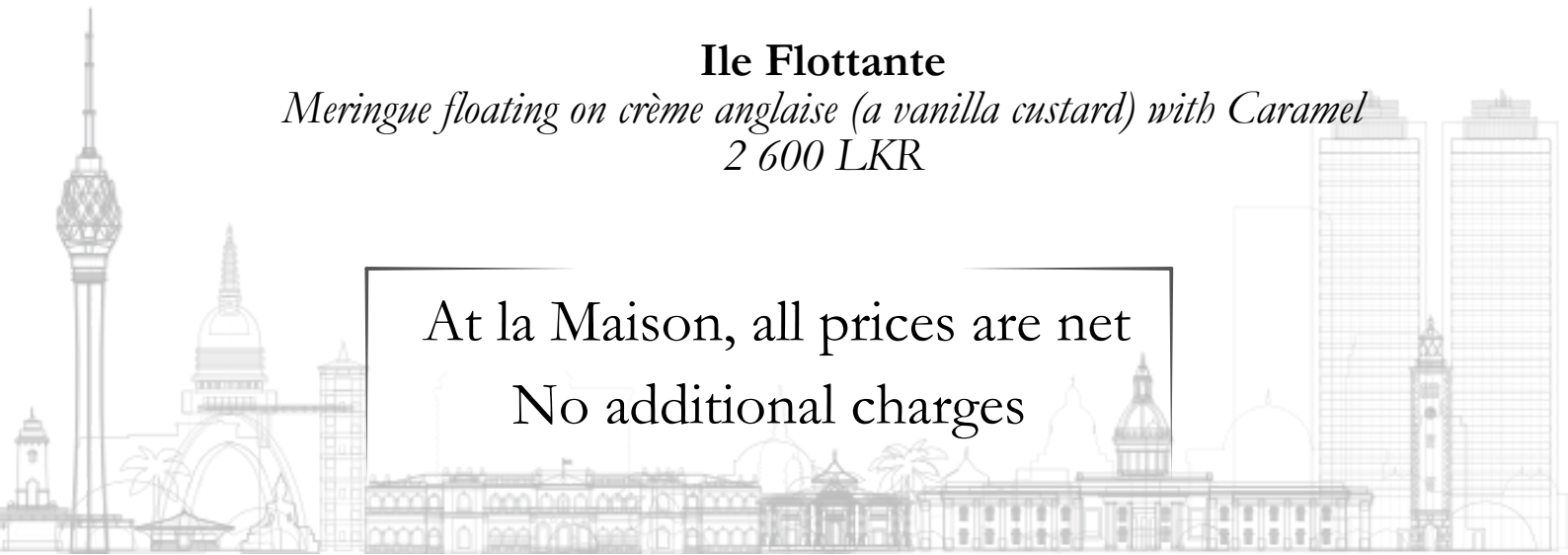
Served with fresh cream

2 600 LKR

Ile Flottante

Meringue floating on crème anglaise (a vanilla custard) with Caramel

2 600 LKR



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