

La Maison de Colombo

Le Restaurant Français

Welcome to “French Restaurant”, a bistro where we are serving iconic, authentic dishes with conviviality and simplicity.

Enjoy a delightful dining experience by the pool or in the comfort of our air-conditioned space, perfect for any moment of the day.



Le Bar à Vins

Our wine bar showcases a carefully curated selection of wines, sparkling wines, and champagnes sourced from the finest terroirs across France.



Les expériences

Beyond the table, we also invite you to experience

- Monthly Wine and Champagne tastings
- Brunch
- Tailored Private tastings
- Photoshoots
- Private events
- Yoga - Sound bathing in Pool

Bon Appétit

At La Maison, all prices are net.

La Maison de Colombo

Entrées / starters

E1. Escargots de Bourgogne

6 Burgundy snails baked in a garlic and parsley butter

3 500 LKR

White Wine : Burgundy or Sancerre or Red Wine : Burgundy

E2. Salade de chèvre chaud



Warm Goat Cheese Salad is a classic starter all across France. Fresh salad with or without bacon, crowned with goat cheese medallions

3 000 LKR

White Wine : Sancerre / Chablis / Saumur / Sauvignon or Red Wine : Sancerre / Beaune Bastion

E3. Soupe à l'oignon

A classic French soup with caramelised onions in beef broth and wine.

The soup is topped with bread and cheese gratinée

2 400 LKR

White Wine : Sauvignon / Gewurztraminer / Saumur or
Red Wine : Mercurey / Savigny les Beaune / Monthélie / Sancerre

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E4. Foie gras, toast & confiture d'oignon

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

6 000 LKR

White Wine : Alsace Gewurztraminer / Meursault / Beaune / Sancerre / Chablis or

Red Wine : Mercurey / Monthelie / Savigny

E5. 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

White Wine : Saumur / Chablis / Macon or

Red Wine : Sancerre / Beaune / Santenay / Savigny / Mercurey .

E6. Tartare de thon aux capres

The fish version of the traditional French boeuf tartare. Raw tuna finely diced, seasoned with olive oil, citrus, capers and onions

3 600 LKR

White Wine : Sancerre / Sauvignon / Saumur / Chablis or

Red Wine : Beaune / Santenay / Sancerre / Mercurey / Monthelie .

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Les Plats du Bistrot (Bistrot dishes)

B1. Croque-Monsieur

Grilled French ham and cheese sandwich topped with creamy béchamel sauce
2 400 LKR

B2 . Croque-Madame

Croque - Monsieur with fried egg
2 600 LKR

Sparkling rosé / White Wine : Saumur / Sauvignon or Red : Monthelie / Mercurey

B3 . Quiche Lorraine

Traditional French savoury tart (includes bacon)
2 200 LKR

B4. Quiche végétarienne

Tomatoes and bell pepper tart
1 800 LKR



White Wine: Saumur / Sauvignon / Sancerre or Red : Sancerre / Monthelie / Santenay

B5. Crêpe jambon fromage œuf

Cheese, ham and egg Pancake
2 400 LKR

B6. Crêpe végétarienne

Zucchini & goat cheese Pancake
2 200 LKR



Sparkling Rosé or White Wine : Sauvignon / Saumur or Red : Mercurey / Monthelie

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Les Plats du Restaurant

M1. Ratatouille œuf Poché



Related to the French word ratouiller, meaning to stir up. Stew with tomatoes as a foundation for zucchini, eggplant, bell pepper and a poached egg on the top

6 000 LKR

Rosé de Provence or White Wine : Sancerre / Macon or Red Wines: Santenay / Monthelie / Sancerre.

M2 . Cassoulet Toulousain au Porc et au poulet

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

7 500 LKR

Red : Bordeaux Prestige / Blagny / Pernand Vergeless / Volnay / Nuit St Georges/ Côtes du Rhône .

M3 . Coq au vin

Chicken thighs brased in wine, carrot and onion, lardons (bacon), mushrooms and garlic flavoured with Arrack. Served with gratin dauphinois

7 900 LKR

Red wine : Savigny / Beaune / Blagny / Mercurey / Nuit Saint Georges / Côtes du Rhône .

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Les Plats du Restaurant

M4. Gambas à la Provençale

From the Provence region, plump, juicy prawns cooked in tomato based, garlicky sauce, flavoured with basil, thyme and bell pepper. Served with basmati rice.

6 900 LKR

Rosé de Provence or White : Saumur / Sauvignon / Sancerre or Red : Sancerre / Côtes du Rhône

M5. Fondue Savoyarde (2 personnes mini.)

Cheese Fondue with Emmental, Beaufort and Comté cheeses melted with white wine.

Dip bread into the communal pot (mini. 2 people) using long-stemmed forks.

16 900 LKR for 2 persons

Add a charcuterie plate on the side + 3 600 LKR for 2 persons

White Wine : Sauvignon / Sancerre / Chablis / or Red Wine: Sancerre .



M6. Quenelle sauce Nantua

Atypical recipe from Lyon, a mousse enriched with cream eggs and prawns, souffléed in the oven with a Nantua seafood sauce. Served with basmati rice .

7 500 LKR

Sparkling Brut or White wine : Meursault / Puligny Montrachet / Macon, /Sancerre or
Red wine : Côtes du Rhône / Nuits Saint Georges / Blagny

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Les Plats du Restaurant

M7. Boeuf Bourguignon et Coquillettes

Beef stew braised in wine and beef stock, flavoured with carrots, onions, garlic, and a bouquet garni. Served with Coquillettes (pasta)

8 300 LKR

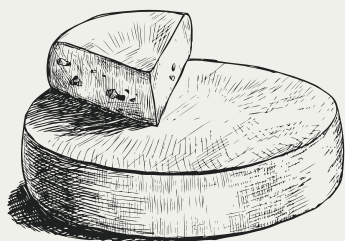
Red Wine : Nuits Saint Georges / Blagny / Pernand Vergeless / Volnay / Beaune Teuron

M8. Poulet Basquaise

*Traditional Basque Region dish of chicken pieces braised in a hearty, saucy mess of red and green peppers, onions, tomatoes.
Served with basmati rice, garnished with red and green bell pepper stripse*

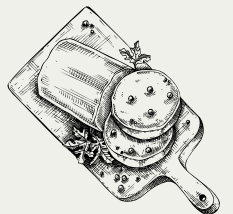
7 100 LKR

Rosé de Provence or White Wine : Sauvignon / Meursault / Chablis or Red : Bordeaux or Côtes du Rhône



Plateau de fromages

Cheese plate



There are more than 1000 different cheeses in France , we have selected 3 famous cheeses served with baguette

3 000 LKR

White : Sancerre / Chablis / Macon or Red Wine : Santenay / Monthelie / Savigny

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Les Desserts

D1. Crêpe suzette

Thin sweet pancake served with orange sauce, flambée at the table

2 200 LKR



D2. Crème brulée au fruit de la passion

Passion fruit crème brulée with mango ice cream

2 400 LKR

D3. Tarte Tatin

A slice of warm caramelised apple tart, served with French Vanilla ice cream

2 600 LKR

D4. Fondant au chocolat

Chocolate fondant with French Vanilla ice cream

1 800 LKR



D5. Crème brulée à la cardamone

Cardamone crème brulée

2 200 LKR