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 and exclusive selection of wines, sparkling wines, and champagnes sourced from the finest terroirs across France. (*) wines suggestions are indicated in the menu

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Les expériences

Beyond the table, we also invite you to experience

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

Bon Appétit

Prices are exclusive of Service Charge and applicable Taxes

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Entrées / starters

E1. Escargots de Bourgogne

6 Burgundy snails baked in a garlic and parsley butter

2 800LKR

(*) White Wine : Burgundy, 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

2 500 LKR

(*) White Wine : Sancerre, Chablis 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 gratineed

1 900 LKR

(*) White Wine : Sauvignon, Gewurztraminer, Saumur or Red Wine : Mercurey, Sancerre

E4. Salade Lentille façon Sri Lanka



Boiled Lentils (Dhal) tossed with Fresh Salad leaves, with or without lardon,

Bell pepper, homemade vinaigrate and crunchy croutons;

1 800 LKR

(*) *White Wine : Burgundy, Sancerre or Red Wine : Burgundy*

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E5. 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

4 500 LKR

(*) White Wine : Gewurztraminer / Meursault / Chablis or Red Wine : Monthelie / Savigny

E6. Assiette de Charcuterie

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

2 800 LKR

(*) White Wine : Chablis / Macon or Red Wine : Sancerre / Santenay / Pomerol .

E7. 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

2 700 LKR

(*) White Wine : Sancerre / Chablis or Red Wine : Mercurey / Monthelie

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E8. Ceviche de thon au fruit de la Passion

Fresh tuna tossed with bright passion fruit, sweet cherry tomatoes, and coriander, finished with a ginger - lime and Balsamic - rice vinegar dressing

1 900 LKR

(*) White Wine : Sauvignon, Macon

E9. Tataki de Thon aux graines de Sésame

Flash - seared tuna crusted in toasted sesame seeds, topped with a vibrant, vinegar - infused mango salsa

1 900 LKR

(*) White Wine : Sauvignon / Macon .

E10. Velouté de Légumes

A rich, silky blend of slow-simmered leeks, sweet carrots, and tender potatoes, finished with a dash of fresh cream

1 100 LKR

(*) White Wine : Sauvignon

E11. Velouté de Potiron

Rich and silky homemade pumpkin velouté, served creamy with golden toasted bread for dipping

1 100 LKR

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Les Plats / Main courses

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

4 400 LKR

(*) Rosé de Provence or White Wine : Sancerre or Red Wines: Santenay / Monthelie .

M2. Salade de la Maison

Crisp romaine lettuce tossed with tender grilled chicken, savory Emmental cheese shavings, and crunchy garlic croutons, crowned with a boiled egg and finished with our signature house dressing

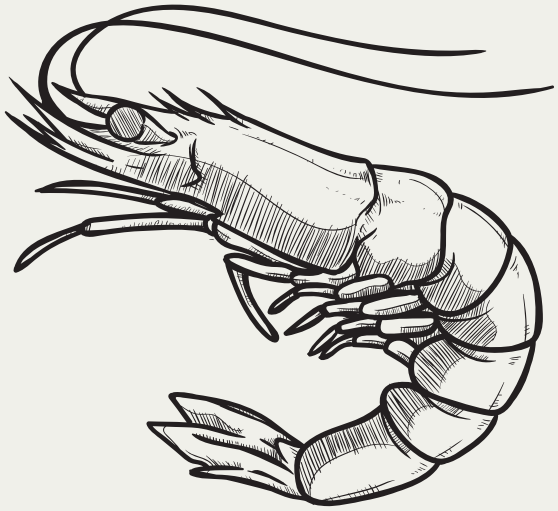
2 800 *LKR*

( )* Red Wine : Sancerre / Lalande de Pomerol



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M3. Gambas à la Provençale

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

4 900 *LKR*

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

M4. Quenelle sauce Nantua

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

5 100 LKR

(*) White wine : Puligny Montrachet / Macon, Red wine : Côtes du Rhône / Blagny

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M5. Blanquette de Poulet

Chicken stew slow-cooked with aromatic garlic and fresh thyme in a rich, creamy stew whit white wine, mushroom and carrots, served alongside steamed basmati rice

4 000 LKR

(*) White Wine : Macon - Saumur - Puisseguin saint Emilion / Sancerre

M6. Poulet Basquaise

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

5 000 LKR

(*) Rosé de Provence or White Wine : Chablis or Red : Bordeaux or Côtes du Rhône

M7. Suprême de Poulet façon Forestière

Tender grilled chicken breast served with classic creamy mushroom sauce, accompanied by smooth mashed potatoes and vibrant seasonal vegetables.

4 000 *LKR*

(*) Red Wine : Blagny / Pomerol / Beaune Teuron

M8 . Coq au vin

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

5 200 *LKR*

(*) Red wine : Savigny / Beaune / Santenay / Monthélie .

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M9. 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.
12 900 *LKR for 2 persons*
Add a charcuterie plate on the side + 2 800 *LKR for 2 persons*

(*) White Wine : Sancerre /Chablis / Pernand Vergeless



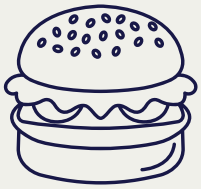
M10. Raclette . On pre-booking 48 hours in advance

Melted French Raclette Cheese served over tender boiled potatoes, accompanied by an authentic charcuterie selection (ham, sausage), fresh side salad, and tangy pickled gherkins and white onions
9 000 LKR

(*) White Wine : Sancerre /Chablis / Pernand Vergeless

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M11 . Burger de la maison

Façon Bressane (Chicken)

Tender Grilled chicken on a toasted brioche bun with crisp salad, fresh sliced tomatoes, and rich homemade sauce - With French fries

3 200 LKR

Façon Auvergnate (Beef steack)

Juicy beef steak served on a brioche bun crisp salad, ripe tomatoes, sweet caramelized onion, and our French signature blue cheese sauce (Auvergne Blue cheese) - With french Fries

4 000 lkr

(*) White wine : Macon / Red wine : Savigny / Beaune / Mercurey .

M12. 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)

5 800 LKR

(*) Red Wine : Nuits Saint Georges / Blagny /Pernand Vergeless / Volnay



M13 . 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.

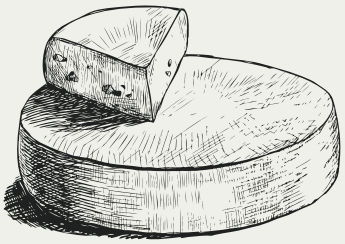
5 600 *LKR*

(*) Red wine : Lalande Pomerol / Blagny / Volnay / Nuit St Georges/ Côtes du Rhône .

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Fromages



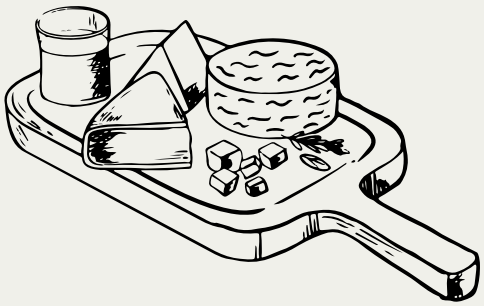
Cheese plate



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

2 500 *LKR*

(*) White wine : Sancerre, Chablis, Macon or Red wine : Santenay, Monthelie, Savigny



Board

Planche fromage pour 2 *French cheese board for 2*	4 800
Planche charcuterie pour 2	4 800
Dried sausage, cooked and cured ham on a board for 2	
Planche mixte pour 2 - *Mixed board for 2*	4 800
Planche fromage-charcuterie pour 4	9 600
Large mixed board for 4	

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Les Desserts

D1. Crêpe suzette

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

1 700 LKR



D2. Crêpe de la Maison

Thin sweet pancake served with our selection of homemade seasonal jams.

900 LKR

D3. Crème brulée fruit de la passion

Passion fruit crème brulée with mango ice cream

1 900 LKR

D4. Tarte Tatin

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

2 400 LKR



D5. Fondant au chocolat

Chocolate fondant with French Vanilla ice cream

1 600 LKR

D6. Crème brulée à la cardamome

Cardamome crème brulée

1 700 LKR

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Les Desserts

D7. Mousse Chocolat

Smooth homemade French chocolate mousse, crowned with light whipped cream for a perfectly balanced finish

1 700 LKR

D8. Carpaccio Ananas

Fresh pineapple ring filled with a refreshed mint-pineapple tartare, topped with a red passion fruit coulis

1 100 LKR

D9. Tarte 3 Fruits

A French fruit tart featuring tropical layers of pineapple and mango, crowned with fresh whipped cream, fragrant mint leaves and a tangy red passion fruit coulis cream

1 500 LKR

Children - Kid's Menu (-10 years)

Chicken Nuggets with French fries + 1 Scoop of Vanilla ice cream

2 000 *LKR*

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Snacks (All served with Salad)

S1. Croque-Monsieur

Grilled French ham and cheese sandwich topped with creamy béchamel sauce

2 400 LKR

S2 . Croque-Madame

Croque - Monsieur with fried egg

2 600 LKR

S3 . Quiche Lorraine

French savoury tart (includes bacon) melted with French Emmental Cheese

1 800 LKR



S4. Quiche végétarienne

Tomatoes and bell pepper tart melted with French Emmental Cheese

1 500 LKR

S5. Tarte aux Poireaux

Classic homemade French Pastry loaded with tender, slow cooked leeks and melted French Emmental cheese, baked until Goilden and savory

1 400 LKR

S6. Omelette aux pommes de terre sautées

Soft rolled French omelette paired with hearty thyme-roasted potatoes

1 500 *LKR*

S7. Crêpe jambon fromage œuf

Cheese, ham and egg Pancake

1 900 LKR

S8. Crêpe végétarienne

Zuchini & goat cheese Pancake

1 700 *LKR*

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D2. Crêpe de la Maison

Thin sweet pancake served with our selection of homemade seasonal jams.

900 LKR

D6. Crème brulée à la cardamome

Cardamome crème brulée

1 700 LKR

D7. Mousse Chocolat

Smooth homemade French chocolate mousse, crowned with light whipped cream for a perfectly balanced finish

1 700 LKR

D9. Tarte 3 Fruits

A French fruit tart featuring tropical layers of pineapple and mango, crowned with fresh whipped cream, fragrant mint leaves and a tangy red passion fruit coulis

French Vanilla ice cream

1 500 LKR

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