

appetizers	escargots bourguignons, garlic butter	12
	crab, tomato and avocado tian, gazpacho dressing	13
	Colette bar & bistro devilled eggs ♦	6
	tomato and mozzarella “mille-feuille”, pesto ♦	8
	goat cheese ♦	11
	goat cheese tart, mixed greens, caramelized walnuts	
	cheese ritual ♦	10
	3 from Chef Mark’s cheese selection	16
	5 from Chef Mark’s cheese selection	
soups	Colette famous french onion soup ♦	8
	gazpacho (14 Kcal) ♦ De-Light	6
	traditional chilled tomato soup	
	soupe du jour	7
salads	salade maison ♦	7
	mixed green salad, tarragon dressing	
	cobb salad	13
	niçoise salad, ahi tuna	15
	caesar salad ♦	8
		5
	<i>add grilled chicken</i>	6
	<i>add shrimp</i>	7
	<i>add grilled salmon</i>	
	salmon “bellevue” salad	14
cold poached salmon, mixed greens		
Colette bar & bistro steak salad	16	
vegetables marinated in truffle oil, mixed greens, watercress		
sandwiches	<i>all sandwiches are served with a choice of french fries, homemade chips or house salad</i>	
	black angus hamburger, homemade brioche bun	14
	club sandwich	12
	roasted turkey and applewood smoked bacon	
	croque monsieur, country bread	11
	Colette bar & bistro sandwich	13
	braised beef, roquefort cheese, onion compote	
	ahi tuna burger, chipotle mayonnaise, sesame seed bun	14
	chicken sandwich	12
	open-faced, honey and mustard mayonnaise, brie cheese	
entrées	whole wheat penne pasta (180 Kcal) ♦ De-Light	16
	vegetable pappardelle, eggplant caviar	
	quiche lorraine, green salad	13
	aged new york steak	24
	sauce au poivre, mashed potatoes	
	breaded cod, french fries, gribiche sauce	14
	sea scallops	22
	pan seared, truffle mashed potatoes, mustard sauce	
	duck	16
	duck leg confit, pork belly, frisée salad, walnut vinaigrette	
atlantic salmon	24	
grilled, tarragon butter, fingerling potatoes, asparagus		



Enjoy classic French cuisine with a modern twist at Colette bar and bistro. This award-winning Bloomington restaurant features superb culinary delights and a unique cheese list.

Enjoy a brunch at Colette bar and bistro, our early-1900s, Parisian-style brasserie, which also boasts an amazing wine list. For the food connoisseurs, we have created the “petit bistro”, a unique and affordable concept allowing guests to sample two courses served on one plate.

Bon appétit!

Saturday brunch

authentic eggs benedict	14
poached eggs, canadian bacon, english muffin, topped with hollandaise	
salmon benedict	16
poached eggs, smoked atlantic salmon, toasted brioche, topped with hollandaise	
crab cake benedict	16
poached eggs, maryland crab cakes, english muffin, topped with hollandaise	
florentine benedict	12
poached eggs, baby spinach leaves, english muffin, topped with hollandaise	
crêpes “bonne maman”	12
granny smith apple marmalade, fresh berries	
salmon crêpes	14
french crêpes, smoked salmon, dill crème fraiche	
ham crêpes	14
french crêpes, ham, scrambled eggs, cheese, served with crispy potatoes	

petit bistro

13

your choice of a half-sandwich and a cup of soup, served with green salad

choice of soup

soupe du jour

Colette famous french onion soup ♦

chilled gazpacho (14 Kcal) ♦ De-Light

sandwich

roasted turkey and applewood smoked bacon club sandwich

croque monsieur, country bread

open-faced chicken sandwich, honey and mustard mayonnaise, brie cheese

garnitures

vegetable pappardelle	5 each
sautéed asparagus	
fingerling potatoes	
mashed potatoes	
french fries	
green salad	

De-Light - a healthy dish without sacrificing flavor

♦ *vegetarian selection*

**Meat may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

wine selection

champagne & sparkling

	G	B
Domaine Chandon Brut, California	13	75
Dom Pérignon, France	–	365
Moët & Chandon Brut Imperial, France	–	150
Perrier Jouët Fleur de Champagne, France	–	345
Perrier Jouët Grand Brut, France	–	180
Verichon & Clark Brut, France	9	38
Veuve Clicquot Brut, France	–	185
Domaine Chandon Rosé, California	15	85
Moët & Chandon Imperial Rosé, France	–	185

blancs

Light & Fresh

<i>Chardonnay</i>	Callaway, Cellar Selection, California	9	33
<i>Pinot Grigio</i>	Estancia, California	11	50
<i>Sauvignon Blanc</i>	Callaway, Cellar Selection, California	9	36
<i>Sauvignon Blanc</i>	Château Bonnet, Bordeaux, France	12	53
<i>White Zinfandel</i>	Montevina, California	8	29

Vibrant & Crisp

<i>Chardonnay</i>	Chablis, Louis Jadot, Burgundy, France	–	90
<i>Chardonnay</i>	Trinity Oaks, California	8	29
<i>Pinot Grigio</i>	Little Black Dress, California	11	48
<i>Riesling</i>	Pierre Sparr, Alsace, France	12	53
<i>Sauvignon Blanc</i>	Little Black Dress, California	11	48
<i>Sauvignon Blanc</i>	Domaine du Salvard, Cheverny, Loire, France	12	54
<i>Viognier</i>	Domaine de Gournier, Costières de Nîmes, France	10	41

Rich & Elegant

<i>Chardonnay</i>	Montes Alpha, Chile	–	85
<i>Chardonnay</i>	La Crèma, Monterey, California	17	78
<i>Chenin Blanc</i>	Vouvray, Cuvée Girardières, France	15	75
<i>Gewürztraminer</i>	Pierre Sparr, Alsace, France	16	71
<i>Pinot Grigio</i>	Ferrari Carano, California	–	70
<i>Sauvignon Blanc</i>	Domaine Baron de Rothschild, Bordeaux, France	13	60
<i>White Grenache</i>	Delas Frères, Côtes du Rhône, France	10	44

Organic

<i>Chardonnay</i>	Redwood Valley, California	12	60
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rosés

Light & Fresh

<i>Cinsault</i>	Domaine Sainte Eugénie, Languedoc, France	8	40
<i>Grenache</i>	Domaine Canto Perdrix, Tavel, France	16	75

rouges

Light & Easy

<i>Cabernet Sauv.</i>	Callaway, Cellar Selection, California	9	36
<i>Malbec</i>	Santa Julia, Mendoza, Argentina	11	50
<i>Merlot</i>	Callaway, Cellar Selection, California	9	33
<i>Pinot Noir</i>	Trinity Oaks, California	8	29
<i>Shiraz</i>	Wyndham Estate Shiraz, Bin 555, Australia	9	32
<i>Shiraz</i>	Côtes du Ventoux, Vidal Fleury, France	12	53

Soft & Smooth

<i>Cabernet Sauv.</i>	Trinity Oaks, California	8	29
<i>Cabernet Sauv.</i>	Kaiken, Argentina	12	50
<i>Grenache</i>	Parallèle 45, Jaboulet, Côtes du Rhône, France	10	42
<i>Merlot</i>	Trinity Oaks, California	8	29
<i>Pinot Noir</i>	Little Black Dress, California	11	48
<i>Pinot Noir</i>	Poppy, California	11	50

Rich & Attractive

<i>Cabernet Sauv.</i>	Little Black Dress, California	11	48
<i>Cabernet Sauv.</i>	Tempusalba, Mendoza, Argentina	–	85
<i>Merlot</i>	Domaine Baron de Rothschild, Bordeaux, France	13	60
<i>Zinfandel</i>	Ravenswood, California	12	55
<i>Pinot Noir</i>	Louis Jadot, Burgundy, France	–	80
<i>Pinot Noir</i>	La Crèma, Monterey, California	–	97
<i>Shiraz</i>	Delas Frères, Crozes-Hermitage, France	–	75

Grande Cuvée, Bordeaux

<i>Merlot</i>	Château Aney, Haut-Médoc	–	145
<i>Merlot</i>	Château Vignot, Grand Cru St-Émilion	–	195
<i>Cabernet Sauv.</i>	Château Bastide Dauzac, Margaux	–	175

Grande Cuvée, Burgundy

<i>Pinot Noir</i>	Louis Jadot, Pommard	–	165
<i>Pinot Noir</i>	Louis Jadot, Gevrey-Chambertin	–	185
<i>Pinot Noir</i>	Louis Jadot, Vosne Romanée	–	145

Organic

<i>Cabernet</i>	Redwood Valley, California	12	60
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wine flights

Sparkling Celebration 25

Moët & Chandon Brut Imperial, France
Domaine Chandon Brut, California
Domaine Chandon Rosé, California

Chardonnay from California 16

La Crèma, Monterey
Trinity Oaks
Callaway, Cellar Selection

Whites from France 18

Riesling, Pierre Sparr, Alsace
Sauvignon Blanc, Dom. Bar. de Rothschild, Bordeaux
White Grenache, Delas Frères, Côtes du Rhône

Reds from Americas 18

Pinot Noir, Poppy, California
Malbec, Santa Julia, Mendoza, Argentina
Zinfandel, Ravenswood, California

– 38

Reds from France 21

Parallèle 45, Jaboulet, Côtes du Rhône
Domaine Baron de Rothschild, Bordeaux
Shiraz, Côtes du Ventoux, Vidal Fleury, France

wine

Colette
bar & bistro