



SMALL BITES

- NEW SNAILS TOAST** 280B
Crispy garlic bread, snails & pickled chilli
- CRISPY DUCK** 280B
With soy-honey sauce
- NEW CRAB SCOTCH EGGS** 320B
Hokkaido King crab meat, egg yolk, condiments & lemon mayonnaise
- CROQUETAS X CHORIZO IBERICO** 240B
With black olives mayonnaise

STARTERS

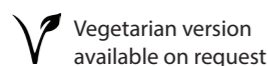
- NEW PRAWN CARPACCIO** 520B
Marinated red Argentinian prawns, chorizo oil, pickles & ginger

- NEW EGG & TRUFFLE** 620B
Creamy egg mousse, crispy sunchoke, Paletta Iberica 24 months, asparagus & sliced truffle

- FOIE GRAS TERRINE** 590B
Traditional Foie Gras terrine, served with fig jam & toasted brioche

- SMOKED BEEF & BURRATA** 390B
In house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment & smoked olive oil

- NEW PUMPKIN & CHESTNUT** 360B
Flavourful pumpkin soup, grilled pumpkin, chestnut confit & pumpkin seeds



Vegetarian version available on request

For any special diet, please feel free to inform us, our Chef will be happy to make a custom menu especially for you!

ROTISSERIE



- HALF FARMER CHICKEN (350GR) 540B**
Marinated with special Chef's recipe, served with a sauce of your choice

- BABY CHICKEN (900GR) 790B**
Marinated with special Chef's recipe, served with sauce of your choice

CHICKEN "PERIGOURDIN" STYLE (1.4KG) 2,190B

Roasted from the rotissoire, under skin stuffed with Foie Gras and truffle, served with truffled mashed potatoes

(1H PREPARATION - TO SHARE)

CHICKEN MUSHROOM & CREAM (1.4KG) 1,590B

Roasted from the rotissoire, under skin stuffed with mushroom & garlic cream cheese, served with mash potatoes & mushroom sauce

(1H PREPARATION - TO SHARE)

GRILL

All our steaks are cooked over charcoal in our Kamado Joe BBQ.



TOMAHAWK AUSTRALIAN WAGYU

The most exquisite tomahawk in town, Rangers Valley Wagyu beef, marble 6, served with 3 sauces of your choice

(40MN PREPARATION - SIZE SUBJECT TO AVAILABILITY)

1.4KG- 3,980B 1.6KG- 4,480B 1.8KG- 5,120B 2KG- 5,610B

TENDERLOIN BLACK ANGUS 250GR/500GR 1,690B/3,290B

Australian Black Angus Beef, 270 days grain fed

TENDERLOIN WAGYU 250GR/500GR 2,490B/4,890B

Australian Full Blood Wagyu Beef, marbling score 7

RIBEYE BLACK ANGUS 300GR/500GR 1,480B/2,390B

Australian Black Angus Beef

RIBEYE US WAGYU 300GR/500GR 1,990B/3,290B

US Wagyu Beef, marbling score 4-5

RIBEYE WAGYU 300GR/500GR 2,690B/4,490B

Australian Full Blood Wagyu, marbling score 7

HANGER STEAK WAGYU 300GR/500GR 1,380B/2,290B

Australian Wagyu Beef, marbling score 6

WAGYU OYSTER BLADE 200GR/400GR 990B/1,890B

Australian Wagyu Beef, marbling score 7

MILK FED LAMB RACK 380GR/800GR 1,380B/2,690B

Australian Milk Fed Lamb, tender & juicy

SIGNATURES

- COCOTTE BURGER 2.0 640B**
Brioche bun, Wagyu beef patty, Comte cheese, smoked bacon, lettuce & in house mustard sauce served with French fries

- "LIKE A BONE MARROW" 890B**
Grilled bone marrow on crispy-soft bread, beef cheeks marmelade, sauce bearnaise quail eggs & garlic confit

- TRUFFLE RISOTTO 590B**
Carnaroli rice, black truffle, parmesan & creamy butter

DUCK & MORELS 720B

Duck rillettes ravioli served with flavourful morels sauce & green peas purée

WAGYU OF PORK 650B

Slow-cooked Kurobuta Pork, carrot purée, baby onion confit, sauteed brussel sprout & baby potatoes, served with mustard sauce

THE TARTARE "AU COUTEAU" 690B

MAKE IT WITH TRUFFLE 890B
Angus Beef tartare, capers, gherkins, pickled onions & creamy egg yolk, served with French fries

NEW DUCK PARMENTIER 790B

Homemade duck confit served with pan-seared foie gras, mash potatoes & potato gratin

THE TRUFFLE COCOTTE CAMEMBERT 590B

Traditional French camembert cooked in our Kamado Joe BBQ with truffle, served with chargrilled bread & Royal Farm truffle green salad

SIDES

- COCOTTE FRENCH FRIES 140B**
- POTATO CONFIT FROM ROTISSERIE 140B**
- CAULIFLOWER GRATIN 180B**
- RATATOUILLE 160B**
- GRILLED ASPARAGUS 160B**
- GREEN SALAD (FROM ROYAL FARM PROJECT) 90B**
- TRUFFLE GREEN SALAD (FROM ROYAL FARM PROJECT) 130B**

- COCOTTE'S FAMOUS MASH POTATOES TRUFFLE VERSION 190B**

SALADS

- NEW COCOTTE CAESAR SALAD 2.0 320B**
Baby cos lettuce, crispy parmesan, roast chicken, cherry tomatoes, poached quail eggs & Cocotte style caesar dressing

- NEW BEETROOT SALAD 320B**
Salt crust cooked beetroot, raspberry dressing, fresh orange & goat cheese

- NEW CRAB & AVOCADO SALAD 360B**
Butterhead lettuce salad, Hokkaido King crab meat, chilli, avocado, mango lemon dressing & Cocotte mayonnaise

- NEW BURRATA X PARMA 490B**
125gr fresh burrata, heirloom tomatoes, Parma ham, balsamic caramel & fresh basil

FROM THE SEA

- NEW LOBSTER PASTA 1,490B**
Linguine pasta, grilled lobster, creamy lobster bisque, sweet chili & fresh herbs

- NEW SCALLOPS & CELERIAC 920B**
Pan seared Hokkaido scallops, homemade lime vinegar, celeriac purée, celeriac confit & crispy red onion

- NEW CANADIAN SALMON 690B**
Pan seared salmon fillet, braised leeks, mushrooms & lemon mashed potatoes

SAUCES 40B

- SECHUAN PEPPER**
- BÉARNAISE**
- BLUE CHEESE**
- THAI-WHISKEY BBQ**
- HOUSE MADE SRIRACHA**
- TAMARIND-CHILI (NAM JIM JAEW)**
- GARLIC & HERBS BUTTER**

HOMEMADE MUSTARD 120B

Truffle mustard, Cognac mustard, smokey mustard, sweet red wine & Holy basil garlic

DELICATESSEN

←----- **30" INCH BOARD** 1,890B -----→

Iberica paletta 24th month, chorizo Iberico, truffle Gouda
Comte 28 months, Brie de Meaux, truffle salami, chicken rillettes

CHEF'S PLATTER
Let the Chef choose the best for you

FARMER BOARD 920B
3 cheeses, 3 cold cuts

COCOTTE BOARD 1,590B
5 cheeses, 5 cold cuts & 1 roasted chicken rillettes

CHORIZO IBÉRIQUE
(50g) 290B
(100g) 560B

TRUFFLE BOARD
780B
Truffle Gouda,
Truffle Brillat-Savarin
Truffle salami,
Truffle toasted bread

GOLD CUT & CHEESE
Select your favorite items from the display

SELECTION OF

3 ITEMS	490B
5 ITEMS	790B
7 ITEMS	1,090B

IBERICA "PALETTA"
28 MONTH
(50g) 560B
(100g) 1,040B

CHICKEN RILLETTES
Made in house
(100g) 200B



When nature takes over

SOMETHING SWEET

COCOTTE TIRAMISU 290B
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly

LEMON MINT TART 290B
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel

70% DARK CHOCOLATE LAVA 320B
Dark chocolate lava, pineapple confit & Tahiti vanilla ice cream

STICKY TOFFEE COOKIE 320B
Half baked cookie, salted butter caramel & Tahiti vanilla ice cream

PARIS-BREST 340B
Classic French dessert, choux pastry 100 % in house hazelnut cream & roasted hazelnuts

EXQUISITE BABA AU RHUM 360B
Baba sponge, spice syrup, dark rum, mascarpone chantilly & exotic fruits

"GRAND CRU" VALRHONA 420B
Albinoa 85% Powerful and tannic
Alpaco 66% Flowerful and woody
Jivara 40% Creamy and chocolatey

IN CASE OF ALLERGY PLEASE INFORM OUR STAFF
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT



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