



SMALL BITES

CROQUETAS X CHORIZO IBERICO 240B

With black olives mayo

CRISPY DUCK 280B

With soy-honey sauce

ARRANCINI MUSHROOM 320B

With mushroom puree

CRUSTY PRAWN 320B

With mango sauce

STARTERS

✓ 100% VEGAN 360B

Royal farm vegetables salad cooked with love, truffle mousse, crispy bread & truffle vinaigrette

SCALLOPS & OYSTERS 640B

Marinated stuffed scallops with oysters, oyster foam, nori & ponzu dressing

SEABASS NIKKEI "SHAKER" 480B

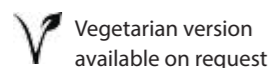
Seabass ceviche iced in shaker, ponzu, sesame oil, red onions, avocado & corn

NEW FOIE GRAS & POMELO 620B

Pan seared Foie Gras, pomelo salad, crispy coconut tuile & fresh herbs

SMOKED BEEF & BURRATA 390B

In house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment and smoked olive oil



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

Our chickens are exclusively coming from sustainable local farms in the Thai mountains.



HALF FARMER CHICKEN (350GR) 490B

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) 1990B

Roasted from the rotisserie, under skin stuffed with Foie Gras and truffle, served with truffled mashed potatoes (1H PREPARATION - TO SHARE)



NEW FEMALE DUCK "BARBARIE" 3290B

Confit for 12h & roasted in our rotisserie, served with orange sauce & creamy Foie Gras

GRILL

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



NEW ALASKAN KING CRAB CLAW (350GR) 920B

Grilled on the Kamadoe Joe BBQ
Add to any of our steak to make a "Surf & Turf"

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- 3'860B / 1.6KG- 4'390B / 1.8KG- 4'960B / 2KG- 5'490B

STRIPLOIN WAGYU 300GR OR 500GR 2790/4620B

Australian Wagyu Beef, marbling score 9+

TENDERLOIN WAGYU 260GR OR 500GR 1790/3520B

Australian Wagyu beef, marbling score 5

RIBEYE BLACK ANGUS 300GR OR 500GR 1390/2260B

Australian Black Angus Beef

HANGER STEAK WAGYU 300GR OR 500GR 1320/2180B

Australian Wagyu Beef, marbling score 6

RUMP STEAK WAGYU 250GR OR 500GR 1280/2420B

Australian Wagyu Beef, marbling score 7

MILK FED LAMB RACK 380GR OR 800GR 1360/2690B

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

CRISPY PIG 2.0 740B

Crispy-soft pork belly, celeriac espuma, pickled pear, spices infused pork jus & carrot tagliatelle



NEW THE TARTARE "TRUFFLE" 890B

Angus Beef tartare, fresh truffle carpaccio, capers, gherkins, pickled onions & creamy egg yolk, served with French fries

THE TARTARE "AU COUTEAU" 690B

Angus Beef tartare, capers, gherkins, pickled onions & creamy egg yolk, served with French fries



NEW FRENCH "SNAILS" 790B

Lava crispy chicken egg, sauteed snails, mushrooms, garlic & parsley sauce

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

MASHED POTATOES 150B

TRUFFLED MASHED POTATOES 190B

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

SALADS



NEW ITALIAN SALAD 330B

Rocket salad, grilled Italian sausage, balsamic caramel, burrata, & grilled asparagus



✓ COCOTTE SALAD 2.0 320B

Butterhead lettuce & rocket, parma ham 18 months, bell pepper confit, cherry tomatoes & almond pesto



✓ BEETROOT SALAD 360B

Green salad, beetroot, pomegranate, avocado, marinated salmon & walnut dressing



✓ CRAB & MANGO 360B

Royal Farm green salad, marinated crab meat, fresh mango, lemongrass oil and mango dressing

FROM THE SEA



NEW SEAFOOD PASTA 1480B

Linguine pasta, grilled carabinieri, from the seafood market, cherry tomatoes, prawn head sauce & parsley

OCTOPUS PARTY 1320B

Barbecued octopus, pan seared Hokkaido scallops, vegetables, garlic seafood sauce, saffron potatoes & asparagus



NEW RED SNAPPER 790B

Red snapper filet cooked in sweet chili butter, bell pepper confit, baby spinach & lemon sauce

SAUCES 20B

SECHUAN PEPPER

BÉARNAISE

BLUE CHEESE

SLOANE'S BEER MUSTARD

THAI-WHISKEY BBQ

HOUSE MADE SRIRACHA

TAMARIND-CHILI

(NAM JIM JAEW)

GARLIC & HERBS BUTTER

DELICATESSEN

←----- **30" INCH BOARD** 1890B -----→

Iberica paletta 24th month, Chorizo Iberico, Truffle gouda
Comte 28th month, Brie de meaux, Truffle salami, Chicken liver toast

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

FARMER BOARD 920B
3 cheeses, 3 cold cuts

COCOTTE BOARD 1590B
5 cheeses, 5 cold cuts & 1 roasted chicken rillette

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

780B

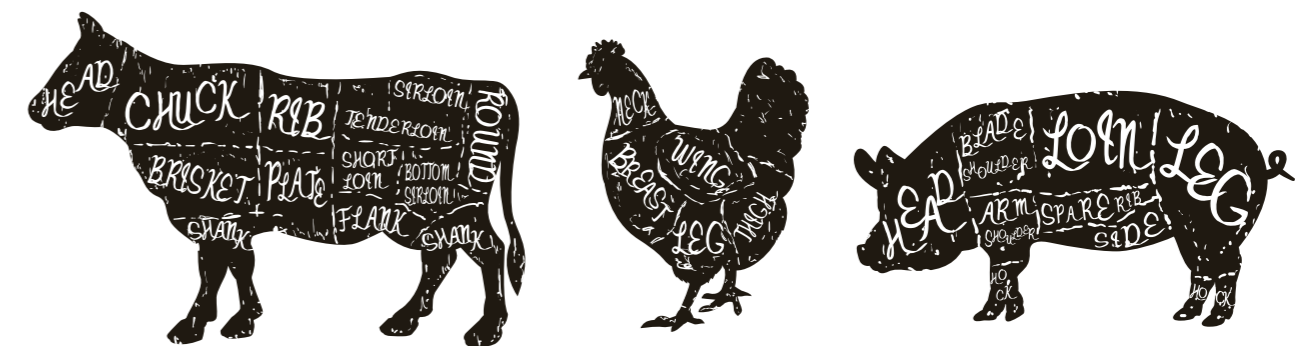
TRUFFLE BOARD
Truffle Gouda,
Truffle Brillat-savarin
Truffle Salami,
Truffle toasted bread

GOLD CUT & CHEESE
Select your favorite items from the display

SELECTION OF

3 ITEMS	490B
5 ITEMS	790B
7 ITEMS	1090B

IBERICA "PALETTA"
28 MONTH
(50g) 560B
(100g) 1040B



When nature takes over

SOMETHING SWEET

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

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

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

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

YUZU X CHERRY 340B
Yuzu cream, yuzu jelly, cherry jam, crispy tart dough & meringue

RED VELVET 320B
Cream cheese mousse, raspberry sorbet, crumble, green tea jam, green tea sponge, raspberry sauce

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

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



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