

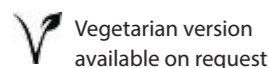


## SMALL BITES

- CROQUETAS X CHORIZO IBERICO** 240B  
With black olives mayo
- CRISPY DUCK** 280B  
With soy-honey sauce
- ARANCINI MUSHROOM** 320B  
With mushroom puree
- CRUSTY PRAWNS** 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
- 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)** 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)** 1,990B  
Roasted from the rotissoire, under skin stuffed with Foie Gras and truffle, served with truffled mashed potatoes  
**(1H PREPARATION - TO SHARE)**
- FEMALE DUCK "BARBARIE"** 3,290B  
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.*



- 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** 2,790/4,620B  
Australian Wagyu Beef, marbling score 9+
- TENDERLOIN WAGYU 260GR OR 500GR** 1,790/3,520B  
Australian Wagyu beef, marbling score 5
- RIBEYE BLACK ANGUS 300GR OR 500GR** 1,390/2,260B  
Australian Black Angus Beef
- HANGER STEAK WAGYU 300GR OR 500GR** 1,320/2,180B  
Australian Wagyu Beef, marbling score 6
- RUMP STEAK WAGYU 250GR OR 500GR** 1,280/2,420B  
Australian Wagyu Beef, marbling score 7
- MILK FED LAMB RACK 380GR OR 800GR** 1,360/2,690B  
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
- CRISPY PIG 2.0** 740B  
Crispy-soft pork belly, celeriac espuma, pickled pear, spices infused pork jus & carrot tagliatelle
- 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
- 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

- 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

- SEAFOOD PASTA** 1,480B  
Linguine pasta, grilled carabinieri from the seafood market, cherry tomatoes, prawn head sauce & parsley
- OCTOPUS PARTY** 1,320B  
Barbecued octopus, pan seared Hokkaido scallops, vegetables, garlic seafood sauce, saffron potatoes & asparagus
- 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** 1,890B -----→

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** 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

**CHICKEN RILLETTES**  
*Made in house*  
(100g) 200B

**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



*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  
Albinoa 85% Powerful and tannic  
Alpaco 66% Flowerful and woody  
Jivara 40% Creamy and chocolatey

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

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

**NEW** **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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