



## SMALL BITES

**CROQUETAS X CHORIZO IBERICO** 240B  
With black olives mayo

**CRISPY DUCK** 280B  
With soy-honey sauce

**FOIE GRAS LOLLIPOP BEETROOT\*** 360B  
Foie gras, beetroot jelly & crispy beetroot crackers

**CRUSTY PRAWNS** 320B  
With mango sauce

## STARTERS

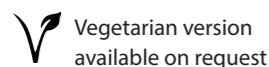
**SUNCHOKE & FOIE GRAS** 640B  
Sunchoke soup infused with truffle, crispy pork feet rillettes & pan seared foie gras

**SCALLOPS & OYSTERS** 640B  
Marinated stuffed scallops with oysters, oyster foam, nori & ponzu dressing

**100% VEGAN** 360B  
Royal farm vegetables salad cooked with love, truffle mousse, crispy bread & truffle vinaigrette

**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)** 2,190B  
Roasted from the rotissoire, under skin stuffed with Foie Gras and truffle, served with truffled mashed potatoes  
**(1H PREPARATION - TO SHARE)**

## GRILL

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



**ALASKAN KING CRAB CLAW (220GR)** 1490B  
Grilled on the Kamado 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- 3,980B / 1.6KG- 4,480B / 1.8KG- 5,120B / 2KG- 5,610B

**RIBEYE WAGYU 300GR OR 500GR** 3490/5690B  
Australian Full blood Wagyu, marbling score 9+

**TENDERLOIN WAGYU 260GR OR 500GR** 1,790/3,520B  
Australian Wagyu beef, marbling score 5

**RIBEYE BLACK ANGUS 300GR OR 500GR** 1,490/2,260B  
Australian Black Angus Beef

**HANGER STEAK WAGYU 300GR OR 500GR** 1,380/2,180B  
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** 1,380/2,690B  
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

**COCOTTE "POT ON THE FIRE"** 740B  
Cabbage stuffed with foie gras, duck & vegetables, cooked in a flavourful duck consume

**THE TARTARE "TRUFFLE"** 890B  
Angus Beef tartare, 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

**COCOTTE SALAD 2.0** 320B  
Butterhead lettuce & rocket, parma ham 18 months, bell pepper confit, cherry tomatoes & almond pesto

**ITALIAN SALAD** 330B  
Rocket salad, grilled Italian sausage, balsamic caramel, burrata, & grilled asparagus

**WITLOF SALAD & BLUE CHEESE** 320B  
Witlof salad with apple dressing & apple confit, walnuts, blue cheese mousse & roasted chicken

**NICOISE SALAD** 310B  
Mixed green salad with French mustard dressing, tuna rillettes, snap pea, black olives, anchovies, red onion & quails eggs

## FROM THE SEA

**SEAFOOD PASTA** 1,480B  
Linguine pasta, grilled carabineros from the seafood market, cherry tomatoes, prawn head sauce & parsley

**SCALLOPS & CELERIAC** 920B  
pan seared hokkaido scallops, home made lime vinegar, celeriac puree, celeriac confit & crispy red onion

**RED SNAPPER** 790B  
Red snapper filet cooked in sweet chili butter, bell pepper confit, baby spinach & lemon sauce

## SAUCES 40B

**SECHUAN PEPPER**

**BÉARNAISE**

**BLUE CHEESE**

**SLOANE'S BEER MUSTARD**

**THAI-WHISKEY BBQ**

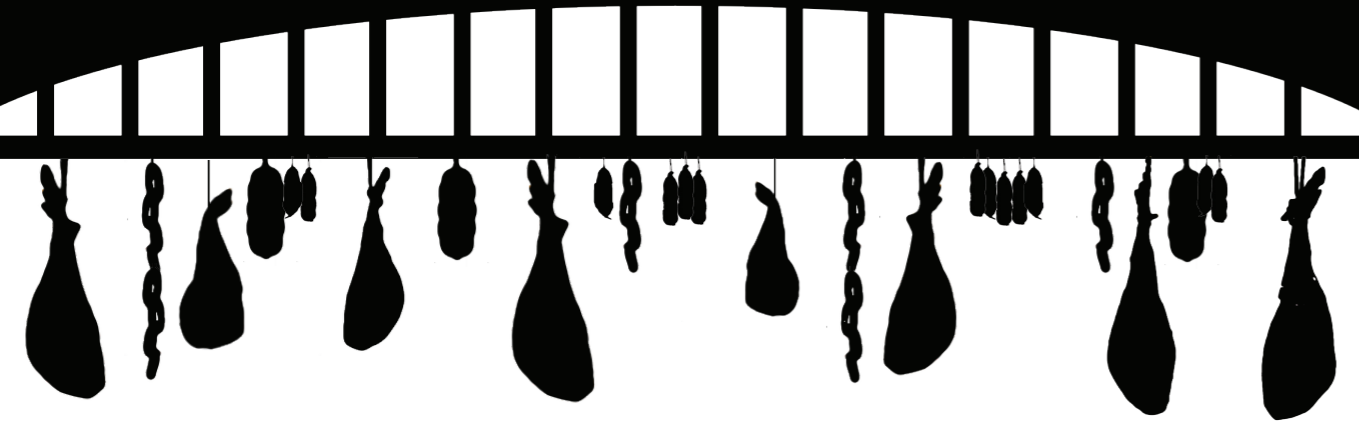
**HOUSE MADE SRIRACHA**

**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

**GOLD CUT & CHEESE**  
*Select your favorite items from the display*

**SELECTION OF**

<b>3 ITEMS</b>	490B
<b>5 ITEMS</b>	790B
<b>7 ITEMS</b>	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  
Albino 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

**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



www.cocotte-bangkok.com  
contact@cocotte-bangkok.com  
092-664-6777

39 Boulevard Tower Ground Floor  
Sukhumvit 39 - Bangkok 10110

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