



SMALL BITES

CRUSTY PRAWNS 320B
With mango sauce

CRISPY DUCK 280B
With soy-honey sauce

PULLED PORK SAMOSA 260B
Slow-cooked pulled pork samosa, served with spicy Cocotte dip & chili pickles

CROQUETAS X CHORIZO IBERICO 240B
With black olives mayonnaise

STARTERS

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

COCOTTE BEEF WAGYU SALAD 590B
Chargilled Wagyu rump steak score 7, Thai sweet chilli dressing burnt red onion, cucumber & bell pepper confit

FOIE GRAS TERRINE 540B
Traditional foie gras terrine, served with kumquat marmalade & toasted brioche

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

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

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.



TOMAHAWK AUSTRALIAN WAGYU

The most exquisite tomahawk in town, Rangers Valley Wagyu beef, marbled 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

MELTED CHEESE TOPPING "RACLETTE" 420B



RIBEYE WAGYU 300GR OR 500GR 3,490B/5,690B
Australian Full Blood Wagyu, marbling score 9+

STRIPLOIN WAGYU 300GR OR 500GR 2,890B/4,790B
Australian Stockyard Wagyu Beef, marbling score 9

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

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

HANGER STEAK WAGYU 300GR OR 500GR 1,380B/2,180B
Australian Wagyu Beef, marbling score 6

WAGYU OYSTER BLADE 200G/400G 990B/1,890B
Australian Wagyu Beef, marbling score 7

MILK FED LAMB RACK 380GR OR 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

NEW DUCK & MORELS 720B
Duck rilletes ravioli served with flavourful morels sauce & green peas purée

NEW CRISPY PIG 3.0 680B
Melted crispy pork belly, crispy baby carrots, carrots & curry purée served with 5 spice caramel 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

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 chargilled 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 CAESAR SALAD 2.0 320B
Baby cos lettuce with Cocotte style caesar dressing, crispy parmesan, roasted chicken, cherry tomatoes & poached quail eggs.

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

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

CRAB & AVOCADO SALAD 360B
Butterhead lettuce salad with mango lemon dressing, crab meat, chilli, avocado & Cocotte mayonnaise

FROM THE SEA

SEAFOOD PASTA 1,480B
Linguine pasta, sweet red prawns "carabineros" cherry tomatoes, prawn head sauce & parsley

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

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

COCOTTE "HOMEMADE" MUSTARD 120B
Truffle mustard, Cognac mustard, Smokey mustard, Sweet red wine, Holy basil garlic

SAUCES 40B

SECHUAN PEPPER BÉARNAISE
BLUE CHEESE
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

COLD 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

SOMETHING SWEET

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

NEW 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

NEW COCOTTE APPLE PIE 360B
Caramelised apple compote, Sablé Breton, Tahiti vanilla ice cream & custard filling

"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



When nature takes over



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

39 Boulevard Tower Ground Floor
Sukhumvit 39 - Bangkok 10110

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