

## SOMETHING SWEET

<p><b>LEMON MINT TART</b> 290B Lemon cream, mint gel, fluffy lemon meringue &amp; Limoncello caramel</p> <p><small>RECOMMENDED</small> <b>COCOTTE TIRAMISU</b> 320B Ladyfinger biscuit, mascarpone cream, dolce gusto &amp; coffee jelly</p> <p><small>NEW</small> <b>70% DARK CHOCOLATE LAVA</b> 360B Dark chocolate lava, pineapple confit &amp; Tahitian vanilla ice-cream</p> <p><b>STICKY TOFFEE COOKIE</b> 320B Half baked cookie, salted butter caramel &amp; Tahitian vanilla ice-cream</p>	<p><b>PARIS-BREST</b> 340B Classic French dessert, choux pastry 100 % in-house hazelnut cream &amp; roasted hazelnuts</p> <p><b>CAFE GOURMAND</b> 340B Small tiramisu, small chocolate lava &amp; small Paris-Brest served with a coffee or tea of your choice</p> <p><small>NEW</small> <b>MIXED BERRY MILLEFEUILLE</b> 420B Madagascar vanilla crème, puff pastry, fresh berries, spiced berry reduction served with French vanilla ice cream</p> <p><b>"GRAND CRU" VALRHONA</b> 460B Cocotte's signature dessert, for true chocolate lovers using the best chocolate selection from Valrhona</p>
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When nature takes over



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Collect point & get rewarded



Scan here to view pictures



**30" INCH BOARD** 1,890B  
Paletta Iberica 24 months, chorizo Iberico, truffle Gouda Comté 28 months, Brie de Meaux, truffle salami, chicken rilletes

**CHEF'S PLATTER** 980B  
*Let the chef choose the best for you*

**FARMER BOARD** 980B  
3 cheeses, 3 cold cuts

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

**COLD CUTS & CHEESE**  
*Select your favorite items from the display*

**SELECTION OF**

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

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

**CHORIZO IBERICO**  
(50g) 390B | (100g) 690B

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

**PALETTA IBERICA 24 MONTHS**  
(50g) 790B | (100g) 1,390B

**SPECIALE DE CLAIRE N°3**  
From Marennes d'Oleron  
A deeper concavity in the shell shows a larger quantity of flesh. On tasting, the special de claire is distinct from the Fine De Claire by a firmer texture to the flesh, the volume in the mouth and a remarkable balance of sweetness and salt.

3 PCS	490B
6 PCS	890B
12 PCS	1,690B

**GILLARDEAU N°2**  
« The Rolls-Royce of Oysters », the Gillardeau, has a uniquely meaty and crunchy texture, with the scent of the sea and a soft nutty taste.

3 PCS	890B
6 PCS	1,690B
12 PCS	3,290B



## SMALL BITES

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

**CROQUETAS X IBERICO HAM** 320B  
24 months Iberico ham croquetas with tomato aioli

**COCOTTE BRUSCHETTA** 320B  
Our famous crispy baguette, homemade bacon jam, stracciatella & N'duja

**WAGYU A5 NIGIRI** 440B  
Japanese Wagyu Oyster blade A5, potato rosti, avocado mousse, Chimichurri sauce & pickled jalapeños

**NEW EBI TOSTADA** 490B  
Japanese Ama Ebi, Artichoke, mushroom salsa, shrimp mayo, salmon roe, crispy corn taco

**TEMPURA OYSTER X IKURA** 590B  
Crispy Miyagi oyster, cucumber ponzu salad, wasabi hollandaise, oyster powder and Ikura

## STARTERS

**TOMATO & STRACCIATELLA** 490B  
Fresh organic berry tomatoes, tomato jam, homemade Stracciatella mousse, basil coulis & crispy croutons

**TRUFFLE & VEGETABLE GARDEN** 490B  
Selection of 12 organic vegetables cooked different ways, truffle dressing & crispy baguette

**NEW SCALLOP CEVICHE MANGO & PALETA** 590B  
Hokkaido scallop, Iberica paleta, mango salsa & crispy buckwheat

**HAMACHI CRUDO** 590B  
24hrs cured Japanese Hamachi, bell pepper dressing, crispy quinoa & Nori flakes

**WAGYU GYOZA** 590B  
Homemade Wagyu beef gyoza, crispy ginger and 48h homemade beef soup

**NEW TRUFFLE BEEF CARPACCIO** 890B  
Wagyu rump MB 5-6, baby rocket, parmesan cream, parmesan crumble, fresh truffle & truffle dressing

**SNAILS & FOIE GRAS LOVER** 960B  
Pan seared foie gras, snail croquette, Porcini puree, 24 months Comté cheese & garlic foam

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)** 570B  
Marinated with special chef's recipe, served with a sauce of your choice

**BABY CHICKEN (900GR)** 820B  
Marinated with special chef's recipe, served with sauce of your choice

### CHICKEN

**"PERIGOURDIN" STYLE (1.4KG)** 3,590B  
Roasted in the rotisserie, underskin stuffed with foie gras and truffle, served with truffle 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, marbling score 6, served with 3 sauces of your choice  
(40MN PREPARATION - SIZE SUBJECT TO AVAILABILITY)  
1.4KG- 4,480B 1.6KG- 5,120B 1.8KG- 5,610B 2KG- 6,190B

### TENDERLOIN BLACK ANGUS

(250GR/500GR) 1,990B/3,890B  
Australian Black Angus beef, 270 days grain-fed

### RIBEYE BLACK ANGUS

(300GR/500GR) 1,580B/2,590B  
Australian Black Angus beef, 270 days grain-fed

### HANGER STEAK WAGYU

(300GR/500GR) 1,380B/2,290B  
Australian Wagyu beef, marbling score 6

### WAGYU OYSTER BLADE MARBLING SCORE 7

(200GR/400GR) 1,380B/2,390B  
Australian Wagyu beef

### MILK FED LAMB RACK

(400GR/800GR) 1,450B/2,790B  
Australian milk-fed lamb, tender & juicy

## SALADS

**COCOTTE CAESAR SALAD 3.0** 390B  
Baby cos lettuce, roasted chicken, boiled quail eggs, parmesan, bacon bits, garlic croutons & Caesar dressing

**CRAB & AVOCADO SALAD** 420B  
Butterhead lettuce salad, Hokkaido crab meat, avocado, mango lemon dressing & Cocotte mayonnaise

**SALMON & AVOCADO** 560B  
Organic Salmon, avocado, quinoa, baby cos salad with fresh cucumber, radish, orange, pomegranate & quail eggs served with citrus dressing

**BURRATA X PARMA** 690B  
Creamy burrata, green pesto, tomato confit, parma ham 16 months & parmesan crumble

## FROM THE SEA

**SALMON & NORI** 690B  
Slow-cooked organic salmon confit with a Nori garlic herb crust, Eringi mushroom, baby bok-choi & Nori foam

**NEW HIRAME & IBERICO CHORIZO** 990B  
Pan-seared "Hirame" cooked with creamy Orzo, Iberico Chorizo, lemon & shallot butter

**EXCLUSIVE HOKKAIDO SCALLOPS 2.0** 1,390B  
Seared Hokkaido scallops with homemade roasted butternut mash, sauce vierge, coffee caramel & coffee tuile

**LOBSTER PASTA** 2,290B  
Fresh grilled whole maine lobster, Homemade linguine pasta, creamy lobster bisque, sweet chili & fresh herbs

## SIGNATURES



RECOMMENDED

**CHEESY MASH "ALIGOT"** 490B

**ONION SOUP & COMTÉ** 520B  
French onion soup, Comté mousse, onion compote & cheesy toast

**BONE MARROW & MUSTARD** 590B  
Served with truffle mustard & toasted bread

**THE TRUFFLE COCOTTE CAMEMBERT** 590B  
Traditional French Camembert with truffle, served with chargrilled bread & truffle green salad

**BEEF TARTARE "AU COUTEAU"** 790B  
Angus beef tartare, capers, gherkins, pickled onions & creamy egg yolk, served with French fries

**BLACK ANGUS BEEF CHEEK "BOURGUIGNON"** 890B  
48 hours slow-cooked beef cheeks in red wine, carrots, potatoes, mushrooms & smoked pork belly

Extra shaved truffle +290B **TRUFFLE RISOTTO** 590B  
Carnaroli rice, black truffle, parmesan & creamy butter

**TRUFFLE & FOIE GRAS PASTA** 890B  
Coquillet pasta, morels, pan seared foie gras, Comté cheese & love

**NEW TRUFFLE RAVIOLI** 990B  
Homemade ravioli, mascarpone cream, porcini and morel mushrooms with fresh truffle

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

**NEW KUROBUTA PORK CHOP** 990B  
Grilled Kurobuta pork chop glazed in beer jus, Ratatouille puree, Zucchini, Bell peppers, Shallots

**COCOTTE'S WAGYU WELLINGTON 2.0** 1,890B  
Wagyu tenderloin cooked in puff pastry with mushroom duxelles, smoked carrot puree, brussels sprouts & red wine sauce

### SIDES

**GREEN SALAD** 90B  
(From Royal Farm Project)

**TRUFFLE GREEN SALAD** 130B  
(From Royal Farm Project)

**COCOTTE FRENCH FRIES** 160B

**TRUFFLE FRENCH FRIES & PARMESAN** 260B

**POTATO CONFIT FROM ROTISSERIE** 160B

**CAULIFLOWER GRATIN** 240B

**COCOTTE'S MASHED POTATOES** 180B

**TRUFFLE MASHED POTATOES** 260B

**TRUFFLE MAC & CHEESE** 240B

**RATATOUILLE** 180B

**GRILLED ASPARAGUS** 190B

**ROASTED CAULIFLOWER** 220B

### SAUCES 60B

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

**SELECTION OF 120B** **HOMEMADE MUSTARD** **RECOMMENDED**  
Truffle mustard / Cognac mustard / Smoked mustard / Sweet red wine / Holy basil garlic