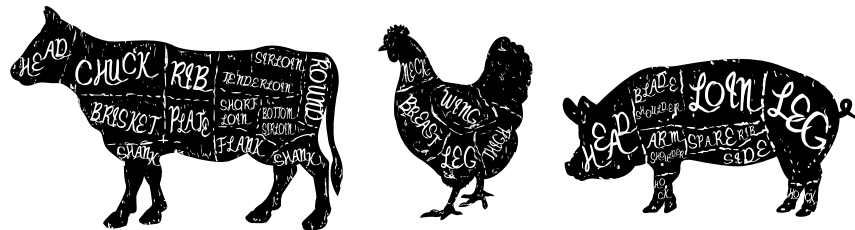
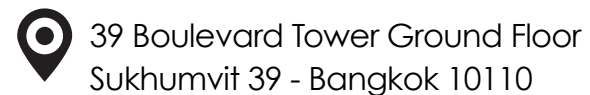
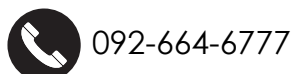


SOMETHING SWEET

LEMON MINT TART Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel	290B	"CREPE SUZETTE" Traditional French crêpes filled with orange custard, orange caramel & Grand Marnier flambé	320B
COCOTTE TIRAMISU Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly	320B	PARIS-BREST Classic French dessert, choux pastry 100 % in-house hazelnut cream & roasted hazelnuts	340B
70% DARK CHOCOLATE LAVA Dark chocolate lava, pineapple confit & Tahitian vanilla ice-cream	320B	CAFE GOURMAND Small tiramisu, small chocolate lava & small Paris-Brest served with a coffee or tea of your choice	340B
STICKY TOFFEE COOKIE Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream	320B	"GRAND CRU" VALRHONA Cocotte's signature dessert, for true chocolate lovers using the best chocolate selection from Valrhona	460B



When nature takes over



Collect point &
get rewarded



Scan here to
view pictures



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

CHEF'S PLATTER
*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

Truffle Gouda,
Truffle Brillat-Savarin,
Truffle salami,
Truffle toasted bread

780B

CHORIZO IBERICO

(50g) 290B | (100g) 560B

CHICKEN RILLETES

*Made in house
(100g) 200B*

PALETTA IBERICA 24 MONTHS

(50g) 560B | (100g) 1,040B



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

- CROQUETAS X SERRANO HAM

280B
- 24 months Iberico ham croquetas with tomato aioli
- CRISPY DUCK

280B
- With soy-honey sauce
- NEWCOCOTTE'S SAMOSA

280B
- Crispy chicken samosas & fresh herbs sauce
- COCOTTE BRUSCHETTA

320B
- Our famous crispy baguette, homemade bacon jam, stracciatella & N'duja
- UNI BRIOCHE

490B
- Crispy Brioche, Wakame mayonnaise & Hokkaido Sea Urchin

STARTERS

- SMOKED BEEF & BURRATA

390B
- In-house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment & smoked olive oil
- SNAILS GARLIC-BUTTER

460B
- 6 pieces of snails baked with garlic butter & parsley
- NEWOCTOPUS "PISSALADIERE"

460B
- French puff pastry tart topped with, braised baby octopus, onion compote with olives, marinated anchovies & condiments
- SCALLOPS CEVICHE

540B
- Hokkaido scallops, raspberry, pineapple, chili, coriander & condiments
- FOIE GRAS & FIG

640B
- Classic Foie Gras Terrine with Black Truffle served with fig chutney, walnut crumble & homemade brioche

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)

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)

2,490B
- Roasted in the rotissoire, 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- 3,980B 1.6KG- 4,480B 1.8KG-5,120B 2KG- 5,610B
- PORTERHOUSE BLACK ANGUS (1.2KG)

3,490B
- Australian Black Angus Beef, 270 days grain-fed
- TENDERLOIN BLACK ANGUS (250GR/500GR)

1,690B/3,290B
- Australian Black Angus Beef, 270 days grain-fed
- EXCLUSIVE

TAJIMA A4 (300GR/500GR)

2,690B/4,290B
- One of the best Wagyu in the world
- RIBEYE BLACK ANGUS(300GR/500GR)

1,480B/2,390B
- Australian Black Angus Beef, 270 days grain-fed

- RIBEYE WAGYU "TAKUMI" (300GR/500GR)

2,890B/4,690B
- Japanese Wagyu, marbling score A3
- HANGER STEAK WAGYU (300GR/500GR)

1,380B/2,290B
- Australian Wagyu Beef, marbling score 6
- WAGYU OYSTER BLADE (200GR/400GR)

990B/1,890B
- Australian Wagyu Beef, marbling score 7
- MILK FED LAMB RACK (380GR/800GR)

1,380B/2,690B
- Australian Milk Fed Lamb, tender & juicy

SALADS

- ✓

SPRING & SUMMER

340B
- Quinoa Salad with celery and mint dressing, cucumber, radish, corn, tomatoes, peppers & Feta cheese
- ✓

COCOTTE CAESAR SALAD 3.0

360B
- Baby cos lettuce, roasted chicken, boiled quail eggs, parmesan, bacon bits, garlic croutons & Caesar dressing
- ✓

CRAB & AVOCADO SALAD

360B
- Butterhead lettuce salad, Hokkaido crab meat, avocado, mango lemon dressing & Cocotte mayonnaise
- NEW

BURRATA X PARMA

590B
- Creamy burrata, green pesto, tomato confit, parma ham 16th & parmesan crumble

SIGNATURES

- CHEESY MASH "ALIGOT" 490B
- ONION SOUP & COMTE 520B

French Onion Soup, Comté mousse, onion compote & cheesy toast
- BONE MARROW & MUSTARD 550B

Served with truffle mustard & toasted bread
- THE TRUFFLE COCOTTE CAMEMBERT 590B

Traditional French camembert with truffle, served with chargrilled bread & truffle green salad
- ✓

TRUFFLE RISOTTO 590B

Carnaroli rice, black truffle, parmesan & creamy butter
- COCOTTE BURGER 640B

Brioche bun, Wagyu beef patty, comté cheese, smoked bacon, tomato, lettuce & in-house mustard sauce served with French fries
- COCOTTE'S PORK BELLY 690B

Slow-roasted pork belly, onion puree, herbs gnocchi, grilled vegetables & mustard sauce
- NEWCOCOTTE'S BEEF TARTARE 2.0 690B

Hand-cut Angus tenderloin, marinated with almond oil, mustard cream, roasted tomatoes, pickled condiments served with French fries (Classic version also available on request)
- TRUFFLE & FOIE GRAS PASTA 790B

Coquillettes pasta, morels, pan seared foie gras, Comté cheese & love
- BLACK ANGUS BEEF CHEEK "BOURGUIGNON" 890B

48 hours slow-cooked beef cheeks in red wine, carrots, potatoes, mushrooms & smoked pork belly
- NEWCOCOTTE'S WAGYU WELLINGTON 2.0 1,790B

Wagyu tenderloin cooked in puff pastry with mushroom duxelles, smoked carrot puree brussels sprouts & red wine sauce

SIDES

- | | | | |
|---------------------------------|------|-----------------------------------|------|
| GREEN SALAD | 90B | COCOTTE'S MASHED POTATOES | 150B |
| (From Royal Farm Project) | | | |
| TRUFFLE GREEN SALAD | 130B | TRUFFLE MASHED POTATOES | 190B |
| (From Royal Farm Project) | | | |
| COCOTTE FRENCH FRIES | 140B | TRUFFLE MAC & CHEESE | 240B |
| TRUFFLE FRENCH FRIES & PARMESAN | 240B | RATATOUILLE | 160B |
| | | GRILLED ASPARAGUS | 160B |
| POTATO CONFIT FROM ROTISSERIE | 140B | BROCCOLINI CREAM SAUCE & PARMESAN | 190B |
| CAULIFLOWER GRATIN | 180B | | |

FROM THE SEA

- SALMON "ARMORICAINE"

690B
- Pan-seared Salmon, seafood selection, armoricaine sauce, cauliflower & broccoli
- NEW

COD PANKO

950B
- Panko fried sous vide cooked cod fish, served with edamame, crispy bacon, 'French style' beurre blanc sauce
- EXCLUSIVE

GIANT HOKKAIDO SCALLOPS

1,290B
- Seared scallops with bacon & herb butter, truffle spinach crepes, mushrooms, sunchoke bechamel & truffle sauce
- LOBSTER PASTA

1,690B
- Fresh linguine pasta, grilled lobster, creamy lobster bisque, sweet chili & fresh herbs

SAUCES 60B

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

SELECTION OF 120B

HOMEMADE MUSTARD

Truffle mustard / Cognac mustard / Smoked mustard / Sweet red wine / Holy basil garlic