

SOMETHING SWEET

LEMON MINT TART

Lemon cream, mint gel,
fluffy lemon meringue
& Limoncello caramel

290B

COCOTTE TIRAMISU

Ladyfinger biscuit, mascarpone cream,
dolce gusto & coffee jelly

320B

NEW

70% DARK "TROPICAL" CHOCOLATE LAVA

"Guanaja" 70% dark chocolate, tropical "Caramelia"
ganache, mango sorbet & coconut Chantilly

360B

STICKY TOFFEE COOKIE

Half baked cookie,
salted butter caramel
& Tahitian vanilla ice-cream

320B

NEW

COCOTTE'S PAIN PERDU

AOP Isigny butter French toast,
homemade honey sea salt ice-cream,
organic berry salad and chantilly cream

320B

PARIS-BREST

Classic French dessert, choux pastry
100 % in-house hazelnut cream
& roasted hazelnuts

340B

CAFE GOURMAND

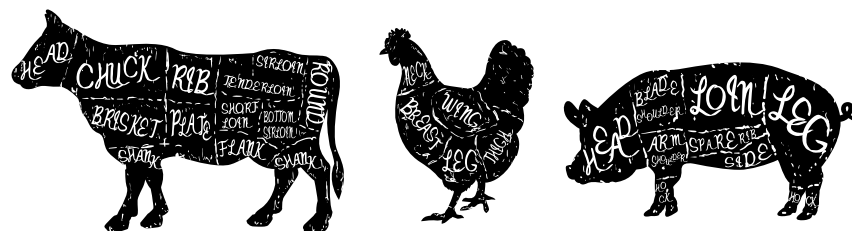
Small tiramisu, small chocolate lava &
small Paris-Brest served with a coffee
or tea of your choice

340B

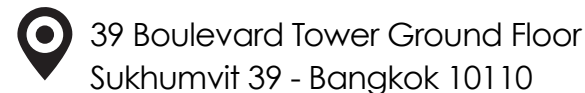
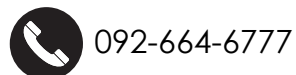
"GRAND CRU" VALRHONA

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 24 months, 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) 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

NEW PRAWN-ZU 290B
Argentinian prawn tartare with Ponzu gel

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

NEW WAGYU A5 NIGIRI 360B
Japanese Wagyu Oyster blade A5, potato rosti, avocado mousse, Chimichurri sauce & pickled jalapeños

STARTERS

SMOKED BEEF & BURRATA 420B
In-house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment & smoked olive oil

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

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

SCALLOPS CEVICHE 540B
Hokkaido scallops, raspberry, pineapple, chili, coriander & condiments

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

NEW 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 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- 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

EXCLUSIVE TAJIMA A4 (300GR/500GR) 2,980B/4,690B
One of the best Wagyu in the world

RIBEYE BLACK ANGUS (300GR/500GR) 1,580B/2,490B
Australian Black Angus beef, 270 days grain-fed

RIBEYE WAGYU `TAKUMI` (300GR/500GR) 2,980B/4,790B
Japanese Wagyu, marbling score A3

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

NEW 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

NEW SNAP PEA SALAD 340B
Organic snap peas, yogurt dressing, feta cheese, crispy almonds, fresh mint & red onions

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

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

BURRATA X PARMA 620B
Creamy burrata, green pesto, tomato confit, parma ham 16 months & parmesan crumble

FROM THE SEA

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

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

EXCLUSIVE GIANT HOKKAIDO SCALLOPS 1,390B
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



RECOMMENDED CHEESY MASH `ALIGOT` 490B

ONION SOUP & COMTE 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

NEW 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

SIGNATURES

NEW IBERICO `PLUMA` & CHORIZO 1,690B
Pan-seared Iberico "pluma", potato mille feuille, asparagus, baby carrots & chorizo espuma

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

Extra shaved truffle +290 B

TRUFFLE & FOIE GRAS PASTA 890B
Coquillettte 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

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 240B

POTATO CONFIT FROM ROTISSERIE 140B

CAULIFLOWER GRATIN 240B
COCOTTE'S MASHED POTATOES 180B

TRUFFLE MASHED POTATOES 240B

TRUFFLE MAC & CHEESE 240B

RATATOUILLE 160B

GRILLED ASPARAGUS 190B
ROASTED CAULIFLOWER 220B

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