

SOMETHING SWEET

LEMON MINT TART 290B
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel

PARIS-BREST 340B
Classic French dessert, choux pastry 100 % in-house hazelnut cream & roasted hazelnuts

NEW **STRAWBERRY & LEMON SOUFFLÉ** 390B
Strawberry lemon soufflé, Madagascar vanilla & homemade beurre noisette ice cream

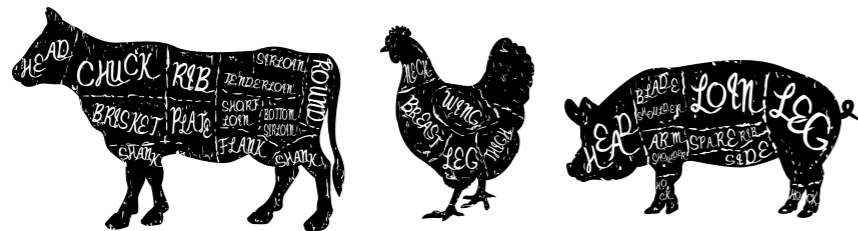
NEW **CHOCOLATE ROYALE** 480B
Valrhona Komuntu 80% chocolate mousse, cocoa nibs, Caramélia cream, hot fudge, and homemade malt ice cream

RECOMMENDED **COCOTTE TIRAMISU** 320B
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly

STICKY TOFFEE COOKIE 320B
Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream

70% DARK CHOCOLATE LAVA 360B
Dark chocolate lava, pineapple confit & Tahitian vanilla ice-cream

MIXED BERRY MILLEFEUILLE 420B
Madagascar vanilla crème, puff pastry, fresh berries, spiced berry reduction served with French vanilla ice cream



When nature takes over



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Collect points & get rewarded



IN CASE OF ALLERGY PLEASE INFORM OUR STAFF
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT



Scan here to view pictures



FARMER BOARD

Let the chef choose the best for you
3 cheeses, 3 cold cuts
980B



COLD CUTS & CHEESE

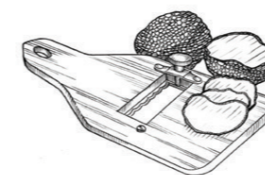
Select your favorite items from the display

SELECTION OF

3 ITEMS 490B
5 ITEMS 790B

TRUFFLE BOARD

Truffle Gouda, Truffle Brillat-Savarin, Truffle salami, Truffle toasted bread
780B



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 & 'nduja

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

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 & Ikura

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RAW BAR

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

RED PRAWN CARPACCIO 590B
Red prawn carpaccio, gochujang dressing, pineapple salsa, lemon gel & crispy quinoa

TUNA CRUDO 590B
Bluefin tuna akami, mojo sauce, mango, orange, bell pepper & crispy rice noodles

OYSTER

SPECIALE DE CLAIRE N°3

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

GILLARDEAU N°2

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

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

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

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 purée, 24 months Comté cheese & garlic foam

OCTOPUS & GOCHUJANG 1,190B
Slow cooked octopus leg, crispy layer potato, bok choy & Gochujang sabayon

 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
(1hour 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
(40mins 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

NICOISE SALAD 460B
Mixed salad, bluefin tuna akami, snap peas, bell pepper, caper, gherkin, black olives, boiled quail eggs, sesame & anchovies 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 choy & nori foam

CREAMY UNI & EBI PASTA 890B
Homemade linguine, ebi tartare, creamy Uni sauce & stracciatella cream

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

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

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

PORK & PORCINI 790B
Pan seared pork tenderloin, Porcini purée, sautéed mushroom, Shiitake jam, oyster mushroom tempura, parsley, garlic purée & pork jus

TRUFFLE RISOTTO 590B
Carnaroli rice, black truffle, parmesan & creamy butter

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

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

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

Extra shaved truffle +290 B 

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

COCOTTE'S MASHED POTATOES 180B

TRUFFLE MASHED POTATOES 260B

TRUFFLE MAC & CHEESE 240B

CAULIFLOWER GRATIN 240B

RATATOUILLE 180B

GRILLED ASPARAGUS 190B

ROASTED CAULIFLOWER 220B

SAUCES 60B

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

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