



APÉRITIF

GLASS OF KIR ROYALE (125ML) 4,95
Blanc de Blancs brut with cassis

HORS D'OEUVRES

OLIVES 2,95
Mixed olives marinated in olive oil, garlic & herbs

PIQUANT MIXED OLIVES 4,10
Spicy marinated olives with rose harissa, caper berries and cornichons

SAUCISSON SEC 3,95
Thinly sliced, cured Burgundian sausage

BREAD 2,65
Freshly baked sourdough baguette with butter

FOUGASSE 5,50
Leaf shaped garlic bread with parsley and sea salt

PISSALADIÈRE
Traditional warm flatbread from Nice with caramelised onions

ANCHOVY 4,75 REBLOCHON 4,95
Anchovies, olives Reblochon cheese and parsley and thyme

STARTERS

FRENCH ONION SOUP 6,25
Rustic French onion soup with a sourdough croûte and melted Comté cheese

CALAMARI 7,25
Breadcrumbsed squid sautéed in garlic, lemon and parsley with tartare sauce

CHICKEN LIVER PARFAIT 6,85
Chicken liver pâté with toasted brioche and spiced apple chutney

PRAWN GRATINÉE 8,25
King prawns in a white wine, garlic, chilli and tomato sauce with toasted garlic and parsley croutons

CHARCUTERIE BOARD 7,50
Jambon de Savoie, smoked duck breast, saucisson sec and duck rillettes with baby gem salad and chargrilled pain de campagne

WARM ROQUEFORT SALAD 5,95
Endive, walnut and crouton salad with a warm Roquefort cheese dressing

SMOKED SALMON 8,95
Sliced smoked salmon with dill, shallots, baby capers and crème fraîche dressing with toasted sourdough bread

CRAB MAYONNAISE 8,95
Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted sourdough bread

STEAK TARTARE 7,50
Finely chopped raw beef mixed with shallots, capers, cornichons, egg yolk and Cognac

LIGHT MAINS

GOATS CHEESE SALAD 10,95
Warm goats cheese and roasted vegetable salad with black olive tapenade crostini

SPINACH AND MUSHROOM CRÊPES 11,50
Baked crêpes with wild mushrooms, spinach and Gruyère cheese

CHICKEN AND WALNUT SALAD 12,50
Chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing

TUNA NIÇOISE 14,50
Chargrilled fresh tuna steak (served medium rare) on classic Niçoise salad with French beans, cherry tomatoes, black olives, peppers, new potatoes, egg, baby gem lettuce and red onion

MUSHROOM RISOTTO 11,50
seasonal wild mushroom risotto with cep cream and truffle oil

SALMON 13,95
Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

MEAT & FISH

ROAST DUCK BREAST 15,50
Roasted duck breast (served pink) with gratin potato and a griottine cherry and veal sauce

CASSOULET DE TOULOUSE 14,95
Traditional Tarbais bean stew with confit duck wing, smoked Toulouse sausage and bacon lardons, topped with melted garlic butter and sourdough croutons

ROAST SEABASS 16,25
Roast seabass fillet, braised fennel and a Champagne beurre blanc with chives and tomato concasse

BRETON FISH STEW 14,95
Traditional Breton fish stew of seabass, mussels, clams, prawns and squid with tomato, white wine and chilli

BEEF BOURGUIGNON 16,50
Traditional Beef Bourguignon with potato and chive purée, bacon lardons and chestnut mushrooms

FISH PARMENTIER 13,25
Haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Gruyère cheese

ROASTED PORK BELLY 14,95
Pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and Calvados jus

HADDOCK GOUJONS 12,25
Breadcrumbsed slices of haddock fillet with frites, braised minted peas and tartare sauce

PLATS RAPIDES

STEAK FRITES 12,50
Chargrilled thinly beaten out minute steak with frites and garlic butter (served pink)

POULET GRILLÉ 12,95
Chargrilled butterflied chicken breast with wild mushroom, crème fraîche and thyme sauce, served with gratin potato

GRILLS

HALF CHARGRILLED POULET ‘BRETON’ 12,50
Corn fed chicken reared in the heart of rural Brittany in the west of France which is renowned for its poultry.
Served with frites
— choice of sauces —

GARLIC BUTTER 1,50
Normandy butter with garlic, lemon and parsley

PROVENÇALE SAUCE 1,95
Cherry tomato, basil, garlic, caramelised onions and black olives

WILD MUSHROOM SAUCE 2,95
Wild mushroom, crème fraîche and thyme

STEAKS

All of our steaks are from 30 day aged grain fed cattle and served chargrilled with frites

100Z RIBEYE 18,50

100Z SIRLOIN 19,95

70Z FILLET 22,50

— choice of sauces —

GARLIC BUTTER 1,50
Normandy butter with garlic, lemon and parsley

BÉARNAISE SAUCE 2,25
Tarragon, egg, shallot and butter sauce

ROQUEFORT BUTTER 2,25
Normandy butter with Roquefort cheese

PEPPERCORN SAUCE 2,50
Green peppercorn, Cognac and cream

TRUFFLE HOLLANDAISE 3,25
Hollandaise sauce infused with black truffles

SIDES

FRITES 2,95

GREEN SALAD 2,95

BRAISED MINTED PEAS 3,25

GLAZED CARROTS 2,95
with parsley

CREAMED SPINACH 3,95

FRENCH BEANS 3,25

TOMATO SALAD 3,25
with basil and shallots

GRATIN POTATO 3,25

FEBRUARY SPECIALS

APÉRITIF

BLOOD ORANGE MARTINI 5,95
An elegant cocktail, blending seasonal sunset-red oranges, with vodka and Cointreau

STARTER

SEARED SCALLOPS 11,95
Seared scallops with a frisée salad, bacon lardons and a warm Puy lentil, tomato and garlic dressing

MAINS

POULET RÔTI 13,95
Bacon-wrapped chicken suprême sautéed with thyme and parsley, served with fennel and olive oil purée, roasted garlic & black olive jus

GRILLED SWORDFISH 14,95
Grilled swordfish served with slow-cooked Tarbais beans, rocket and a lemon and caper dressing

FILET AU POIVRE 24,95
Pepper crusted 7oz fillet steak with wilted baby spinach, frites and truffle veal jus

SIDE

JERUSALEM ARTICHOKE GRATINÉE 4,95
Jerusalem artichoke gratinée, with croutons, bacon lardons, Gruyère and leek sauce

DESSERT

CRÊPE GRAND MARNIER 5,95
Crêpe with orange, Grand Marnier and vanilla ice-cream

VEGETARIAN & GLUTEN-FREE MENUS AVAILABLE

Ask your server for details and for additional allergen information

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. An optional gratuity of 12.5% will be added to your bill. All gratuities go directly to the staff in this restaurant. find out more: www.cote.co.uk/servicecharge