

APÉRITIF

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

HORS D'OEUVRES

OLIVES 2,90

Mixed olives marinated in olive oil, garlic & herbs

PIQUANT

MIXED OLIVES 4,10

Spicy marinated olives with rose harissa, caper berries and cornichons

SAUCCISSON SEC 3,85

Thinly sliced, cured Burgundian sausage

BREAD 2,60

Freshly baked sourdough baguette with butter

FOUGASSE 5,40

Leaf shaped garlic bread with parsley and sea salt

PISSALADIÈRE

Traditional warm flatbread from Nice with caramelised onions

ANCHOVY 4,75

Anchovies, olives and parsley

REBLOCHON 4,95

Reblochon cheese and thyme

STARTERS

FRENCH ONION SOUP 5,95

Rustic French onion soup with a sourdough croûte and melted Comté cheese

CALAMARI 6,95

Breadcrumbs squid sautéed in garlic, lemon and parsley with tartare sauce

CHICKEN

LIVER PARFAIT 6,75

Chicken liver pâté with toasted brioche and spiced apple chutney

PRAWN GRATINÉE 7,95

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

CHARCUTERIE BOARD 7,35

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

WARM ROQUEFORT SALAD 5,75

Endive, walnut and crouton salad with a warm Roquefort cheese dressing

SMOKED SALMON 8,75

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

CRAB MAYONNAISE 8,75

Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted sourdough bread

STEAK TARTARE 7,25

Finely chopped raw beef mixed with shallots, capers, cornichons, egg yolk and Cognac

LIGHT MAINS

GOATS CHEESE SALAD 10,75

Warm goats cheese and roasted vegetable salad with black olive tapenade crostini

SPINACH AND MUSHROOM CRÊPES 11,25

Baked crêpes with wild mushrooms, spinach and Gruyère cheese

CHICKEN AND WALNUT SALAD 12,25

Chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing

TUNA NIÇOISE 14,25

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 13,75

Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

MEAT & FISH

ROAST DUCK BREAST 15,25

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 15,95

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 15,95

Traditional Beef Bourguignon with potato and chive purée, bacon lardons and chestnut mushrooms

FISH PARMENTIER 12,95

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

ROASTED PORK BELLY 14,50

Pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and Calvados jus

HADDOCK GOUJONS 11,95

Breadcrumbs slices of haddock fillet with frites, braised minted peas and tartare sauce

GRILLS

HALF CHARGRILLED POULET 'BRETON' 11,95

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 1,40

Normandy butter with garlic, lemon and parsley

PROVENÇALE SAUCE 1,85

Cherry tomato, basil, garlic, caramelised onions and black olives

WILD MUSHROOM SAUCE 2,75

Wild mushroom, crème fraîche and thyme

STEAKS

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

10OZ RIBEYE 17,95

10OZ SIRLOIN 19,50

7OZ FILLET 21,50

— choice of sauces —

GARLIC BUTTER 1,40

Normandy butter with garlic, lemon and parsley

BÉARNAISE SAUCE 2,10

Tarragon, egg, shallot and butter sauce

ROQUEFORT BUTTER 2,10

Normandy butter with Roquefort cheese

PEPPERCORN SAUCE 2,35

Green peppercorn, Cognac and cream

TRUFFLE HOLLANDAISE 3,10

Hollandaise sauce infused with black truffles

CHATEAUBRIAND

For two to share

19,95 PER PERSON

14oz chargrilled beef fillet served medium rare, sliced over balsamic caramelised red onions, served with salade verte, frites and béarnaise sauce

SIDES

FINGER CARROTS 3,15
glazed with parsley

GREEN SALAD 2,95

BRAISED MINTED PEAS 3,35

FITES 2,95

CREAMED SPINACH 3,95

FRENCH BEANS 3,35

TOMATO SALAD 3,35
with basil and shallots

GRATIN POTATO 3,35

DECEMBER SPECIALS

APÉRITIF

NV TAITTINGER, BRUT RESERVE 9,50 / 52,50

Add sparkle to your celebration with a glass of Taittinger. With peach and acacia notes on the nose, this Champagne has a citrus-fresh, honeyed palate and an elegant finish

STARTER

SALADE DE CREVETTES 8,95

Tiger prawn salad with avocado, baby gem lettuce, red onion, capers, dill and crème fraîche dressing

MAINS

FILLET OF BEEF "ROSSINI" 24,95

6oz centre cut, truffle marinated fillet steak, sautéed and served with duck liver parfait, caramelised red onion croûte, baby spinach and a truffle jus

RUMP OF LAMB 15,50

Rump of lamb with a potato, fennel and olive oil purée, roasted fennel, black olive and garlic jus

SCALLOPS & BOUDIN NOIR 15,95

Sautéed scallops and traditional French black pudding, served with a parsnip purée and a Braeburn apple and chive vinaigrette

SIDE

TARTIFLETTE 4,25

Gratin potatoes with smoked bacon lardons, Reblochon cheese and thyme

DESSERT

TOURTE AU CHOCOLAT 5,95

Dark chocolate tart with crème fraîche, toasted hazelnuts and chocolate sauce

ESPRESSO MARTINI 6,95

A blend of vodka, Kahlúa and fresh coffee, this contemporary classic works equally well as an apéritif or as a digestif

WINE PAIRING

As a suggested wine pairing with the scallops, we recommend:

PINOT BLANC 2017 TRIMBACH, ALSACE 6,95 / 9,75 / 28,50 (175ML / 250ML / BOTTLE)

Dry and aromatic with notes of citrus, this bright and elegant white wine is an ideal partner for any of our seafood dishes.

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. 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