

# GLUTEN-FREE PRESTIGE SET MENU

MONDAY - THURSDAY 12 NOON - CLOSE

FRIDAY - 12 NOON - 7 PM

**TWO COURSES 15,95 | THREE COURSES 18,95**

## STARTERS

### GAZPACHO

CHILLED TOMATO SOUP WITH CUCUMBER, PEPPERS,  
GARLIC AND BASIL

### TOMATES BRETON

MIXED BRETON HERITAGE TOMATOES WITH SOFT GOATS  
CHEESE, BLACK OLIVES, SHALLOTS AND CAPERS SERVED ON  
TOASTED GLUTEN-FREE BREAD

### SMOKED MACKEREL RILLETTES

SMOKED MACKEREL "RILLETTES" WITH FINE HERBS, LEMON  
AND TOASTED GLUTEN-FREE BREAD

### CHARENTAIS MELON WITH SAVOIE HAM

SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN  
HAM AND EXTRA VIRGIN OLIVE OIL

### MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED  
GLUTEN-FREE BREAD

## MAINS

### GRILLED SALMON

CHARGRILLED SALMON WITH RATATOUILLE AND A LEMON  
JUICE AND OLIVE OIL DRESSING

### HALF CHARGRILLED 'BRETON' CHICKEN

SERVED WITH FRITES AND NORMANDY BUTTER  
WITH GARLIC, LEMON AND PARSLEY

### ROASTED PORK TENDERLOIN

PAN ROASTED PORK TENDERLOIN WITH CELERIAC PURÉE,  
PEARL ONIONS, BACON LARDONS AND A VEAL AND THYME JUS

### SALADE D'ÉTÉ

SUMMER SALAD WITH CHARENTAIS MELON,  
MOZZARELLA, JAMBON DE SAVOIE, BRETON  
TOMATOES AND PESTO DRESSING

### RIB-EYE STEAK (2,50 SUPPLEMENT)

CHARGRILLED 8OZ RIB-EYE STEAK WITH  
FRITES AND GARLIC BUTTER

## SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,35  
*with basil and shallots*

FINGER CARROTS 3,15  
*glazed with parsley*

FRENCH BEANS 3,35

GRATIN POTATO 3,35

BRAISED MINTED PEAS 3,35

## DESSERTS

### COUPE NOIRE

VANILLA ICE-CREAM  
WITH WARM DARK CHOCOLATE  
SAUCE

### CHOCOLATE MOUSSE

DARK CHOCOLATE  
MOUSSE

### CRÈME CARAMEL

TRADITIONAL SET VANILLA POD  
CUSTARD WITH DARK CARAMEL  
AND CREAM

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO TO THE STAFF IN THIS RESTAURANT.  
FIND OUT MORE: [WWW.COTE.CO.UK/SERVICECHARGE](http://WWW.COTE.CO.UK/SERVICECHARGE). ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST



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