

« APÉRITIF »

GLASS OF KIR ROYALE (125ML) 4,95
BLANC DE BLANCS BRUT WITH CASSIS

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

SAUCISSON 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 SOUR-
DOUGH CROÛTE AND MELTED COMTÉ CHEESE

CALAMARI 6,95

BREADCRUMBED 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

TUNA CARPACCIO 9,95

SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA
WITH BLACK OLIVES AND SAUCE VIERGE

BAKED CROTTIN 6,75

TRADITIONAL GOATS CHEESE FROM THE LOIRE
VALLEY, SERVED WARM WITH LAMB'S LETTUCE
AND APPLE SALAD, WALNUTS, CROUTONS
AND GOLDEN RAISINS

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

CHARENTAIS MELON

WITH SAVOIE HAM 6,75

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

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

**OPEN FOR COFFEE &
BREAKFAST DAILY**

« 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

ROAST SEABASS 15,95

ROAST SEABASS FILLET, BRAISED FENNEL
AND A CHAMPAGNE BEURRE BLANC WITH
CHIVES AND TOMATO CONCASSE

SEAFOOD LINGUINE 13,50

LINGUINE PASTA WITH PRAWNS, MUSSELS,
CLAMS AND SQUID SAUTÉED IN GARLIC, CHILLI,
SHALLOTS, WHITE WINE AND LOBSTER JUS

LAMB RUMP 15,95

RUMP OF LAMB WITH ROASTED PEPPERS, NEW
POTATOES, CARROTS, COURGETTES, BUTTERNUT
SQUASH, RED ONION, THYME AND A VEAL JUS

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

BREADCRUMBED SLICES OF HADDOCK
FILLET WITH FRITES, BRAISED MINTED
PEAS AND TARTARE SAUCE

« GRILLS »

POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART
OF RURAL BRITTANY IN THE WEST OF FRANCE
WHICH IS RENOWNED FOR ITS POULTRY

**HALF CHARGRILLED
'BRETON' CHICKEN** 11,95

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

« PLATS RAPIDES »

STEAK FRITES 11,95

CHARGRILLED THINLY BEATEN OUT
MINUTE STEAK WITH FRITES AND GARLIC
BUTTER (SERVED PINK)

POULET GRILLÉ 12,75

CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM, CRÈME
FRAÎCHE AND THYME SAUCE, SERVED
WITH GRATIN POTATO

MOULES FRITES 12,95

MUSSELS COOKED WITH WHITE WINE,
GARLIC, SHALLOTS, PARSLEY AND FRESH
CREAM, SERVED WITH FRITES

« APÉRITIF »

LILLET ROSÉ MARTINI 6,95

AN ELEGANT COCKTAIL OF LILLET ROSÉ, GIN,
LEMON JUICE AND RASPBERRY, CREATED IN
CELEBRATION OF THE FRENCH WINE HARVEST

« SEPTEMBER SPECIALS »

STARTER

RABBIT AND PORK TERRINE 5,95

RABBIT, PORK, PISTACHIO AND CHICKEN
LIVER TERRINE WITH GRILLED SOURDOUGH
PAIN DE CAMPAGNE AND APPLE CHUTNEY

MAINS

SOLE MEUNIÈRE 17,95

WHOLE, ON THE BONE, LEMON SOLE
SAUTÉED IN BUTTER, CAPERS, LEMON
JUICE AND PARSLEY

DUCK CONFIT 14,50

CRISPY DUCK LEG CONFIT WITH SAUTÉED
SAVOY CABBAGE, BACON LARDONS,
GOLDEN SULTANAS, APPLE AND RED
ONION, AND A THYME AND VEAL JUS

VEAU À LA TRUFFE 19,95

BLACK TRUFFLE MARINATED VEAL SIRLOIN
STEAK WITH WILTED BABY SPINACH,
FRITES AND A TRUFFLE VEAL JUS

SIDE

GOLDEN BEETROOT 4,25

SEASONAL WARM GOLDEN BEETROOT
SALAD WITH TARRAGON DRESSING

DESSERT

PROFITEROLES 6,25

VANILLA ICE-CREAM FILLED CHOUX PASTRY
WITH WARM CHOCOLATE SAUCE AND
TOASTED HAZELNUTS

WINE PAIRING

AS A SUGGESTED WINE PAIRING WITH THE
SOLE MEUNIÈRE, WE RECOMMEND

PICPOUL DE PINET 2018
6,10 / 8,50 / 24,50

CRISP AND REFRESHING WITH HINTS OF
TROPICAL FRUITS THIS LIGHT BODIED, DRY
WHITE WINE IS ALSO AN IDEAL PARTNER
FOR ANY OF OUR SEAFOOD DISHES

SIDES

FINGER CARROTS
glazed with parsley 3,15

**BRAISED MINTED
PEAS** 3,35

CREAMED SPINACH
3,95

TOMATO SALAD
with basil and shallots 3,35

GREEN SALAD
2,95

FRITES
2,95

FRENCH BEANS
3,35

GRATIN POTATO
3,35

GLUTEN-FREE MENUS, VEGETARIAN AND VEGAN MENUS AND ALLERGEN INFORMATION ARE AVAILABLE UPON REQUEST

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