

## « APÉRITIF »

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

**OLIVES** 2,80

MIXED OLIVES MARINATED IN OLIVE OIL,  
GARLIC & HERBS

**PIQUANT MIXED OLIVES** 3,95

SPICY MARINATED OLIVES WITH ROSE HARISSA,  
CAPER BERRIES AND CORNICHONS

**SAUCISSON SEC** 3,75

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD** 2,50

FRESHLY BAKED SOURDOUGH  
BAGUETTE WITH BUTTER

**FOUGASSE** 5,25

LEAF SHAPED GARLIC BREAD WITH  
PARSLEY AND SEA SALT

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM  
NICE WITH CARAMELISED ONIONS

**ANCHOVY** 4,45  
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** 6,75

BREADCRUMBED SQUID SAUTÉED IN GARLIC,  
LEMON AND PARSLEY WITH TARTARE SAUCE

**CHICKEN LIVER PARFAIT** 6,50

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** 7,25

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** 6,50

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

**SMOKED SALMON** 8,50

SLICED SMOKED SALMON WITH DILL, SHALLOTS,  
BABY CAPERS AND CRÈME FRAÎCHE DRESSING  
WITH TOASTED SOURDOUGH BREAD

**CRAB MAYONNAISE** 8,50

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER,  
CAPERS AND TARRAGON WITH TOASTED  
SOURDOUGH BREAD

**STEAK TARTARE** 6,95

FINELY CHOPPED RAW BEEF MIXED WITH  
SHALLOTS, CAPERS, CORNICHONS,  
EGG YOLK AND COGNAC

**OPEN FOR COFFEE &  
BREAKFAST DAILY**

## « LIGHT MAINS »

**GOATS CHEESE SALAD** 10,50

WARM GOATS CHEESE AND ROASTED VEGETABLE  
SALAD WITH BLACK OLIVE TAPENADE CROSTINI

**SPINACH AND MUSHROOM CRÊPES** 10,95

BAKED CRÊPES WITH WILD MUSHROOMS,  
SPINACH AND GRUYÈRE CHEESE

**CHICKEN AND WALNUT SALAD** 11,95

CHARGRILLED CHICKEN WITH AVOCADO,  
BABY GEM LETTUCE, BABY SPINACH, SHALLOTS,  
FRENCH BEANS, WALNUTS, CROUTONS  
AND A MUSTARD DRESSING

**TUNA NIÇOISE** 13,95

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** 13,50

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

## « MEAT & FISH »

**ROAST DUCK BREAST** 14,95

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** 13,95

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** 1,30

NORMANDY BUTTER WITH GARLIC,  
LEMON AND PARSLEY

**PROVENÇALE SAUCE** 1,70

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED  
ONIONS AND BLACK OLIVES

**WILD MUSHROOM SAUCE** 2,50

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** 17,50

**10OZ SIRLOIN** 18,95

**7OZ FILLET** 20,50

— CHOICE OF SAUCES —

**GARLIC BUTTER** 1,30

NORMANDY BUTTER WITH GARLIC,  
LEMON AND PARSLEY

**BÉARNAISE SAUCE** 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

**ROQUEFORT BUTTER** 1,95

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**PEPPERCORN SAUCE** 2,25

GREEN PEPPERCORN, COGNAC AND CREAM

**TRUFFLE HOLLANDAISE** 2,95

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** 12,50

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* 2,95

**BRAISED MINTED  
PEAS** 3,25

**CREAMED SPINACH**  
3,95

**TOMATO SALAD**  
*with basil and shallots* 3,25

**GREEN SALAD**  
2,95

**FRITES**  
2,95

**FRENCH BEANS**  
3,25

**GRATIN POTATO**  
3,25

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