

# BRUNCH MENU

## LIGHT BREAKFAST

**CROISSANT 2,60**  
with butter and a selection of jam

**GRANOLA AND  
NATURAL YOGHURT 4,95**  
with a mixed berry compote

**PAIN AU CHOCOLAT 2,80**

**SMOKED SALMON AND  
SCRAMBLED EGGS 9,50**  
Smoked salmon with scrambled  
eggs, chives and toast

**PAIN AUX RAISINS 2,85**

**CHARENTAIS MELON WITH  
SAVOIE HAM 6,50**  
Seasonal Charentais melon with air-dried  
mountain ham and extra virgin olive oil

## COOKED BREAKFAST

**FULL ENGLISH BREAKFAST 9,50**  
Two free range eggs, bacon, pork sausage,  
tomato, mushrooms and toast

**EGGS FLORENTINE/  
AVOCADO 8,95/9,50**  
Two poached eggs on a toasted muffin  
with homemade Hollandaise sauce  
and spinach/avocado

**FRENCH BREAKFAST 9,50**  
Two scrambled eggs, boudin noir, French  
streaky bacon and a field mushroom on toasted  
brioche

**EGGS BENEDICT 8,75**  
Two poached eggs on a toasted  
muffin with homemade Hollandaise  
sauce and ham

**VEGETARIAN BREAKFAST 9,50**  
Vegetarian sausage, field mushroom, tomato,  
avocado, baby spinach and two poached eggs on  
sourdough toast with Hollandaise

**CROQUE MONSIEUR/  
MADAME 5,95/6,50**  
Classic ham and Comté cheese  
sandwich/with a fried egg

## HORS D'OEUVRES AND STARTERS

**BREAD 2,60**  
Freshly baked sourdough  
baguette with butter

**GAZPACHO 5,95**  
Chilled tomato soup with  
cucumber, peppers, garlic and basil,  
served with brioche croutons

**PRAWN GRATINÉE 7,95**  
King prawns in a white wine, garlic, chilli  
and tomato sauce with toasted garlic  
and parsley croutons

**FOUGASSE 5,40**  
Leaf shaped garlic bread with  
parsley and sea salt

**CALAMARI 6,95**  
Breadcrumbs squid sautéed in garlic,  
lemon and parsley with tartare sauce

**BAKED CROTTIN 6,95**  
Traditional goats cheese from the  
Loire valley served warm with lamb's lettuce  
and apple salad, walnuts, golden raisins  
and croutons

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

**CHICKEN LIVER PARFAIT 6,95**  
Chicken liver pâté with toasted brioche  
and spiced apple chutney

**CRAB MAYONNAISE 8,75**  
Crab mayonnaise with avocado,  
cucumber, capers and tarragon with  
toasted sourdough bread

## LIGHT MAINS

**POULET GRILLÉ 12,75**  
Chargrilled butterflied chicken breast with  
wild mushroom, crème fraîche and thyme  
sauce, served with gratin potato

**SALMON RATATOUILLE 13,75**  
Chargrilled salmon with ratatouille  
and a lemon juice and olive oil dressing

**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

**GOATS CHEESE SALAD 10,75**  
Warm goats cheese and roasted vegetable  
salad with black olive tapenade crostini

**HADDOCK GOUJONS 11,95**  
Breadcrumbs slices of haddock fillet with  
frites, braised minted peas and tartare sauce

**MOULES FRITES 11,95**  
Mussels cooked with white wine,  
garlic, shallots, parsley and fresh  
cream, served with frites

**RAVIOLI 12,25**  
Handmade goats cheese, ricotta and walnut  
ravioli, served with roasted red and yellow  
peppers, black olives, garlic and fresh chives

**STEAK FRITES 11,95**  
Chargrilled thinly beaten out  
minute steak with frites and  
garlic butter (served pink)

## GRILLS

**REBLOCHON CHEESE  
BURGER 12,95**  
7oz beef burger with Reblochon Cheese,  
tomato, baby gem lettuce, red onion,  
cornichon relish and frites  
(add bacon +£1)

**HALF CHARGRILLED POULET  
'BRETON' 11,95**  
Corn fed chicken reared  
in the heart of rural Brittany.  
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

**ROQUEFORT BUTTER 2,10**  
Normandy butter with Roquefort cheese

**BÉARNAISE SAUCE 2,10**  
Tarragon, egg, shallot and butter sauce

**PEPPERCORN SAUCE 2,35**  
Green peppercorn, Cognac and cream

## SIDES

**GRILLED BACK BACON 1,95**

**CUMBERLAND SAUSAGE 1,60**

**BOUDIN NOIR 2,50**

**SLICED AVOCADO 1,80**

**FRITES 2,95**

**GREEN SALAD 2,95**

**BRAISED MINTED PEAS 3,35**

**FRENCH BEANS 3,35**

**TOMATO SALAD 3,35**  
with basil and shallots

**GRATIN POTATO 3,35**

**CREAMED SPINACH 3,95**

We are currently unable to accept any cash payments, apologies for any inconvenience this may cause.

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](http://www.cote.co.uk/servicecharge)

## BREAKFAST COCKTAILS

<b>MIMOSA</b> Blanc de Blancs brut with fresh orange juice	4,75
<b>BLOODY MARY</b> Absolut vodka (50ml) with spicy tomato juice and celery	5,50

## COFFEE/HOT CHOCOLATE

ESPRESSO	2,40
DOUBLE ESPRESSO	2,85
CAPPUCCINO	2,75
FLAT WHITE	2,75
CAFÉ AMERICAIN	2,50
CAFÉ AU LAIT	2,70
CAFÉ LATTE	2,95
CAFÉ CRÈME	2,60
CAFÉ NOISETTE	2,50
CAFETIÈRE	3,45
CAFÉ DECAFFÉINÉ	2,50
CAFÉ MACCHIATO	2,40
HOT CHOCOLATE	2,70

\*skimmed milk available on request

## TEA/INFUSIONS

ENGLISH BREAKFAST	2,30
EARL GREY	2,30
CAMOMILE	2,30
VERVEINE	2,30
PEPPERMINT	2,30
FRESH MINT	2,55
LEMONGRASS AND GINGER	2,30
DECAFFEINATED TEA	2,30

## WHITE WINE

175ML / 250ML / BTL

### CRISP, CITRUS, LIGHT

<b>01 LAGARDE BLANC 2018</b> Vin De France Fresh green apple and citrus fruit	4,95 / 6,55 / 16,95
<b>02 CHÂTEAU DU POYET 2018</b> Muscadet De Sèvre Et Maine Sur Lie Refreshing, vibrant green and citrus fruit	5,45 / 7,55 / 19,50
<b>03 SAUVIGNON BLANC 2018</b> Vin De Pays Des Cotes De Gascogne Gooseberry, grass and fresh lime	5,95 / 8,45 / 23,50

### DRY, MINERAL, AROMATIC

<b>08 SAUVIGNON BLANC BERGERAC 2018</b> Château Laulerie Refreshing and aromatic with crisp green fruit	6,60 / 9,05 / 25,95
<b>09 SANCERRE 2018</b> Le Petit Broux, Les Celliers De Ceres Wonderfully fresh and zingy, tropical fruit palate	7,75 / 10,95 / 34,00
<b>10 CHABLIS 2018</b> Olivier Tricon Crisp with citrus notes and a mineral finish	8,05 / 11,50 / 34,50

### FULL-FLAVOURED, ROUND, COMPLEX

<b>11 CHARDONNAY 2018</b> Vin De Pays D'Oc Melon and pineapple with subtle toasty oak	5,70 / 8,20 / 22,50
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## ROSÉ

175ML / 250ML / BTL

### REFRESHING, DRY, AROMATIC

<b>15 CUVÉE LABORIE 2018</b> Crushed summer berries	5,20 / 7,10 / 18,50
<b>17 COMTE DE PROVENCE 2018</b> La Vidaubanaise Hints of wild strawberries, refreshing and smooth	6,35 / 8,95 / 25,95

## RED WINE

175ML / 250ML / BTL

### LIGHT, ELEGANT, FRUITY

<b>19 LA LANDE ROUGE 2018</b> Vin De France Ripe fruit character with a hint of peppery spice	5,10 / 6,95 / 17,95
<b>22 PINOT NOIR 2018</b> Les Mougeottes, Vin De Pays D'Oc Hints of black cherry and raspberry fruit	6,95 / 9,50 / 28,50

### JUICY, MEDIUM-BODIED, SMOOTH

<b>24 LAGARDE ROUGE 2018</b> Vin De France Soft juicy blend of red and black berries	4,95 / 6,55 / 16,95
<b>26 MERLOT 2018</b> Chemin De Marquiere, Vin De Pays D'Oc Smooth plum, blackberry and herbal spice	5,50 / 7,85 / 20,50
<b>27 BORDEAUX ROUGE 2018</b> Château La Croix De Queynac Fresh and fruity bordeaux with candied red berry aromas	5,70 / 8,20 / 22,50

### GENEROUS, RICH, WARMING

<b>30 CÔTES DU RHÔNE ROUGE 2018</b> Cuvée Laudun Medium bodied and supple with succulent ripe forest fruit	6,55 / 8,95 / 25,50
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### INTENSE, COMPLEX, STRUCTURED

<b>32 CHÂTEAU DES GRAVIÈRES 2016</b> Fleshy, robust and well-balanced	7,75 / 10,95 / 32,95
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## BEER / CIDER

<b>KRONENBOURG 1664, 27.5CL, 5% ALC</b>	3,85
<b>METEOR, 33CL, 4.6% ALC</b> One of the last independent, family owned breweries in France	3,95
<b>METEOR SANS ALCOOL, 25CL, &lt;1% ALC</b> Low alcohol beer with a light bitterness and discreet honey notes	3,50
<b>PELFORTH BLONDE, 25CL, 5.8% ALC</b>	3,95
<b>BRETON CIDRE, 33CL, 6% ALC</b> Traditional cider from Brittany	3,95

## SOFT DRINKS AND JUICES

<b>FRESH ORANGE/CLOUDY APPLE</b>	2,85
<b>CRANBERRY/POMEGRANATE/TOMATO</b>	2,60
<b>COCA-COLA/ZERO/DIET COKE 33CL</b>	2,95
<b>LA MORTUACIENNE CLOUDY LEMONADE 33CL</b>	2,95
<b>ORANGINA 25CL</b>	2,85

## WATER

<b>PERRIER SPARKLING MINERAL WATER 33CL</b>	2,50
<b>PERRIER SPARKLING MINERAL WATER 75CL</b>	4,60
<b>EVIAN STILL MINERAL WATER 33CL</b>	2,50
<b>EVIAN STILL MINERAL WATER 75CL</b>	4,60
<b>VALS SPARKLING WATER 75CL</b> Gently sparkling mineral water from the Ardèche region	4,60

Please ask a member of staff for full wine list.