



# VEGETARIAN MENU

When ordering, please mention should you wish your dish to be vegan

<b>OLIVES 2,90</b>	<b>BREAD 2,60</b> Freshly baked sourdough baguette with butter	<b>FOUGASSE 5,40</b> Leaf shaped garlic bread with parsley and sea salt
<b>PIQUANT MIXED OLIVES 4,10</b>		
<b>PROVENÇALE PISSALADIÈRE 4,95</b> Traditional warm flatbread from Nice with caramelised onions, rocket, goats cheese and black olives	<b>ROASTED VEGETABLE PISSALADIÈRE (VEGAN) 4,95</b> Traditional warm flatbread from Nice with caramelised onions, roasted vegetables, black olive tapenade, parsley and thyme	

## STARTERS

<b>SEASONAL SOUP 5,25</b> Please ask for today's vegetarian soup	<b>EGG FLORENTINE 4,95</b> Spinach and a poached egg on a toasted muffin with homemade Hollandaise sauce	<b>MUSHROOM BRIOCHE 5,25</b> Toasted brioche with wild mushroom sauce
<b>FRENCH ONION SOUP 5,95</b> Rustic French onion soup with a sourdough croûte and melted mozzarella	<b>RATATOUILLE TARTINE (VEGAN) 4,95</b> Ratatouille with vegan cheese, capers, rocket and fresh basil on toasted sourdough bread	

## MAINS

<b>OMELETTE 9,95</b> Omelette with cheese, tomato and spinach, served with frites and salade verte	<b>SAUSAGES WITH SARLADAISE POTATOES 10,95</b> Grilled spinach and cheddar sausages with sautéed potatoes, garlic, and parsley, served with Dijonnaise	<b>GOATS CHEESE SALAD 10,75</b> Warm goats cheese and roasted vegetable salad with black olive tapenade
<b>SPINACH AND MUSHROOM CRÊPES 11,25</b> Baked crêpes with wild mushrooms, spinach and cheese	<b>MUSHROOM RISOTTO 11,50</b> Seasonal wild mushroom risotto with cep cream and truffle oil	<b>EGGS FLORENTINE 8,95</b> Spinach and poached eggs on a toasted muffin with homemade Hollandaise sauce and frites
<b>MUSHROOM AND MOZZARELLA SALAD 10,95</b> Chargrilled field mushroom with avocado, mozzarella, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing	<b>RAVIOLI 10,95</b> Handmade goats cheese ravioli with roasted butternut squash, sage and walnut butter	<b>PUY LENTIL STEW (VEGAN) 11,25</b> Braised Puy lentils, Provençale sauce, garlic, roasted field mushroom, croutons with a parsley and lemon dressing

## SIDES

<b>FRITES (VEGAN) 2,95</b>	<b>CREAMED SPINACH 3,95</b>	<b>FRENCH BEANS 3,35</b>	<b>BRAISED MINTED PEAS 3,35</b>
<b>GREEN SALAD (VEGAN) 2,95</b>	<b>FINGER CARROTS</b> glazed with parsley 3,15	<b>GRATIN POTATO 3,35</b>	<b>TOMATO SALAD (VEGAN)</b> with basil and shallots 3,35

## DESSERTS

<b>TARTE AU CITRON 5,95</b> Traditional lemon tart with Normandy crème fraîche and raspberries	<b>TARTE FINE AUX POMMES 6,35</b> Crisp puff pastry tart with finely layered apples and vanilla ice-cream	<b>CRÈME CARAMEL 5,85</b> Traditional set vanilla pod custard with dark caramel and cream
<b>PRALINE CRÊPE 6,35</b> Chocolate and praline crêpe with caramelised bananas and crème Chantilly	<b>FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE 4,95</b> Frozen summer berries with warm white chocolate sauce	<b>COUPE NOIRE 4,95</b> Vanilla ice-cream with warm dark chocolate sauce
<b>CHOCOLATE FONDANT 6,10</b> Warm chocolate fondant with vanilla ice-cream	<b>CHOCOLATE POT 3,95</b> Dark chocolate pot with crème fraîche	<b>ICE CREAMS 4,85</b> Vanilla, chocolate and strawberry ice-cream
<b>CHOCOLATE MOUSSE 4,95</b> Dark chocolate mousse	<b>CRÈME BRÛLÉE 5,95</b> classic caramelised vanilla custard	<b>SORBETS (VEGAN) 4,85</b> Lemon and raspberry sorbet

Allergen information available on 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](http://www.cote.co.uk/servicecharge)

