

# PRESTIGE SET MENU

Monday - Thursday 12 noon - close

Friday 12 noon - 7 pm

Two courses 16,95 | Three courses 19,95

## STARTERS

### FRENCH ONION SOUP

Rustic French onion soup with a sourdough croûte and melted Comté cheese

### CALAMARI

Breadcrumbs calamari sautéed in garlic, lemon and parsley with tartare sauce

### CRAB RILLETTES

Potted crab mayonnaise with avocado and dill, served with sourdough croutons

### BAKED CROTTIN

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

### MOUSSE DE CANARD

Smooth duck liver pâté served with toasted brioche and spiced apple chutney

### FEUILLETÉ PROVENÇAL

Warm puff pastry with ratatouille, goats cheese, black olives, capers and basil

## MAINS

### SALMON

Pan roasted salmon suprême served with fennel, new potatoes, tomato concasse and dill Hollandaise

### HALF CHARGRILLED 'BRETON' CHICKEN

Served with frites and Normandy butter with garlic, lemon and parsley

### PORK TENDERLOIN

Roast pork tenderloin with celeriac purée, pearl onions, bacon lardons and a veal and thyme jus

### DUCK CONFIT

Crispy duck leg confit with sautéed Savoy cabbage, bacon lardons, golden sultanas, apple and red onion, and a thyme and veal jus

### MUSHROOM RAVIOLI

Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

### RIBEYE STEAK (2,50 SUPPLEMENT)

Chargrilled 8oz Ribeye steak with frites and garlic butter

## DESSERT

### COUPE NOIRE

Vanilla ice-cream with warm dark chocolate sauce

### "CRUMBLE AUX POMMES"

with vanilla ice-cream

### CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream

### CHOCOLATE MOUSSE

Dark chocolate mousse

## SIDES

FRITES 3,25

GREEN SALAD 3,25

CREAMED SPINACH 4,15

TOMATO SALAD 3,50  
with basil and shallots

GLAZED CARROTS 3,25  
with parsley

FRENCH BEANS 3,50

GRATIN POTATO 3,45

BRAISED MINTED PEAS 3,45

Gluten-free, vegetarian and vegan menus and allergen information are available upon request

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)