

## « 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

**SMOKED SALMON** 8,75

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

**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

**WARM ROQUEFORT SALAD** 5,75

ENDIVE, WALNUT AND CROUTON SALAD WITH A  
WARM ROQUEFORT CHEESE DRESSING

**CRAB MAYONNAISE** 8,75

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

**TUNA CARPACCIO** 9,95

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

**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

**BEEF BOURGUIGNON** 16,75

TRADITIONAL BEEF BOURGUIGNON WITH POTATO  
AND CHIVE PURÉE, BACON LARDONS AND  
CHESTNUT MUSHROOMS

**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 «

**FRENCH MARTINI** 6,95

GREY GOOSE VODKA, CRÈME DE CASSIS,  
PINEAPPLE JUICE, FINISHED WITH  
BLANC DE BLANCS

## « OCTOBER SPECIALS »

### STARTER

**CRAB BISQUE** 6,50

HOMEMADE CRAB BISQUE SERVED WITH  
BAKED GRUYÈRE GOUGÈRES

### MAINS

**HADDOCK FILLET** 14,95

SERVED WITH WILD MUSHROOM  
FRICASSEE, CRUSHED NEW POTATOES,  
SAUTÉED SPINACH, TARRAGON AND A  
CHAMPAGNE BEURRE BLANC

**HERB ROASTED  
CHICKEN SUPRÊME** 14,50

HERB ROASTED CHICKEN SUPRÊME  
WRAPPED IN FRENCH STREAKY BACON,  
SERVED WITH JERUSALEM ARTICHOKE  
AND A CREAMY MUSTARD SAUCE

**STEAK AU POIVRE** 21,50

PEPPER CRUSTED 10OZ RIBEYE STEAK  
WITH COGNAC AND PEPPERCORN SAUCE,  
FRITES AND WILTED BABY SPINACH

### SIDE

**HISPI CABBAGE** 3,50

BRAISED HISPI CABBAGE WITH PARSLEY,  
BUTTER AND FRESH LEMON JUICE

### DESSERT

**PAIN PERDU** 5,95

BRIOCHE BREAD AND BUTTER PUDDING  
WITH VANILLA ICE CREAM AND  
CARAMEL SAUCE

— MONDAY - FRIDAY —

**LUNCH & EARLY EVENING  
SET MENU**

12 NOON - 7PM

ASK YOUR WAITER TO SEE THE MENU

## 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