Vegetarian Menu

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

Olives 2,95

Piquant Mixed Olives 4,10

Bread 2,65
Freshly baked sourdough baguette with butter

Fougasse 5,50
Leaf shaped garlic bread with parsley and sea salt

Provençale Pissaladière 4,95
Traditional warm flatbread from Nice with caramelised onions, rocket, goats cheese and black olives

Roasted Vegetable Pissaladière (vegan) 4,95
Traditional warm flatbread from Nice with caramelised onions, roasted vegetables, black olive tapenade, parsley and thyme

Starters

Seasonal Soup 5,25
Please ask for today's vegetarian soup

Egg Florentine 4,95
Spinach and a poached egg on a toasted muffin with homemade Hollandaise sauce

Mushroom Brioche 5,25
Toasted brioche with wild mushroom sauce

French Onion Soup 6,25
Rustic French onion soup with a sourdough croûte and melted mozzarella

Ratatouille Tartine (vegan) 4,95
Ratatouille with vegan cheese, capers, rocket and fresh basil on toasted sourdough bread

Mains

Omelette 9,95
Omelette with cheese, tomato and spinach, served with frites and salade verte

Spinach and Mushroom Crêpes 11,50
Baked crêpes with wild mushrooms, spinach and cheese

Mushroom and Mozzarella Salad 10,95
Chargrilled field mushroom with avocado, mozzarella, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing

Sausages with Sarladaise Potatoes 10,95
Grilled spinach and cheddar sausages with sautéed potatoes, garlic, and parsley, served with Dijonnaise

Mushroom Risotto 11,50
Seasonal wild mushroom risotto with cep cream and truffle oil

Ravioli 10,95
Handmade goats cheese, ricotta and walnut ravioli, served with roasted red and yellow peppers, black olives, garlic and fresh chives

Goats Cheese Salad 10,95
Warm goats cheese and roasted vegetable salad with black olive tapenade

Eggs Florentine 8,95
Spinach and poached eggs on a toasted muffin with homemade Hollandaise sauce and frites

Puy Lentil Stew (vegan) 11,25
Braised Puy lentils, Provençale sauce, garlic, roasted field mushroom, croutons with a parsley and lemon dressing

Sides

frites (vegan) 3,25

green salad (vegan) 3,25

creamed spinach 4,15

finger carrots glazed with parsley **3,25**

french beans 3,50

gratin potato 3,45

braised minted peas 3,45

tomato salad (vegan) with basil and shallots **3,50**

Desserts

Tarte au Citron 6,10
Traditional lemon tart with Normandy crème fraîche and raspberries

Praline Crêpe 6,50
Chocolate and praline crêpe with caramelised bananas and crème Chantilly

Chocolate Fondant 6,25
Warm chocolate fondant with vanilla ice-cream

Chocolate Mousse 5,15
Dark chocolate mousse

Tarte Fine aux Pommes 6,50
Crisp puff pastry tart with finely layered apples and vanilla ice-cream

Frozen Berries with White Chocolate Sauce 5,15
Frozen summer berries with warm white chocolate sauce

Chocolate Pot 3,95
Dark chocolate pot with crème fraîche

Crème Brûlée 6,25
classic caramelised vanilla custard

Crème Caramel 5,95
Traditional set vanilla pod custard with dark caramel and cream

Coupe Noire 5,15
Vanilla ice-cream with warm dark chocolate sauce

Ice Creams 4,95
Vanilla, chocolate and strawberry ice-cream

Sorbets (vegan) 4,95
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