

**GLASS OF KIR ROYALE (125ML) 4,95**  
BLANC DE BLANCS BRUT WITH CASSIS

**OLIVES 2,80**

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**PIQUANT MIXED OLIVES 3,95**

SPICY MARINATED OLIVES WITH ROSE HARISSA,  
CAPER BERRIES AND CORNICHONS

**SAUCISSON SEC 3,75**

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD 2,50**

FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER

**FOUGASSE 5,25**

LEAF SHAPED GARLIC BREAD WITH PARSLEY  
AND SEA SALT

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM NICE WITH  
CARAMELISED ONIONS, WITH A CHOICE OF EITHER

**ANCHOVY 4,45**

OR

**REBLOCHON 4,95**

ANCHOVIES, OLIVES

REBLOCHON CHEESE

AND PARSLEY

AND THYME

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## STARTERS

**FRENCH ONION SOUP 5,95**

RUSTIC FRENCH ONION SOUP WITH A  
SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE

**CALAMARI 6,75**

BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND  
PARSLEY WITH TARTARE SAUCE

**CHICKEN LIVER PARFAIT 6,50**

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE AND  
SPICED APPLE CHUTNEY

**PRAWN GRATINÉE 7,95**

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND  
TOMATO SAUCE WITH TOASTED GARLIC  
AND PARSLEY CROUTONS

**WARM ROQUEFORT SALAD 5,75**

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

**SMOKED SALMON 7,95**

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

**CHARCUTERIE BOARD 7,25**

JAMBON DE SAVOIE, SMOKED DUCK BREAST,  
SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM  
SALAD AND CHARGRILLED PAIN DE CAMPAGNE

**CRAB MAYONNAISE 8,50**

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

**STEAK TARTARE 6,95**

FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS,  
CAPERS, CORNICHONS, EGG YOLK AND COGNAC

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## OPEN FOR BREAKFAST DAILY

8AM - 12PM WEEKDAYS

9AM - 1PM WEEKENDS

(PLEASE SEE SEPARATE MENU)

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## LIGHT MAINS

**GOATS CHEESE SALAD 10,50**

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD  
WITH BLACK OLIVE TAPENADE CROSTINI

**SPINACH AND MUSHROOM CRÊPES 10,95**

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH  
AND GRUYÈRE CHEESE

**CHICKEN AND WALNUT SALAD 11,95**

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM  
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,  
WALNUTS, CROUTONS AND A MUSTARD DRESSING

**RISOTTO VERT 10,95**

RISOTTO WITH PEAS, BROAD BEANS, GREEN BEANS,  
COURGETTE, BABY SPINACH, PESTO, MINT AND ROCKET

**TUNA NIÇOISE 13,95**

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

**SALMON 13,50**

CHARGRILLED SALMON WITH RATATOUILLE AND A  
LEMON JUICE AND OLIVE OIL DRESSING

## MEAT & FISH

**BEEF BOURGUIGNON 16,50**

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

**ROAST DUCK BREAST 14,95**

ROASTED DUCK BREAST (SERVED PINK) WITH  
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

**ROASTED PORK BELLY 13,95**

PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED  
SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS

**BRETON FISH STEW 14,50**

TRADITIONAL BRETON FISH STEW OF SEABASS,  
MUSSELS, CLAMS, PRAWNS AND SQUID  
WITH TOMATO, WHITE WINE AND CHILLI

**ROAST SEABASS 15,95**

ROAST SEABASS FILLET, BRAISED FENNEL AND A  
CHAMPAGNE BEURRE BLANC WITH CHIVES AND  
TOMATO CONCASSE

**FISH PARMENTIER 12,95**

COD, HADDOCK, PRAWN AND SALMON IN A CREAMY  
WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH  
POTATO AND GRUYÈRE CHEESE

**COD GOUJONS 11,95**

BREADCRUMBED SLICES OF COD FILLET WITH FRITES,  
BRAISED MINTED PEAS AND TARTARE SAUCE

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## SIDES

FRITES 2,95

GREEN SALAD 2,95

TOMATO, SHALLOT AND BASIL SALAD 3,25

GLAZED CARROTS WITH PARSLEY 2,95

FRENCH BEANS 3,25

BRAISED MINTED PEAS 3,25

GRATIN POTATO 3,25

CREAMED SPINACH 3,95

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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)

## 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 1,30**

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PROVENÇALE SAUCE 1,70**

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS  
AND BLACK OLIVES

**WILD MUSHROOM SAUCE 2,50**

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 RIB-EYE 17,50**

**10OZ SIRLOIN 18,95**

**7OZ FILLET 20,50**

CHOICE OF SAUCES

**GARLIC BUTTER 1,30**

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**BÉARNAISE SAUCE 1,95**

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

**ROQUEFORT BUTTER 1,95**

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**PEPPERCORN SAUCE 2,25**

GREEN PEPPERCORN, COGNAC AND CREAM

## PLATS RAPIDES

**STEAK FRITES 11,95**

CHARGRILLED THINLY BEATEN OUT MINUTE  
STEAK WITH FRITES AND GARLIC BUTTER  
(SERVED PINK)

**POULET GRILLÉ 12,50**

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

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## LUNCH & PRE-THEATRE MENU

12NOON - 7PM DAILY

(PLEASE SEE SEPARATE MENU)

2 COURSES 12,95 OR 3 COURSES 14,95

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