

**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

---

## 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

---

## LUNCH & EARLY EVENING MENU

MONDAY - FRIDAY 12 NOON - 7.00PM  
2 COURSES 11,50 OR 3 COURSES 13,50

---

## OPEN FOR BREAKFAST DAILY

8AM - 12PM WEEKDAYS/ 9AM - 1PM WEEKENDS

---

## 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

**ESCALOPE DE VEAU 13,95**  
SAUTÉED BREADED VEAL ESCALOPE WITH WATERCRESS,  
LEMON AND VEAL JUS

**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

---

## 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

---

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

**DUCK CONFIT 13,50**  
CRISPY DUCK CONFIT WITH SAUTÉED  
POTATOES, BUTTON ONIONS, GARLIC AND  
PARSLEY WITH A VEAL AND THYME JUS

---

## WEEKEND SPECIALS

SATURDAY 12NOON - 6.00PM  
SUNDAY 12NOON - 10.30PM

1/2 ROAST CHICKEN 11,50 STEAK FRITES 11,50  
OR CÔTE BURGER 11,50

---