

**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 OR 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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# SAMPLE MENU

## 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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## 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

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)