

CÔTE BRASSERIE

10 YEAR ANNIVERSARY MENU 27,50

Complimentary glass of NV Baron de Marck Champagne on arrival

STARTER

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH WALNUTS, GOLDEN RAISINS, CROUTONS AND SEASONAL SALAD

BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

CHICKEN LIVER PARFAIT

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE AND SPICED APPLE CHUTNEY

CHARCUTERIE BOARD

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

CRAB MAYONNAISE

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

STEAK TARTARE

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

MAIN COURSE

ROAST SEABASS

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

HALF CHARGRILLED 'BRETON' CHICKEN

SERVED WITH FRITES AND A WILD MUSHROOM, CRÈME FRAÎCHE AND THYME SAUCE

ROAST PORK BELLY

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

10OZ RIBEYE STEAK (2,00 SUPPLEMENT)

CHARGRILLED AND SERVED WITH FRITES, WATERCRESS AND BÉARNAISE SAUCE

BRETON FISH STEW

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

ROAST DUCK BREAST

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

DESSERT

CRÊPE GRAND MARNIER

CRÊPE WITH ORANGE, GRAND MARNIER AND VANILLA ICE-CREAM

ICED BERRIES

FROZEN SUMMER BERRIES WITH WARM WHITE CHOCOLATE SAUCE

CHOCOLATE FONDANT

WARM CHOCOLATE FONDANT WITH VANILLA ICE-CREAM

CRÈME CARAMEL

TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM

COUPE NOIRE

VANILLA ICE-CREAM WITH WARM DARK CHOCOLATE SAUCE

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 AT: WWW.COTE.CO.UK/SERVICECHARGE