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|---|-------------------|
| GLASS OF KIR ROYALE (125ML) 4,95  |                   |
| BLANC DE BLANCS BRUT WITH CASSIS  |                   |
| OLIVES 2,50   |                   |
| MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS                                   |                   |
| PIQUANT MIXED OLIVES 3,75   |                   |
| SPICY MARINATED OLIVES WITH ROSE HARISSA, CAPER BERRIES AND CORNICHONS                |                   |
| SAUCISSON SEC 3,50  |                   |
| THINLY SLICED, CURED BURGUNDIAN SAUSAGE   |                   |
| BREAD 2,25  |                   |
| FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER  |                   |
| FOUGASSE 4,75   |                   |
| LEAF SHAPED GARLIC BREAD WITH PARSLEY AND SEA SALT                                    |                   |
| PISSALADIÈRE  |                   |
| TRADITIONAL WARM FLATBREAD FROM NICE WITH CARAMELISED ONIONS, WITH A CHOICE OF EITHER |                   |
| ANCHOVY 4,25  | OR REBLOCHON 4,75 |
| ANCHOVIES, OLIVES AND PARSLEY   |                   |
| REBLOCHON CHEESE AND THYME  |                   |

## STARTERS

|   |  |
|---|--|
| FRENCH ONION SOUP 5,50  |  |
| RUSTIC FRENCH ONION SOUP WITH A SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE  |  |
| TOMATES BRETON 5,95   |  |
| MIXED BRETON HERITAGE TOMATOES WITH SOFT GOATS CHEESE, BLACK OLIVES, SHALLOTS AND CAPERS SERVED ON GRILLED SOURDOUGH BREAD  |  |
| CHICKEN LIVER PARFAIT 5,95  |  |
| CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND SPICED APPLE CHUTNEY  |  |
| CALAMARI 6,50   |  |
| BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE  |  |
| TUNA CARPACCIO 8,50   |  |
| SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA WITH SAUCE VIERGE AND BLACK OLIVES  |  |
| CRAB MAYONNAISE 7,25  |  |
| CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS, AND TARRAGON WITH TOASTED SOURDOUGH BREAD                                   |  |
| CHARCUTERIE BOARD 6,75  |  |
| JAMBON DE SAVOIE, SMOKED DUCK BREAST, SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM SALAD AND CHARGRILLED PAIN DE CAMPAGNE |  |
| PRAWN GRATINÉE 7,50   |  |
| KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND TOMATO SAUCE WITH TOASTED GARLIC AND PARSLEY CROUTONS                       |  |
| CHARENTAIS MELON WITH SAVOIE HAM 6,50   |  |
| SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL  |  |
| STEAK TARTARE 6,95  |  |
| FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS, CAPERS, CORNICHONS, EGG YOLK AND COGNAC  |  |

# SAMPLE MENU

## LIGHT MAINS

|   |  |
|---|--|
| SPINACH AND MUSHROOM CRÊPES 8,95  |  |
| BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE  |  |
| GOATS CHEESE SALAD 9,50   |  |
| WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD WITH BLACK OLIVE TAPENADE CROSTINI  |  |
| CHICKEN AND WALNUT SALAD 10,95  |  |
| CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS, WALNUTS, CROUTONS AND A MUSTARD DRESSING  |  |
| BUTTERNUT SQUASH RISOTTO 10,50  |  |
| BUTTERNUT SQUASH AND BABY SPINACH RISOTTO WITH SAGE AND PARMESAN  |  |
| TUNA NIÇOISE 12,95  |  |
| 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 11,95  |  |
| CHARGRILLED SALMON WITH RATATOUILLE AND A LEMON JUICE AND OLIVE OIL DRESSING  |  |

## MEAT & FISH

|  |  |
|--|--|
| ESCALOPE DE VEAU 13,95   |  |
| SAUTÉED BREADED VEAL ESCALOPE WITH WATERCRESS, LEMON AND VEAL JUS  |  |
| ROAST DUCK BREAST 14,50  |  |
| ROASTED DUCK BREAST (SERVED PINK) WITH GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE                                |  |
| ROASTED PORK BELLY 13,50   |  |
| PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS                 |  |
| BRETON FISH STEW 13,95   |  |
| TRADITIONAL BRETON FISH STEW OF SEA BASS, MUSSELS, CLAMS, PRAWNS AND SQUID WITH TOMATO, WHITE WINE AND CHILLI    |  |
| HADDOCK 12,95  |  |
| PAN ROASTED HADDOCK FILLET WRAPPED IN SMOKED FRENCH BACON WITH PEA PURÉE AND TOMATO AND CHIVE VINAIGRETTE        |  |
| FISH PARMENTIER 12,50  |  |
| 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 2,75                     |  |
| TOMATO, SHALLOT AND BASIL SALAD 2,95 |  |
| GLAZED CARROTS WITH PARSLEY 2,75     |  |
| FRENCH BEANS 2,95                    |  |
| BRAISED MINTED PEAS 2,95             |  |
| GRATIN POTATO 2,95                   |  |
| CREAMED SPINACH 3,50                 |  |

## 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 10,95  |  |
| SERVED WITH FRITES   |  |
| CHOICE OF SAUCES   |  |
| GARLIC BUTTER 1,20   |  |
| NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY   |  |
| PROVENÇALE SAUCE 1,50  |  |
| CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS AND BLACK OLIVES  |  |
| WILD MUSHROOM SAUCE 2,25   |  |
| 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 15,95   |  |
| 10OZ SIRLOIN 17,50   |  |
| 7OZ FILLET 18,95   |  |
| CHOICE OF SAUCES   |  |
| GARLIC BUTTER 1,20   |  |
| NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY   |  |
| BÉARNAISE SAUCE 1,95   |  |
| TARRAGON, EGG, SHALLOT AND BUTTER SAUCE  |  |
| ROQUEFORT BUTTER 1,50  |  |
| NORMANDY BUTTER WITH ROQUEFORT CHEESE  |  |
| PEPPERCORN SAUCE 1,95  |  |
| GREEN PEPPERCORN, COGNAC AND CREAM   |  |

## PLATS RAPIDES

|   |  |
|---|--|
| STEAK FRITES 10,95  |  |
| CHARGRILLED THINLY BEATEN OUT MINUTE STEAK WITH FRITES AND GARLIC BUTTER (SERVED PINK)                              |  |
| POULET GRILLÉ 11,50   |  |
| CHARGRILLED BUTTERFLIED CHICKEN BREAST WITH WILD MUSHROOM, CRÈME FRAÎCHE AND THYME SAUCE, SERVED WITH GRATIN POTATO |  |
| MOULES FRITES 11,95   |  |
| 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-RESTAURANTS.CO.UK/SERVICECHARGE](http://WWW.COTE-RESTAURANTS.CO.UK/SERVICECHARGE)