

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 OR
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