

**GLASS OF KIR ROYALE (125ML) 4,95**  
BLANC DE BLANCS BRUT WITH CASSIS

**OLIVES 2,60**

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**PIQUANT MIXED OLIVES 3,90**

SPICY MARINATED OLIVES WITH ROSE HARISSA,  
CAPER BERRIES AND CORNICHONS

**SAUCISSON SEC 3,65**

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD 2,40**

FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER

**FOUGASSE 4,95**

LEAF SHAPED GARLIC BREAD WITH PARSLEY  
AND SEA SALT

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM NICE WITH  
CAMELISED ONIONS, WITH A CHOICE OF EITHER

**ANCHOVY 4,35** OR **REBLOCHON 4,85**

ANCHOVIES, OLIVES REBLOCHON CHEESE  
AND PARSLEY AND THYME

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## STARTERS

**SOUPE DE POISSON 5,95**

TRADITIONAL ROCKFISH AND LANGOUSTINE SOUP SERVED  
WITH CROUTONS, GRUYÈRE CHEESE AND ROUILLE

**TOMATES BRETON 6,50**

MIXED BRETON HERITAGE TOMATOES WITH  
SOFT GOATS CHEESE, BLACK OLIVES, SHALLOTS AND  
CAPERS SERVED ON GRILLED SOURDOUGH BREAD

**CALAMARI 6,50**

BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND  
PARSLEY WITH TARTARE SAUCE

**CHARENTAIS MELON WITH SAVOIE HAM 6,50**

SEASONAL CHARENTAIS MELON WITH AIR-DRIED  
MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL

**PRAWN GRATINÉE 7,75**

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND  
TOMATO SAUCE WITH TOASTED GARLIC  
AND PARSLEY CROUTONS

**CHICKEN LIVER PARFAIT 6,25**

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE AND  
SPICED APPLE CHUTNEY

**MOULES MARINIÈRES 6,50**

MUSSELS COOKED WITH WHITE WINE, GARLIC,  
SHALLOTS, PARSLEY AND FRESH CREAM

**CHARCUTERIE BOARD 6,95**

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

**STEAK TARTARE 6,95**

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

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## LUNCH & EARLY EVENING MENU

MONDAY - FRIDAY 12 NOON - 7.00PM  
2 COURSES 10,95 OR 3 COURSES 12,95

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## OPEN FOR BREAKFAST DAILY

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

## LIGHT MAINS

**GOATS CHEESE SALAD 9,95**

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD  
WITH BLACK OLIVE TAPENADE CROSTINI

**SPINACH AND MUSHROOM CRÊPES 10,50**

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH  
AND GRUYÈRE CHEESE

**CHICKEN AND WALNUT SALAD 11,50**

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 13,50**

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

**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 SEABREAM,  
MUSSELS, CLAMS, PRAWNS AND  
SQUID WITH TOMATO, WHITE WINE AND CHILLI

**PAN ROASTED HADDOCK 14,50**

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

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## 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 3,75**

## 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 11,50**

SERVED WITH FRITES

CHOICE OF SAUCES

**GARLIC BUTTER 1,25**

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PROVENÇALE SAUCE 1,60**

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS  
AND BLACK OLIVES

**WILD MUSHROOM SAUCE 2,35**

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 16,95**

**10OZ SIRLOIN 18,50**

**7OZ FILLET 19,95**

CHOICE OF SAUCES

**GARLIC BUTTER 1,25**

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**BÉARNAISE SAUCE 1,95**

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

**ROQUEFORT BUTTER 1,60**

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**PEPPERCORN SAUCE 1,95**

GREEN PEPPERCORN, COGNAC AND CREAM

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## PLATS RAPIDES

**STEAK FRITES 11,50**

CHARGRILLED THINLY BEATEN OUT MINUTE  
STEAK WITH FRITES AND GARLIC BUTTER  
(SERVED PINK)

**POULET GRILLÉ 11,95**

CHARGRILLED BUTTERFLIED CHICKEN  
BREAST WITH WILD MUSHROOM, CRÈME  
FRAÎCHE AND THYME SAUCE, SERVED WITH  
GRATIN POTATO

**MOULES FRITES 12,50**

MUSSELS COOKED WITH WHITE WINE,  
GARLIC, SHALLOTS, PARSLEY AND FRESH  
CREAM, SERVED WITH FRITES

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## WEEKEND SPECIALS

SATURDAY 12NOON - 6.00PM

SUNDAY 12NOON - 10.30PM

1/2 ROAST CHICKEN 10,95 STEAK FRITES 10,95  
OR CÔTE BURGER 10,95

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)