

## SOMETHING SWEET

**LEMON MINT TART** 290B  
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel

**PARIS-BREST** 340B  
Classic French dessert, choux pastry 100% in-house hazelnut cream & roasted hazelnuts

**70% DARK CHOCOLATE LAVA** 360B  
Dark chocolate lava, pineapple confit & Tahitian vanilla ice-cream

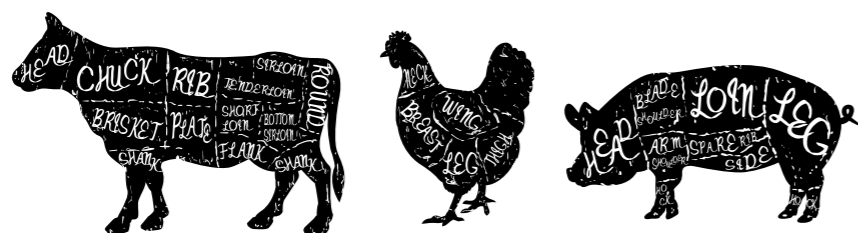
**MIXED BERRY MILLEFEUILLE** 420B  
Madagascar vanilla crème, puff pastry, fresh berries, spiced berry reduction served with French vanilla ice cream

**RECOMMENDED**  
**COCOTTE TIRAMISU** 320B  
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly

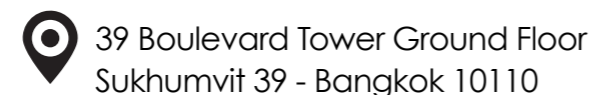
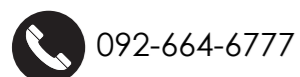
**STICKY TOFFEE COOKIE** 320B  
Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream

**NEW**  
**OG BABA** 380B  
Whiskey soaked baba sponge cake, Vermouth reduction, Campari gel, Vanilla bean chantilly & whiskey gelato

**NEW**  
**CHOCOLATE MARQUISE** 480B  
Komuntu chocolate mousse 80% Valrhona, cocoa nib, caramelia cream, hot fudge & malt ice cream



When nature takes over



Collect points & get rewarded



Scan here to view pictures



BOOK YOUR TABLE TODAY!  
LIMITED SEATS ARE AVAILABLE



### FARMER BOARD

Let the chef choose the best for you  
3 cheeses, 3 cold cuts  
980B



### COLD CUTS & CHEESE

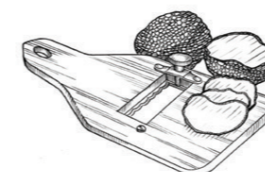
Select your favorite items from the display

### SELECTION OF

3 ITEMS 490B  
5 ITEMS 790B

### TRUFFLE BOARD

Truffle Gouda, Truffle Brillat-Savarin, Truffle salami, Truffle toasted bread  
780B



## SMALL BITES

**CRISPY DUCK** 280B  
With soy-honey sauce

**CROQUETAS X IBERICO HAM** 320B  
24 months Iberico ham croquetas with tomato aioli

**COCOTTE BRUSCHETTA** 320B  
Our famous crispy baguette, homemade bacon jam, stracciatella & 'nduja

**WAGYU A5 NIGIRI** 440B  
Japanese Wagyu Oyster blade A5, potato rosti, avocado mousse, Chimichurri sauce & pickled jalapeños

**EBI TOSTADA** 490B  
Japanese Ama Ebi, artichoke, mushroom salsa, shrimp mayo, salmon roe, crispy corn taco

**TEMPURA OYSTER X IKURA** 590B  
Crispy Miyagi oyster, cucumber ponzu salad, wasabi hollandaise, oyster powder & Ikura

## RAW BAR

### SCALLOP CEVICHE MANGO & PALETA 590B

Hokkaido scallop, Iberica paleta, mango salsa & crispy buckwheat

### **NEW** HAMACHI TIRADITO 590B

Yellow tail, bell pepper dressing, pineapple salsa, ikura, crispy quinoa & chili oil

### **NEW** TUNA CRUDO 590B

Bluefin tuna akami, mojo sauce, mango, orange, bell pepper & crispy rice noodles

## OYSTER



### SPECIALE DE CLAIRE N°3

3 PCS	490B
6 PCS	890B
12 PCS	1,690B

### GILLARDEAU N°2

3 PCS	890B
6 PCS	1,690B
12 PCS	3,290B

## STARTERS

### TOMATO & STRACCIATELLA 490B

Fresh organic berry tomatoes, tomato jam, homemade Stracciatella mousse, basil coulis & crispy croutons

### **NEW** TRUFFLE & VEGETABLE GARDEN 490B

Selection of 12 organic vegetables cooked different ways, truffle dressing & crispy baguette

### WAGYU GYOZA 590B

Homemade Wagyu beef gyoza, crispy ginger & 48h homemade beef soup

### TRUFFLE BEEF CARPACCIO 890B

Wagyu rump MB 5-6, baby rocket, parmesan cream, parmesan crumble, fresh truffle & truffle dressing

### SNAILS & FOIE GRAS LOVER 960B

Pan seared foie gras, snail croquette, Porcini purée, 24 months Comté cheese & garlic foam

### **NEW** OCTOPUS & GOCHUJANG 1,190B

Slow cooked octopus leg, crispy layer potato, bok choy & Gochujang sabayon

Vegetarian version available on request. For any special diet, please feel free to inform us, our chef will be happy to make a custom menu especially for you!

## ROTISSERIE



### HALF FARMER CHICKEN (350GR) 570B

Marinated with special chef's recipe, served with a sauce of your choice

### BABY CHICKEN (900GR) 820B

Marinated with special chef's recipe, served with sauce of your choice



### CHICKEN "PERIGOURDIN" STYLE (1.4KG) 3,590B

Roasted in the rotissoire, underskin stuffed with foie gras and truffle, served with truffle mashed potatoes (1hour preparation - To share)

## GRILL

All our steaks are cooked over charcoal in our Kamado Joe BBQ.



### TOMAHAWK AUSTRALIAN WAGYU

The most exquisite tomahawk in town, Rangers Valley Wagyu beef, marbling score 6, served with 3 sauces of your choice (40mins preparation - size subject to availability)

1.4KG- 4,480B 1.6KG- 5,120B 1.8KG- 5,610B 2KG- 6,190B

### TENDERLOIN BLACK ANGUS

(250GR/500GR) 1,990B/3,890B

Australian Black Angus beef, 270 days grain-fed

### RIBEYE BLACK ANGUS

(300GR/500GR) 1,580B/2,590B

Australian Black Angus beef, 270 days grain-fed

### HANGER STEAK WAGYU

(300GR/500GR) 1,380B/2,290B

Australian Wagyu beef, marbling score 6

### WAGYU OYSTER BLADE MARBLING SCORE 7

(200GR/400GR) 1,380B/2,390B

Australian Wagyu beef

### MILK FED LAMB RACK

(400GR/800GR) 1,450B/2,790B

Australian milk-fed lamb, tender & juicy

## SALADS

### **NEW** COCOTTE CAESAR SALAD 3.0 390B

Baby cos lettuce, roasted chicken, boiled quail eggs, parmesan, bacon bits, garlic croutons & Caesar dressing

### **NEW** CRAB & AVOCADO SALAD 420B

Butterhead lettuce salad, Hokkaido crab meat, avocado, mango lemon dressing & Cocotte mayonnaise

### **NEW** NICOISE SALAD 460B

Mixed salad, bluefin tuna akami, snap peas, bell pepper, caper, gherkin, black olives, boiled quail eggs, sesame & anchovies dressing

### BURRATA X PARMA 690B

Creamy burrata, green pesto, tomato confit, parma ham 16 months & parmesan crumble

## FROM THE SEA

### SALMON & NORI 690B

Slow-cooked organic salmon confit with a nori garlic herb crust, Eringi mushroom, baby bok choy & nori foam

### HIRAME & IBERICO CHORIZO 990B

Pan-seared "Hirame" cooked with creamy Orzo, Iberico Chorizo, lemon & shallot butter

### **NEW** HOKKAIDO SCALLOP RISOTTO 1,190B

Creamy galangal and kaffir risotto, Hokkaido scallops, snap peas, mushrooms & coconut foam



### LOBSTER PASTA 2,290B

Fresh grilled whole Maine lobster, homemade linguine pasta, creamy lobster bisque, sweet chili & fresh herbs

## SIGNATURES

Extra shaved truffle +290 B



### CHEESY MASH "ALIGOT" 490B

### ONION SOUP & COMTÉ 520B

French onion soup, Comté mousse, onion compote & cheesy toast

### THE TRUFFLE COCOTTE CAMEMBERT 590B

Traditional French Camembert with truffle, served with chargrilled bread & truffle green salad

### COCOTTE BURGER 640B

Brioche bun, Wagyu beef patty, Comté cheese, smoked bacon, tomato, lettuce & in-house mustard sauce served with French fries

### **NEW** PORK & PORCINI 790B

Pan seared pork tenderloin, Porcini purée, sautéed mushroom, Shiitake jam, oyster mushroom tempura, parsley, garlic purée & pork jus

### BONE MARROW & MUSTARD 590B

Served with truffle mustard & toasted bread

### **NEW** TRUFFLE RISOTTO 590B

Carnaroli rice, black truffle, parmesan & creamy butter

### TRUFFLE & FOIE GRAS PASTA 890B

Coquillettes pasta, morels, pan seared foie gras, Comté cheese & love

### BEEF TARTARE "AU COUTEAU" 790B

Angus beef tartare, capers, gherkins, pickled onions & creamy egg yolk, served with French fries

### BLACK ANGUS BEEF CHEEK "BOURGUIGNON" 890B

48 hours slow-cooked beef cheeks in red wine, carrots, potatoes, mushrooms & smoked pork belly

## SIDES

GREEN SALAD 90B  
(From Royal Farm Project)

TRUFFLE GREEN SALAD 130B  
(From Royal Farm Project)

COCOTTE FRENCH FRIES 160B

TRUFFLE FRENCH FRIES & PARMESAN 260B

POTATO CONFIT FROM ROTISSERIE 160B

COCOTTE'S MASHED POTATOES 180B

TRUFFLE MASHED POTATOES 260B

TRUFFLE MAC & CHEESE 240B

CAULIFLOWER GRATIN 240B

RATATOUILLE 180B

GRILLED ASPARAGUS 190B

ROASTED CAULIFLOWER 220B

## SAUCES 60B

SECHUAN PEPPER BEARNAISE BLUE CHEESE TAMARIND-CHILI (NAM JIM JAEW)

THAI-WHISKEY BBQ HOUSE MADE SRIRACHA CHIMICHURRI GARLIC & HERBS BUTTER

### SELECTION OF 120B HOMEMADE MUSTARD

Truffle mustard / Cognac mustard / Smoked mustard / Sweet red wine / Holy basil garlic

