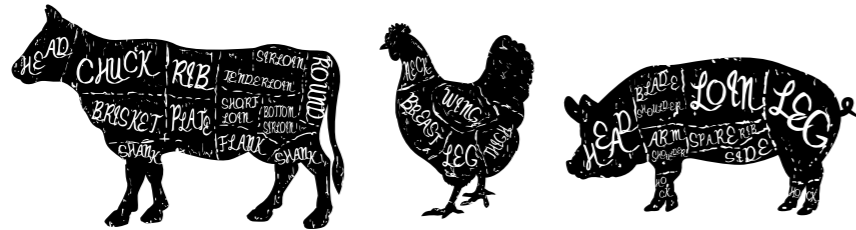


SOMETHING SWEET

<p>LEMON MINT TART 290B Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel</p> <p>RECOMMENDED COCOTTE TIRAMISU 320B Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly</p> <p>70% DARK CHOCOLATE LAVA 360B Dark chocolate lava, pineapple confit & Tahitian vanilla ice-cream</p> <p>STICKY TOFFEE COOKIE 320B Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream</p>	<p>PARIS-BREST 340B Classic French dessert, choux pastry 100% in-house hazelnut cream & roasted hazelnuts</p> <p>CAFE GOURMAND 340B Small tiramisu, small chocolate lava & small Paris-Brest served with a coffee or tea of your choice</p> <p>MIXED BERRY MILLEFEUILLE 420B Madagascar vanilla crème, puff pastry, fresh berries, spiced berry reduction served with French vanilla ice cream</p> <p>"GRAND CRU" VALRHONA 460B Cocotte's signature dessert, for true chocolate lovers using the best chocolate selection from Valrhona</p>
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When nature takes over



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www.cocotte-bangkok.com
 contact@cocotte-bangkok.com

092-664-6777
 39 Boulevard Tower Ground Floor Sukhumvit 39 - Bangkok 10110

Collect point & get rewarded



Scan here to view pictures



CHEF'S PLATTER

Let the chef choose the best for you

FARMER BOARD
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 & N'duja

WAGYU A5 NIGIRI 440B
Japanese Wagyu Oyster blade A5, potato rosti, avocado mousse, Chimichuri 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 and Ikura



RAW BAR

SCALLOP CEVICHE MANGO & PALETA 590B

Hokkaido scallop, Iberica paleta, mango salsa & crispy buckwheat

HAMACHI CRUDO 590B

24hrs cured Japanese Hamachi, bell pepper dressing, crispy quinoa & Nori flakes

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

TRUFFLE & VEGETABLE GARDEN 490B

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

WAGYU GYOZA 590B

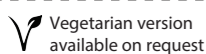
Homemade Wagyu beef gyoza, crispy ginger and 48h homemade beef soup

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 puree, 24 months Comté cheese & garlic foam



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

(1H 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

(40MN 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

✓ COCOTTE CAESAR SALAD 3.0 390B

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

✓ CRAB & AVOCADO SALAD 420B

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

SALMON & AVOCADO 560B

Organic Salmon, avocado, quinoa, baby cos salad with fresh cucumber, radish, orange, pomegranate & quail eggs served with citrus dressing

BURRATA X PARMA 690B

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



RECOMMENDED

CHEESY MASH "ALIGOT" 490B

ONION SOUP & COMTÉ 520B

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

BONE MARROW & MUSTARD 590B

Served with truffle mustard & toasted bread

THE TRUFFLE COCOTTE CAMEMBERT 590B

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

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 (From Royal Farm Project)	90B	CAULIFLOWER GRATIN	240B
TRUFFLE GREEN SALAD (From Royal Farm Project)	130B	COCOTTE'S MASHED POTATOES	180B
COCOTTE FRENCH FRIES	160B	TRUFFLE MASHED POTATOES	260B
TRUFFLE FRENCH FRIES & PARMESAN	260B	TRUFFLE MAC & CHEESE	240B
POTATO CONFIT FROM ROTISSERIE	160B	RATATOUILLE	180B
		GRILLED ASPARAGUS	190B
		ROASTED CAULIFLOWER	220B

FROM THE SEA

SALMON & NORI 690B

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

HIRAME & IBERICO CHORIZO 990B

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

EXCLUSIVE

HOKKAIDO SCALLOPS 2.0 1,390B

Seared Hokkaido scallops with homemade roasted butternut mash, sauce vierge, coffee caramel & coffee tuile

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



✓ TRUFFLE RISOTTO 590B

Camoroli rice, black truffle, parmesan & creamy butter

TRUFFLE & FOIE GRAS PASTA 890B

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

TRUFFLE RAVIOLI 990B

Homemade ravioli, mascarpone cream, porcini and morel mushrooms with fresh truffle

COCOTTE BURGER 640B

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

KUROBUTA PORK CHOP 990B

Grilled Kurobuta pork chop glazed in beer jus, ratatouille puree, zucchini, bell peppers, shallots

COCOTTE'S WAGYU WELLINGTON 2.0 1,890B

Wagyu tenderloin cooked in puff pastry with mushroom duxelles, smoked carrot puree, brussels sprouts & red wine sauce

SAUCES 60B

SECHUAN PEPPER BÉARNAISE	THAI-WHISKEY BBQ
BLUE CHEESE	HOUSE MADE SRIRACHA
TAMARIND-CHILI (NAM JIM JAEW)	CHIMICHURRI
	GARLIC & HERBS BUTTER

SELECTION OF 120B HOMEMADE MUSTARD

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

RECOMMENDED