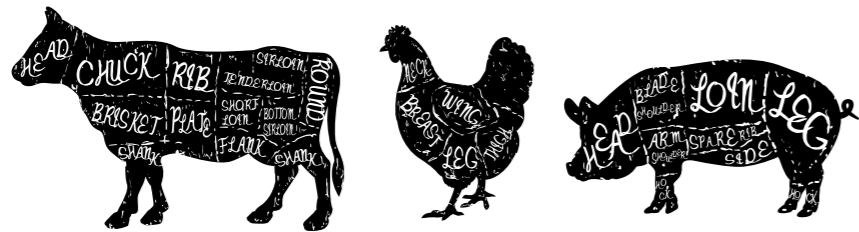


## SOMETHING SWEET

- |  |  |
|--|--|
| <p><b>LEMON MINT TART</b> 290B<br/>Lemon cream, mint gel, fluffy lemon meringue &amp; Limoncello caramel</p> <p><b>PARIS-BREST</b> 340B<br/>Classic French dessert, choux pastry 100 % in-house hazelnut cream &amp; roasted hazelnuts</p> <p><b>70% DARK CHOCOLATE LAVA</b> 360B<br/>Dark chocolate lava, pineapple confit &amp; Tahitian vanilla ice-cream</p> <p><b>MIXED BERRY MILLEFEUILLE</b> 420B<br/>Madagascar vanilla crème, puff pastry, fresh berries, spiced berry reduction served with French vanilla ice cream</p> | <p><b>RECOMMENDED</b><br/><b>COGOTTE TIRAMISU</b> 320B<br/>Ladyfinger biscuit, mascarpone cream, dolce gusto &amp; coffee jelly</p> <p><b>STICKY TOFFEE COOKIE</b> 320B<br/>Half baked cookie, salted butter caramel &amp; Tahitian vanilla ice-cream</p> <p><b>NEW</b><br/><b>OG BABA</b> 380B<br/>Whiskey soaked baba sponge cake, Vermouth reduction, Campari gel, Vanilla bean chantilly &amp; whiskey gelato</p> <p><b>NEW</b><br/><b>CHOCOLATE MARQUISE</b> 480B<br/>Komuntu chocolate mousse 80% Valrhona, cocoa nib, caramelia cream, hot fudge &amp; malt ice cream</p> |
|--|--|



When nature takes over



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 39 Boulevard Tower Ground Floor Sukhumvit 39 - Bangkok 10110

Collect point & get rewarded



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### FARMER BOARD

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

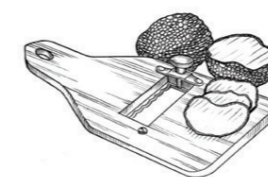


### COLD CUTS & CHEESE

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

**COGOTTE 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

### 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

(1 hour 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

### ✓ 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

### 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



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

### 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

Extra shaved truffle +290 B 

### ✓ TRUFFLE RISOTTO 590B

Camaroli 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

### COCOTTE'S WAGYU WELLINGTON 2.0 1,890B

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

## SIDES

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

## SAUCES 60B

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

### SELECTION OF 120B HOMEMADE MUSTARD

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

RECOMMENDED