

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

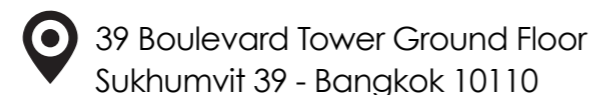
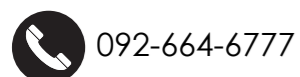
STICKY TOFFEE COOKIE 320B
Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream

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

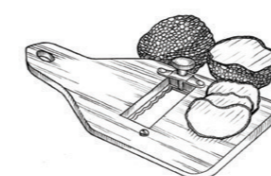


COLD CUTS & CHEESE

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

NEW 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 

NEW TRUFFLE RISOTTO 590B

Carnaroli rice, black truffle, parmesan & creamy butter

TRUFFLE & FOIE GRAS PASTA 890B

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

SELECTION OF 120B HOMEMADE MUSTARD **RECOMMENDED**

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