

DELICATESSEN

←----- **30" INCH BOARD 1,890B** -----→

Iberica paletta 24th month, chorizo Iberico, truffle Gouda
Comté 28 months, Brie de Meaux, truffle salami, chicken rillettes

CHEF'S PLATTER
Let the chef choose the best for you

FARMER BOARD 980B
3 cheeses, 3 cold cuts

COCOTTE BOARD 1,590B
5 cheeses, 5 cold cuts & 1 roasted chicken rillettes

CHORIZO IBÉRIQUE
(50g) 290B
(100g) 560B



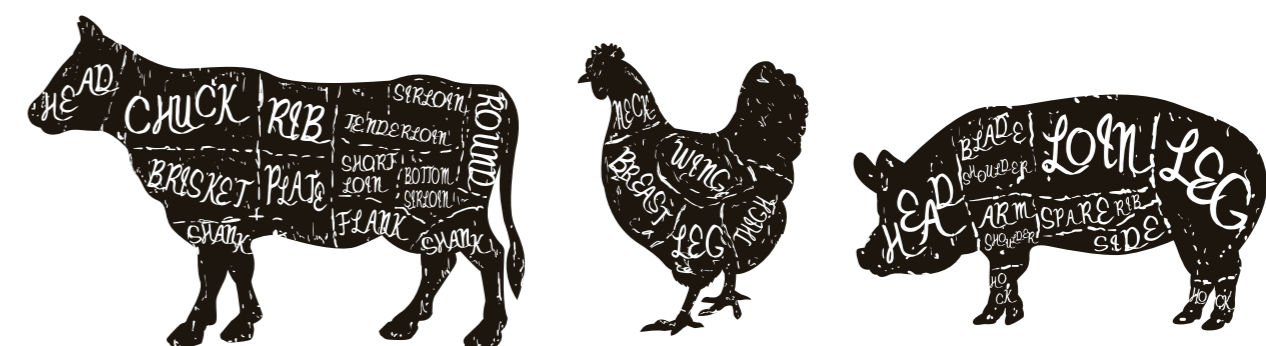
TRUFFLE BOARD 780B
Truffle Gouda,
Truffle Brillat-Savarin
Truffle salami,
Truffle toasted bread

COLD CUTS & CHEESE
Select your favorite items from the display

SELECTION OF

3 ITEMS 490B
5 ITEMS 790B
7 ITEMS 1,090B

IBERICA "PALETTA" 28 MONTHS
(50g) 560B
(100g) 1,040B



When nature takes over

SOMETHING SWEET

- | | |
|---|---|
| <p>COCOTTE TIRAMISU 320B
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly</p> <p>LEMON MINT TART 290B
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel</p> <p>70% DARK CHOCOLATE LAVA 320B
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>NEW SEASONAL FRUIT TART 320B
Our pastry chef Johnny creates a tart depending on what mother nature can offer us, please ask our staff what's the gift of today</p> <p>NEW CAFE GOURMAND 340B
Small tiramisu, small chocolate lava & small Paris-Brest served with a coffee or tea of your choice</p> |
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IN CASE OF ALLERGY PLEASE INFORM OUR STAFF
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT



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SMALL BITES

CROQUETAS X TRUFFLE 280B
With truffle mayonnaise

COCOTTE BRUSCHETTA 320B
Our famous crispy sourdough, homemade bacon jam, stracciatella & N'duja

CRISPY DUCK 280B
With soy-honey sauce

CROQUE MONSIEUR TRUFFLE 320B
Bite-size Croque monsieur & truffle

STARTERS

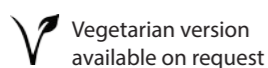
SMOKED BEEF & BURRATA 390B
In-house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment & smoked olive oil

SCALLOPS CEVICHE 520B
Hokkaido scallops, raspberry, pineapple, chili, coriander & condiments

SNAILS GARLIC-BUTTER 460B
6 pieces of snails baked with garlic butter & parsley

FOIE GRAS TERRINE 590B
Traditional foie gras terrine, served with fig jam & walnut fig bread

BEEF CARPACCIO "TRUFFLE" 590B
Finely sliced Wagyu tenderloin, hazelnut, truffle dressing, onion pickles, parmesan & fresh truffle



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) 540B
Marinated with special chef's recipe, served with a sauce of your choice

BABY CHICKEN (900GR) 790B
Marinated with special chef's recipe, served with sauce of your choice

CHICKEN "PERIGOURDIN" STYLE (1.4KG) 2,490B
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- 3,980B 1.6KG- 4,480B 1.8KG- 5,120B 2KG- 5,610B

TOMAHAWK AUSTRALIAN WAGYU WELLINGTON

(40MN PREPARATION - Limited quantity available / Pre-order is recommended)

NEW 1.4kg Wagyu Tomahawk, mushrooms duxelles, mustard & puff pastry 6,490B

NEW **PORTERHOUSE BLACK ANGUS 1.2KG** 3,490B
Australian Black Angus Beef, 270 days grain-fed

TENDERLOIN BLACK ANGUS 250GR/500GR 1,690B/3,290B
Australian Black Angus Beef, 270 days grain-fed

NEW **STRIPLOIN WAGYU "INFINITE" 250GR/500GR** 2,890B/5,590B
Australian Full Blood Wagyu Beef, marbling score 9

RIBEYE BLACK ANGUS 300GR/500GR 1,480B/2,390B
Australian Black Angus Beef, 270 days grain-fed

NEW **RIBEYE WAGYU "TAKUMI" 300GR/500GR** 2,890B/4,690B
Japanese Wagyu, marbling score A3

HANGER STEAK WAGYU 300GR/500GR 1,380B/2,290B
Australian Wagyu Beef, marbling score 6

WAGYU OYSTER BLADE 200GR/400GR 990B/1,890B
Australian Wagyu Beef, marbling score 7

MILK FED LAMB RACK 380GR/800GR 1,380B/2,690B
Australian Milk Fed Lamb, tender & juicy

SALADS

NEW **COCOTTE CAESAR SALAD 3.0** 360B
Baby cos lettuce, roasted chicken, boiled eggs, parmesan, bacon bits, garlic croutons & Caesar dressing

FRENCHIE SALAD 380B
Green salad, duck confit, mushrooms, potatoes, asparagus, truffle mayonnaise & slow-cooked duck eggs

CRAB & AVOCADO SALAD 360B
Butterhead lettuce salad, Hokkaido King crab meat, chili, avocado, mango lemon dressing & Cocotte mayonnaise

BURRATA X PARMA 590B
150gr fresh burrata, heirloom tomatoes, Parma ham, balsamic caramel & fresh basil

SIGNATURES

CHEESY MASH "ALIGOT" 490B



THE TRUFFLE COCOTTE CAMEMBERT 590B

Traditional French camembert cooked in our Kamado Joe BBQ with truffle, served with chargrilled bread & Royal Farm truffle green salad

TRUFFLE RISOTTO 590B
Carnaroli rice, black truffle, parmesan & creamy butter

COCOTTE BURGER 640B
Brioche bun, Wagyu beef patty, comté cheese, smoked bacon, lettuce & in-house mustard sauce served with French fries

WAGYU OF PORK 2.0 690B
Grilled pork tenderloin, roasted cauliflower purée, crispy bacon, cauliflower cheese & cheesy sauce

SIDES

GREEN SALAD (FROM ROYAL FARM PROJECT) 90B
TRUFFLE GREEN SALAD (FROM ROYAL FARM PROJECT) 130B
COCOTTE FRENCH FRIES 140B
POTATO CONFIT FROM ROTISSERIE 140B
COCOTTE'S MASHED POTATOES 150B
RATATOUILLE 160B
GRILLED ASPARAGUS 160B
CAULIFLOWER GRATIN 180B
TRUFFLE MASHED POTATOES 190B
TRUFFLE MAC & CHEESE 240B
TRUFFLE FRENCH FRIES & PARMESAN 240B

FROM THE SEA

SALMON HEAVEN 690B
Salmon confit, quinoa, bell pepper confit, bell pepper mousse, almond oil & fresh herbs

NEW **COD FISH "PAPILLOTE"** 790B
Oven-baked Cod fish & garden vegetables with homemade beurre blanc sauce

LOBSTER PASTA 1,490B
Linguine pasta, grilled lobster, creamy lobster bisque, sweet chili & fresh herbs



THE TARTARE "AU COUTEAU" 690B

MAKE IT WITH TRUFFLE 890B
Angus beef tartare, capers, gherkins, pickled onions & creamy egg yolk, served with French fries

TRUFFLE PASTA "FRENCH STYLE" 790B
Coquillettes pasta, morels, pan seared foie gras, Comté cheese & love

NEW **BURGER "BEEF RIBS"** 790B
Brioche bun, 10h beef ribs, bacon jam, lettuce, special chef's sauce & French fries

BONE MARROW & MUSTARD 550B
Served with truffle mustard & toasted bread

NEW **SPANISH OCTOPUS** 890B
Chargrilled octopus, corn mousse, potatoes, Chimichurri sauce & chorizo oil

WAGYU BEEF WELLINGTON 1,790B
Wagyu beef tenderloin, mushrooms duxelles, celeriac purée, grilled onions & foie gras sauce

SAUCES 40B

SECHUAN PEPPER
BÉARNAISE
BLUE CHEESE
CHIMICHURRI
THAI-WHISKEY BBQ
HOUSE MADE SRIRACHA
TAMARIND-CHILI (NAM JIM JAEW)
GARLIC & HERBS BUTTER
HOMEMADE MUSTARD 120B

Truffle mustard, Cognac mustard, smokey mustard, sweet red wine & holy basil garlic