

←----- **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

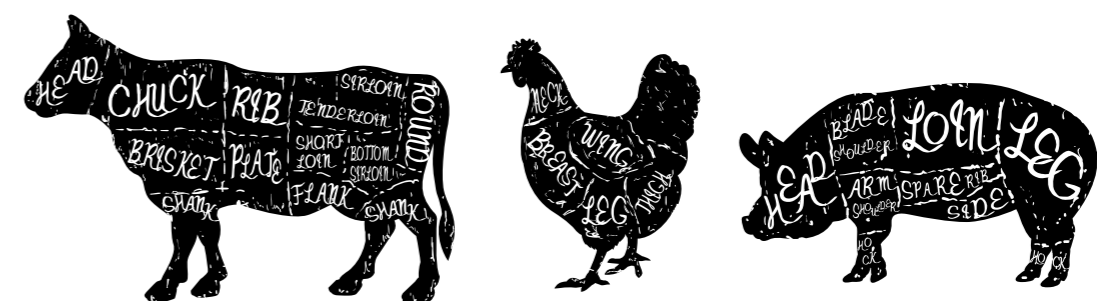
CHICKEN RILLETTES
Made in house
(100g) 200B

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

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|---|--|
| <p>LEMON MINT TART 290B
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel</p> <p>COCOTTE TIRAMISU 320B
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly</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>NEW "CREPE SUZETTE" 320B
Traditional fresh crepes filled with orange custard, orange caramel & Grand Marnier flambé</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>NEW BLUEBERRY TART 360B
Fresh Blueberries, Tahitian vanilla cream, blueberry confit & love</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

- NEW CROQUETAS X SERRANO HAM** 280B
24 months Iberico ham croquetas with tomato aioli
- CRISPY DUCK** 280B
With soy-honey sauce
- COCOTTE BRUSCHETTA** 320B
Our famous crispy baguette, homemade bacon jam, stracciatella & N'duja
- NEW TRUFFLE CHICKEN WINGS** 320B
Our homemade organic chicken wing served with truffle mustard

STARTERS

- SMOKED BEEF & BURRATA** 390B
In-house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment & smoked olive oil
- SNAILS GARLIC-BUTTER** 460B
6 pieces of snails baked with garlic butter & parsley
- SCALLOPS CEVICHE** 540B
Hokkaido scallops, raspberry, pineapple, chili, coriander & condiments
- BEEF CARPACCIO "TRUFFLE"** 590B
Finely sliced Wagyu tenderloin, hazelnut, truffle dressing, onion pickles, parmesan & fresh truffle
- NEW FOIE GRAS & RASPBERRY** 640B
Traditional homemade Foie Gras Terrine served with house-baked toasted brioche & raspberry chutney

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) 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

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

EXCLUSIVE **TAJIMA A4 300GR/500GR 2,690B/4,290B**
One of the best Wagyu in the world

RIBEYE BLACK ANGUS 300GR/500GR 1,480B/2,390B

Australian Black Angus Beef, 270 days grain-fed

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 SPRING & SUMMER** 340B
Quinoa Salad with celeri and mint dressing, cucumber, radish, corn, tomatoes, peppers & Feta cheese
- ✓ COCOTTE CAESAR SALAD 3.0** 360B
Baby cos lettuce, roasted chicken, boiled quail eggs, parmesan, bacon bits, garlic croutons & Caesar dressing
- ✓ CRAB & AVOCADO SALAD** 360B
Butterhead lettuce salad, Hokkaido crab meat, avocado, mango lemon dressing & Cocotte mayonnaise
- NEW TRUFFLE BURRATA** 790B
150gr Truffle Burrata, rocket salad, figs, artichokes & fresh truffle

FROM THE SEA

- NEW SALMON "PROVENCAL"** 690B
Pan-seared Salmon, leek, potato fondue, confit tomatoes & special chef's sauce
- EXCLUSIVE TURBOT & PUMPKIN** 1,190B
Grilled Turbot from Atlantic coast, pumpkin rosti, pumpkin puree, green peas & vierge sauce
- LOBSTER PASTA** 1,490B
Fresh linguine pasta, grilled lobster, creamy lobster bisque, sweet chili & fresh herbs

SIGNATURES

CHEESY MASH "ALIGOT" 490B



NEW ONION SOUP & COMTE 520B

French Onion Soup, Comté mousse, onion compote & cheesy toast

BONE MARROW & MUSTARD 550B

Served with truffle mustard & toasted bread

THE TRUFFLE COCOTTE CAMEMBERT 590B

Traditional French camembert with truffle, served with chargrilled bread & 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

NEW COCOTTE'S PORK BELLY 690B

Slow-roasted pork belly, onion puree, herbs gnocchi, grilled vegetables & mustard sauce

THE TARTARE "AU COUTEAU" 690B

MAKE IT WITH TRUFFLE 890B

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

TRUFFLE PASTA "FRENCH STYLE" 790B

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

NEW BLACK ANGUS BEEF CHEEK "BOURGUIGNON" 890B

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

WAGYU BEEF WELLINGTON 1,790B

Wagyu beef tenderloin, mushrooms duxelles, celeriac purée, grilled onions & foie gras sauce

SIDES

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| GREEN SALAD (From Royal Farm Project) 90B | COCOTTE'S MASHED POTATOES 150B |
| TRUFFLE GREEN SALAD (From Royal Farm Project) 130B | TRUFFLE MASHED POTATOES 190B |
| COCOTTE FRENCH FRIES 140B | TRUFFLE MAC & CHEESE 240B |
| TRUFFLE FRENCH FRIES & PARMESAN 240B | RATATOUILLE 160B |
| POTATO CONFIT FROM ROTISSERIE 140B | GRILLED ASPARAGUS 160B |
| CAULIFLOWER GRATIN 180B | BROCCOLINI CREAM SAUCE & PARMESAN 190B |

SAUCES 60B

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|---|----------------------------------|
| SECHUAN PEPPER | THAI-WHISKEY BBQ |
| BÉARNAISE | HOUSE MADE SRIRACHA |
| BLUE CHEESE | CHIMICHURRI |
| TAMARIND-CHILI (NAM JIM JAEW) | GARLIC & HERBS BUTTER |
| SELECTION OF HOMEMADE MUSTARD 120B
Truffle mustard / Cognac mustard / Smoked mustard / Sweet red wine / Holy basil garlic | |