

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

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

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

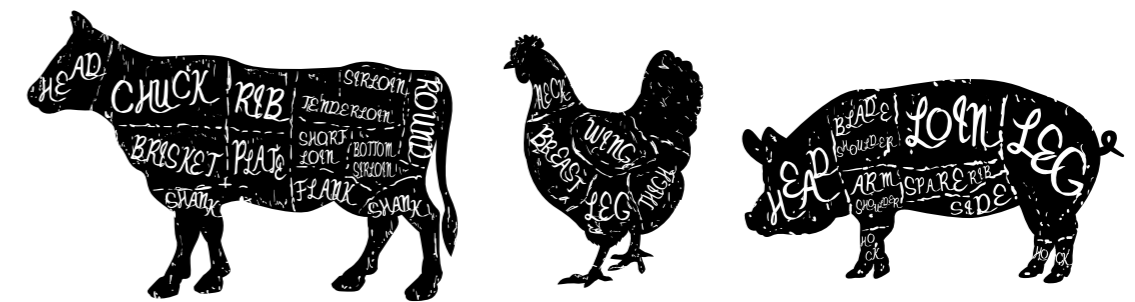
CHICKEN RILLETTES
Made in house
(100g) 200B

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

- | | |
|---|--|
| LEMON MINT TART 290B
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel | CREPE SUZETTE 320B
Traditional fresh crepes filled with orange custard, orange caramel & Grand Marnier flambé |
| COCOTTE TIRAMISU 320B
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly | PARIS-BREST 340B
Classic French dessert, choux pastry 100% in-house hazelnut cream & roasted hazelnuts |
| 70% DARK CHOCOLATE LAVA 320B
Dark chocolate lava, pineapple confit & Tahitian vanilla ice-cream | CAFE GOURMAND 340B
Small tiramisù, small chocolate lava & small Paris-Brest served with a coffee or tea of your choice |
| STICKY TOFFEE COOKIE 320B
Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream | BLUEBERRY TART 360B
Fresh Blueberries, Tahitian vanilla cream, blueberry confit & love |

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
- COGOTTE 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
- NEW** **UNI BRIOCHE** 490B
Crispy Brioche, Wakame mayonnaise & Hokkaido Sea Urchin

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 rotisserie, 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
- COGOTTE 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 & capers 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 COGOTTE GAMBERT** 590B
Traditional French camembert with truffle, served with chargrilled bread & truffle green salad
- TRUFFLE RISOTTO** 590B
Carnaroli rice, black truffle, parmesan & creamy butter
- COGOTTE BURGER** 640B
Brioche bun, Wagyu beef patty, comté cheese, smoked bacon, lettuce & in-house mustard sauce served with French fries
- NEW** **COGOTTE'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 & FOIE GRAS PASTA** 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

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

SAUCES 60B

- SECHUAN PEPPER** | **THAI-WHISKEY BBQ**
- BÉARNAISE** | **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