

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 rilletes

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



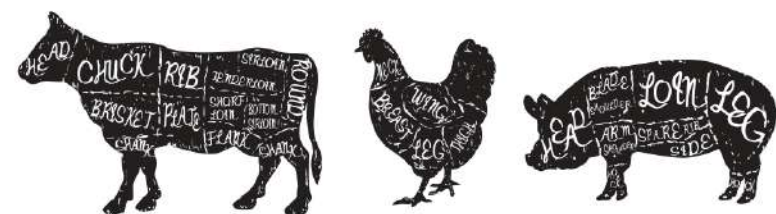
TRUFFLE BOARD
Truffle Gouda,
Truffle Brillat-Savarin
Truffle salami,
Truffle toasted bread

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

- | | | | |
|--|------|--|------|
| LEMON MINT TART
Lemon cream, mint gel, fluffy lemon meringue & Limoncello caramel | 290B | "CREPE SUZETTE"
Traditional French crêpes filled with orange custard, orange caramel & Grand Marnier flambé | 320B |
| COCOTTE TIRAMISU
Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly | 320B | PARIS-BREST
Classic French dessert, choux pastry 100 % in-house hazelnut cream & roasted hazelnuts | 340B |
| 70% DARK CHOCOLATE LAVA
Dark chocolate lava, pineapple confit & Tahitian vanilla ice-cream | 320B | CAFE GOURMAND
Small tiramisu, small chocolate lava & small Paris-Brest served with a coffee or tea of your choice | 340B |
| STICKY TOFFEE COOKIE
Half baked cookie, salted butter caramel & Tahitian vanilla ice-cream | 320B | "GRAND CRU" VALRHONA
Cocotte's signature dessert, for true chocolate lovers using the best chocolate selection from Valrhona | 460B |

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 SERRANO HAM 280B
24 months Iberico ham croquetas with tomato aioli

CRISPY DUCK 280B
With soy-honey sauce

COCOTTE'S SAMOSA 280B
Crispy chicken samosas & fresh herbs sauce

COCOTTE BRUSCHETTA 320B
Our famous crispy baguette, homemade bacon jam, stracciatella & Nduja

UNI BRIOCHE 490B
Crispy Brioche, Wakame mayonnaise & Hokkaido Sea Urchin

STARTERS

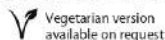
SMOKED BEEF & BURRATA 390B
In-house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment & smoked olive oil

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

OCTOPUS "PISSALADIERE" 460B
French puff pastry tart topped with braised baby octopus, onion compote with olives, marinated anchovies & condiments

SCALLOPS CEVICHE 540B
Hokkaido scallops, raspberry, pineapple, chili, coriander & condiments

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



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

SPRING & SUMMER 340B
Quinoa Salad with celery 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

BURRATA X PARMA 590B
Creamy burrata, green pesto, tomato confit, parma ham 16th & parmesan crumble

FROM THE SEA

SALMON "ARMORICAINE" 690B
Pan-seared Salmon, seafood selection, armoricaine sauce, cauliflower & broccoli



GIANT HOKKAIDO SCALLOPS 1,290B
Seared scallops with bacon & herb butter, truffle spinach crepes, mushrooms, sunchoke bechamel & truffle sauce

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

SIGNATURES

CHEESY MASH "ALIGOT" 490B



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, tomato, lettuce & in-house mustard sauce served with French fries

COCOTTE'S PORK BELLY 690B
Slow-roasted pork belly, onion puree, herbs gnocchi, grilled vegetables & mustard sauce

COCOTTE'S BEEF TARTARE 2.0 690B
Hand-cut Angus tenderloin, marinated with almond oil, mustard cream, roasted tomatoes, pickled condiments served with French fries (Classic version also available on request)

TRUFFLE & FOIE GRAS PASTA 790B
Coquillettes pasta, morels, pan seared foie gras, Comté cheese & love

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 1,790B
Wagyu tenderloin cooked in puff pastry with mushroom duxelles, smoked carrot puree brussels sprouts & red wine sauce

SIDES

GREEN SALAD 90B
(From Royal Farm Project)

TRUFFLE GREEN SALAD 130B
(From Royal Farm Project)

COCOTTE FRENCH FRIES 140B

TRUFFLE FRENCH FRIES & PARMESAN 240B

POTATO CONFIT FROM ROTISSERIE 140B

CAULIFLOWER GRATIN 180B

COCOTTE'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 GARLIC & HERBS BUTTER (NAM JIM JAEW)

SELECTION OF 120B HOMEMADE MUSTARD
Truffle mustard / Cognac mustard / Smoked mustard / Sweet red wine / Holy basil garlic