



## SMALL BITES

**CROQUETAS W CURED SERRANO HAM** 240B  
with tomato aioli

**CRISPY DUCK** 280B  
With soy-honey sauce

**FISH LOLLIPOP** 280B  
With lemon mayonnaise

**PRAWN SPRING ROLL** 380B  
With mango sauce

## STARTERS

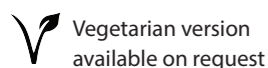
**ORGANIC VEGETABLES** 360B  
Royal farm vegetables salad cooked with love, roasted corn mousse, truffle gouda cheese & truffle vinaigrette

**SCALLOPS & OYSTERS** 640B  
Marinated stuffed scallops with oysters, oyster foam, nori & ponzu dressing

**TUNA CEVICHE** 460B  
Seasoned tuna with aged balsamic, tomatoes, corn, parmigiano reggiano & black olives

**ZUCCHINI & GOAT CHEESE** 380B  
Finely sliced zucchini, Goat cheese cream, Anchovy sauce, walnuts & bell peper chutney

**SMOKED BEEF & BURRATA** 380B  
In house smoked beef, creamy burrata, balsamic, cherry tomato jam, black mustard condiment and smoked olive oil



For any special diet, please feel free to inform us, our Chef will be happy to make a custom menu especially for you!

## ROTISSERIE

*Our chickens are exclusively coming from sustainable local farms in the thai mountains.*



**HALF FARMER CHICKEN (350GR)** 490B  
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)** 1890B  
Roasted from the rotissoire, under skin stuffed with foie gras and truffle, truffle mashed potatoes  
**(40 MIN 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, marble 6, served with 3 sauces of your choice **(40MN PREPARATION - SIZE SUBJECT TO AVAILABILITY)**

**1.4KG-** 3'860B / **1.6KG-** 4'390B / **1.8KG-** 4'960B / **2KG-** 5'490B

**STRIPLOIN AUSTRALIAN WAGYU (300GR)** 2520B

Diamantina Wagyu Beef, marble 8+, served with a sauce of your choice

**TENDERLOIN AUSTRALIAN WAGYU (260GR)** 1790B

Black Market Beef, marbling 5, served with a sauce of your choice

**RIBEYE BLACK ANGUS (300GR)** 1290B

Rangers Valley 270 days Black Angus beef, served with a sauce of your choice

**WAGYU RUMP STEAK (250GR)** 1190B

Australian Wagyu rump steak, marble 8, served with a sauce of your choice

**COCOTTE'S CUT (XXXGR)** xxxxB

Everyday, the chef is selecting the best for you, ask our team what is the chef's cut today

**MILK FED LAMB RACK (350GR)** 1190B

Milk Fed Lamb Rack naturally seasoned by the sea, served with a sauce of your choice

## SIGNATURES

*All the Cocotte finest creations, from the farm to your plate.*

**COCOTTE BURGER** 590B  
Brioche bun, Wagyu beef patty, cheddar cheese, crispy potato, smoked bacon & special chef's sauce served with Cocotte's french fries

**"LIKE A BONE MARROW"** 890b  
Grilled bone marrow on crispy-soft bread, beef cheeks marmelade, sauce bearnaise quail eggs & garlic confit

**TRUFFLE RISOTTO** 540B  
Carnaroli rice, black truffle parmesan & creamy butter

**CHEESE LOVER** 780B  
Cheese mousse, camembert & comte topped with potatoes, onions & cured duck

**PORK & MUSTARD** 690B  
Grilled Pork Filet, creamy mashed potatoes mushrooms & mustard sauce

**THE TARTAR "AU COUTEAU"** 690B  
Angus Beef tartar, capers, gherkins, pickled onions & creamy egg yolk, served with Cocotte's french fries

**THE TRUFFLE COCOTTE CAMEMBERT** 580B  
Traditional French camembert cooked in our Kamado Joe BBQ with truffle, served with chargrilled bread & Royal Farm Project truffle green salad

## SIDES

**COCOTTE FRENCH FRIES** 140B

**MASHED POTATOES** 150B

**TRUFFLED MASHED POTATOES** 190B

**POTATO CONFIT FROM ROTISSERIE** 140B

**CAULIFLOWER GRATIN** 150B

**RATATOUILLE** 150B

**GRILLED ASPARAGUS** 150B

**GREEN SALAD (FROM ROYAL FARM PROJECT)** 90B

**TRUFFLE GREEN SALAD (FROM ROYAL FARM PROJECT)** 130B

## SALADS

**FARMER SALAD** 290B  
Royal farm Green salad, roasted chicken, potatoes, bacon, cherry tomatoes, comte cheese 24month, croutons

**COCOTTE SALAD** 310B  
Royal farm Green salad, parma ham 18 month, soft boiled duck egg, cherry tomato, garlic croutons & chef's dressing

**ITALIAN BURRATA** 440B  
120g burrata, cherry tomatoes & chef's condiment

**CRAB & MANGO** 360B  
Royal farm green salad, marinated crab meat, fresh mango, lemongrass oil and mango dressing

## FROM THE SEA

**CAVIAR LINGUINE** 1490B  
Caviar Sturia "Vintage" linguine pasta fresh chives and lemon zest

**PAELLA-STYLE RISOTTO SCALLOPS** 920B  
Carnaroli rice, pan seared Hokkaido scallops, chorizo, green pea, prawn, mussels, bell pepper confit, parmesan and saffron sauce

**LOBSTER PASTA** 1280B  
Grilled lobster tail, linguine pasta, lobster bisque & fresh herbs  
**AL DENTE OR SOFT COOKED**

**COD FISH & COLONNATA** 890B  
Cod fish confit, finely sliced, topped with "Lardo di Colonnata" Garlic mashed potatoes, ratatouille & pistou sauce

**SAUCES** 20B

**SECHUAN PEPPER**

**BÉARNAISE**

**BLUE CHEESE**

**SLOANE'S BEER MUSTARD**

**THAI-WHISKEY BBQ**

**CHIMICHURRI**

**TAMARIND-CHILI**  
(NAM JIM JAEW)

**GARLIC & HERBS BUTTER**

IN CASE OF ALLERGY PLEASE INFORM OUR STAFF  
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

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# DELICATESSEN



## HOMEMADE DELICATESSEN

**CHICKEN RILLETTES (100GR) 190B**

**IN-HOUSE FOIE GRAS (70GR) 480B**

### CHEF'S PLATTER

*Let the Chef choose the best for you*

**FARMER BOARD 890B**

3 cheeses, 3 cold cuts

**COCOTTE BOARD 1490B**

5 cheeses, 5 cold cuts & 1 roasted chicken rilette

**TRUFFLE BOARD 720B**

Truffle Gouda, Truffle Brillat-savarin  
Truffle Salami, Truffle toasted bread

**CHORIZO IBÉRIQUE**

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

**IBERICA "PALETTA"**

28 MONTH  
(50g) 540B  
(100g) 1000B

**COLD CUT & CHEESE**

*Select your favorite items from the display*

**SELECTION OF**

**3 ITEMS 480BHT**

**5 ITEMS 780BHT**

**7 ITEMS 1080BHT**

**30" INCH BOARD 1890B**

Iberica paletta 24th month, Chorizo Iberico, Truffle gouda

Comte 28th month, Brie de meaux, Truffle salami, Foie gras toast

## SOMETHING SWEET

**70% DARK CHOCOLATE LAVA 320B**

Dark chocolate lava, pineapple confit & Tahiti vanilla ice cream

**PARIS-BREST 320B**

Chou pastry, praline mousse, hazelnut jam, roasted hazelnut and almonds

**"GRAND CRU" VALRHONA 420B**

Albinoa 85% Powerful and tannic  
Alpaco 66% Flowerful and woody  
Jivara 40% Creamy and chocoltery

**COCOTTE TIRAMISU 290B**

Ladyfinger biscuit, mascarpone cream, dolce gusto & coffee jelly

**PAVLOVA 320B**

Meringue, seasonal fruit from royal farm project, lemon sorbet, raspberry jelly, passion fruit sauce & fluffy chantilly

**STRAWBERRY LOVERS 360B**

Freshly cut strawberry, custard cream, strawberry sponge cake, pistachio ganach and roasted pistachio

**STICKY TOFFEE COOKIE 320B**

Half baked cookie, salted butter caramel & Tahiti vanilla ice cream



When nature takes over



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