

COCOTTE

—‡ SMALL PLATES ‡—

ITALIAN TAGGIASCHE OLIVE TAPENADE 50

TANDOORI SPICE & EGGPLANT CAVIAR 50

TRUFFLED TARAMA 90

—‡ CHARCUTERIE PLATES ‡—

ROSETTE 70

DUCK RILLETTES 90

24 MONTHS PATA NEGRA HAM 120

ASSIETTE DE FROMAGES BEILLEVAIRE

3 cheeses 100

7 cheeses 220

10 cheeses 300

black cherry jam | salad | toasted walnuts

MIXED TAPAS PLATTER 330

tapenade | eggplant caviar | tarama | cheeses | charcuterie

—‡ APPETIZERS ‡—

SALADE D'ESCARGOTS DE BOURGOGNE 170

garlic buttered snails | crispy shallots | 24 months comté
fennel ganache | tasmanian pepper dressing

SPRING VEGETABLE GAZPACHO 150

cucumber | celery | fennel | avocado
spring onions | thai basil & lime

COCOTTE CLASSIC STEAK TARTARE 170 / 240

large portion served with a side of homemade fries

RUSSIAN KING CRAB & AVOCADO 200

yuzu two ways

—‡ MAINS ‡—

DOVER SOLE MEUNIERE 300

vegetables linguini | yuzu tabouleh | beurre noisette

AUSTRALIAN LAMB CHOPS 290

cajun sweet potatoes fries | cucumber & radish salad
harissa mustard

FRENCH PAN SEARED SEABASS 270

snow peas | artichokes heart | carrot parisienne
mushroom shavings | tom kha gai jus

KUROBUTA JAPANESE PORK ROSSINI 290

grilled foie gras | thyme mousseline
asparagus | truffle jus

SPANISH OCTOPUS & SAFFRON CLAMS 280

poached shrimps | saffron cream | white wine |
onions | parsley | guallijo sauté rice

PRIME VEAL CHOP 320

morel sauce | sautéed baby veggies

—‡ TO SHARE FOR TWO ‡—

WHOLE ROASTED FRENCH BARBARIE DUCK 680

morello cherry sauce | purée mousseline | petit pois

BEEF "RIBEYE TOURNEDOS" (500g) 700

sauces and garnitures "du jour"

—‡ SIDES 50 ‡—

homemade fries | sweet potatoes fries | purée mousseline
green salad | sauté vegetables

—‡ DESSERTS ‡—

VALRHONA CHOCOLATE FONDANT 110

raspberry center | vanilla ice cream | choco dust

WARM APPLE TARTE TATIN 90

Madagascar vanilla whipped cream | butterscotch sauce
baby calvados apple

TORCHED PINEAPPLE & POPCORN 90

caramelized popcorn | spiced calamansi jus | coconut ice cream

ARTISANAL ICE CREAMS AND SORBETS 90

selection of three kinds | toasted almonds

ASSIETTE DE FROMAGES BEILLEVAIRE

3 cheeses 100

7 cheeses 220

10 cheeses 300

black cherry jam | salad | toasted walnuts

—‡ DESSERT WINES ‡—

Muscat de Beaumes de Venise, 2007 Domaine de Coyeux 70

Castelnaud de Suduiraut, 2008 Sauternes 95

—‡ MERCI ‡—

All prices are in Hong Kong Dollars subject to 10% service charge.

*Please inform our team if there are any dietary requirements
before placing the order.*

(V) vegetarian dishes



#cocottehk