

CÔTE

BAR BISTRO

DINNER

BITES

<i>Sourdough bread with butter and truffle mayonnaise</i>	5.50	<i>Oeuf mayonnaise with crab and herring caviar</i>	6.50
<i>Oven-baked marrowbone with parsley, garlic and toast</i>	10.50	<i>Macaron boudin de noir</i>	
<i>Bite croquettes x 6 with mustard mayonnaise</i>	8.50	<i>with black sausage and Sauternes gel</i>	8.50
<i>Bayonne ham 80 gram</i>	14.50	<i>Comté reserve from Marcel Petite</i>	7.50
<i>Charcuterie for two people</i>	25.50	<i>Zeeland flat oysters 1/2 dozen</i>	22.50

STARTERS

<i>French onion soup "au gratin" with Gruyère cheese</i>	7.50
<i>Creamy lobster bisque with toast and crab salad</i>	12.50
<i>Escargots Classic with garlic-parsley butter and sourdough bread (x 6 or x 12)</i>	10.50/15.50
<i>Crab cocktail with avocado, tomato and herring caviar</i>	15.50
<i>Flammkuchen with Vacherin Mont d'Or, onion compote and mushrooms</i>	12.50
<i>Pâté de campagne with toast, onion compote and cornichons</i>	13.50
<i>Steak tartare with toast</i>	14.50

MAIN COURSES

<i>Steak au poivre (grain-fed beef) with pommes Anna and pepper sauce</i>	26.50
<i>Côte slider burgers with Bayonne ham, raclette, béarnaise and fries</i>	21.50
<i>Free-range chicken roll with cèpe mushroom sauce, red wine jus, mushrooms and potato puree</i>	22.50
<i>Sea bass with potato mousseline, sauerkraut and cèpe mushroom jus</i>	24.50
<i>Whole prawns fried in garlic-parsley butter served with salad and fries</i>	27.50
<i>Truffle risotto with mushrooms, Parmesan and green asparagus</i>	22.50
<i>Boeuf bourguignon with garden carrots, fried mushrooms and potato puree</i>	23.50
<i>Dover sole with remoulade, lemon and fries</i>	34.50
<i>Entrecote with béarnaise sauce and pommes Anna</i>	26.50

Chateaubriand

served with pommes Anna, mushrooms,
fries and various sauces 74.50
For 2 people

Côte de boeuf

served with pommes Anna, mushrooms,
fries and various sauces 69.50
For 2 people

SALADS

<i>Caesar with free-range chicken, bacon, Parmesan and anchovies</i>	18.50
<i>Chef's salad classic gourmet main course salad with seafood and meat</i>	28.50

SIDES

<i>Bibb lettuce "vinaigrette" with French dressing and chives</i>	5.50
<i>Fresh fries with mayonnaise</i>	5.50
<i>Côte fries with Comté, onion compote and truffle mayonnaise</i>	6.50

DESSERTS

<i>Chocolate mousse for 2 people with salted caramel and nuts</i>	14.50
<i>Pavlova with meringue, white chocolate mousse, passion fruit and mango</i>	10.50
<i>Éclair housemade and ever-changing</i>	8.50
<i>Selection of macarons</i>	7.50
<i>Soft serve ice cream "Dame Blanche" with chocolate sauce and chocolate curls</i>	9.50
<i>Selection of French cheeses with fig compote and dark fig-nut bread</i>	13.50
<i>Espresso martini Kahlúa, vodka, espresso</i>	9.50
<i>Tarte au citron</i>	5.50



WINE

HOUSE WINES LA FLAUTA

White, Macabeo, Viura	27.50 glass 5.50
Rosé, Tempranillo	27.50 glass 5.50
Red, Monastrell	27.50 glass 5.50
Cava	30.00 glass 6.00

WHITE REFRESHING ELEGANT

Blaashoek 30.00 | glass 6.00
Sauvignon blanc, Western Cape
refreshing, floral, green

Les Mûriers Blanc 34.50
Vermentino, Languedoc
juicy, citrus, almond

Touraine Blanc Chantemerle 39.50
Sauvignon blanc, Loire
pure, expressive, fruity

Domaine Treuillet 'Pouilly Fumé' 48.50
Sauvignon blanc, Loire
zesty, green, spicy

Alain Pautré 'Chablis' 55.50
Chardonnay, Burgundy
green, filming, citrus

WHITE FRUITY AROMATIC

Guilhem 34.50
Viognier, Languedoc
stone fruit, soft, pure

Terra Burdigala 37.50
Sauvignon blanc, Bordeaux
aromatic, refreshing, floral

Alain Jaume Côte du Rhône 42.50
Rousanne, Viognier, Rhône
floral, stone fruit, almond

Olivier Morin Aligoté 46.50
Aligoté, Burgundy
floral, citrus, smooth

Fabien Duveau Saumur Blanc 49.50
Chenin Blanc, Loire
ripe fruit, peach, full

WHITE FULL RIPE

Blaashoek 30.00 | glass 6.00
Chardonnay, Western Cape
floral, full, round

Domaine la Colombette Fleur 34.50
Chardonnay, Languedoc
creamy, butter, toast

Château L'Esparrou Grand Reserve 36.50
Chardonnay, Pays D'Oc
full, round, creamy

Julien Pilon 'Baby Condrieu' 49.50
Viognier, Rhône
stone fruit, creamy, wood

Olivier Morin 'Constance' 52.50
Chardonnay, Burgundy
oak, spicy, toast

Domaine Germain Saint-Romain blanc 59.50
Chardonnay, Burgundy
mineral, full, oak

Saint-Aubin 79.50
Chardonnay, Gérard Thomas
full, ripe fruit, smoky

ROSE

l'Escarelle 37.50 | glass 7.50
Cinsault, Provence
fresh, smooth, mineral
magnum 79.50

AIX 42.50
Grenache noir, Provence
red fruit, citrus, soft
magnum 90.00

RED FINE ELEGANT

Olivier Morin 'Constance' 48.50
Pinot Noir, Burgundy
earthy, pure, fragrant

Fleurie Les Labourons 52.50
Gamay Noir, Beaujolais
uice, dark fruit, spice

RED FRUITY FRAGRANT

Costadoro D'Abruzzo 32.50 | glass 6.50
Montepulciano, Abruzzo
black fruit, bold, body

Alain Jaume Côtes du Rhône 36.50
Grenache & Syrah, Rhône
vanilla, spices, juicy

Chateau le Payral Sauvignon blanc 37.50
Bordeaux, France
ripe fruit, tropical, aromatic

Château Rocher-Calon Saint Émilion 48.50
Merlot & Cabernet Franc, Bordeaux
red fruit, earthy, spices

RED BOLD RIP

La Scelta di Angelina 30.00 | glass 6.00
Sangiovese, Sicily
sturdy, intense, fruit

Saint Auriol 'Chatelaine' Corbières 32.50
Grenache, Carignan & Syrah, Languedoc
soft, spicy, ripe fruit

Château Haut Baron 35.50
Cabernet Sauvignon & Merlot, Bordeaux
wood-aged, black fruit, intense

Château L'Esparrou 'Le Castell' 39.50
Syrah, Grenache & Carignan
black fruit, full, oak

Domaine Raspail-Ay Gigondas 59.50
Grenache, Syrah - Mourvèdre, Rhône
vanilla, juicy, red fruit

Château d'Escurac 53.50
Merlot, Cabernet Sauvignon & Cabernet Franc, Bordeaux
full, smoky, truffle

Lalande de Pomerol 64.50
Merlot - Cabernet Franc, Bordeaux
full, smoky, truffle

CHAMPAGNE & BUBBELS

Ruinart blanc de blancs	134.50
Veuve Clicquot brut	82.50
Veuve Clicquot brut demi	45.00 (0.35 ltr)

