

# CÔTE

BAR BISTRO

## DINNER

### BITES

<i>Oeuf mayonnaise with crab and herring caviar</i>	8.50	<i>Oysters half dozen</i>	21.50
<i>Sourdough bread with butter and dip of the moment</i>	6.50	<i>Comté Reserve by Marcel Petite, aged 16 months</i>	8.50
<i>Bayonne ham 13 months air-dried ham</i>	14.50	<i>Marrowbone with antiboise and bread</i>	12.50

### STARTERS

<i>Bisque with lobster, toast and crab salad</i>	14.50
<i>Tuna niçoise with red beetroot, crème fraîche and toast</i>	17.50
<i>French onion soup topped with melted Gruyère</i>	8.50
<i>Steak tartare with cornichons, toast and capers</i>	16.50
<i>Flammkuchen with Brie de Meaux, onion compote, mushrooms and walnut</i>	14.50
<i>Pâté de champagne with toast, onion compote and cornichons</i>	13.50
<i>Escargots classic with garlic-parsley butter and sourdough bread (half dozen or dozen)</i>	12.50/16.50

### MAIN COURSES

<i>Free-range chicken roll with nameko mushrooms, red wine jus and potato puree</i>	22.50
<i>Boeuf bourguignon with garden carrot, mushrooms and its own jus</i>	25.50
<i>Sea bass with sauerkraut, cèpe mushroom jus, truffle and potato mousseline</i>	26.50
<i>Côte slider burgers with raclette, Bayonne ham, bearnaise and fries</i>	23.50
<i>Risotto with truffle, green asparagus, mushrooms and Parmesan</i>	22.50
<i>Steak au poivre "grain fed" with vegetables, potatoes Anna and pepper sauce</i>	27.50
<i>Whole roasted prawns pan-fried with garlic-parsley butter and served with a salad</i>	27.50
<i>Dover sole with remoulade, salad and lemon</i>	34.50
<i>Beef sirloin with bearnaise, potatoes Anna and vegetables</i>	26.50

*Chateaubriand*  
served with vegetables, fries  
and various sauces 74.50  
For two persons

*Côte de boeuf*  
served with vegetables, fries  
and various sauces 77.50  
For two persons

### SALADS

<i>Caesar with free-range chicken, egg, bacon, anchovies and croutons</i>	20.50
<i>Côte with smoked and marinated salmon, prawns and sea bass</i>	27.50
<i>Smoked salmon with avocado, poached egg and herb oil</i>	20.50
<i>Burrata with mesclun, balsamic vinegar and nuts</i>	19.50

### SIDES

<i>Côte fries with Comté Reserve, onion compote and truffle mayonnaise</i>	6.50
<i>Green salad with tomato, radish, cucumber, artichoke, herb oil and croutons</i>	5.50
<i>Fresh fries with mayonnaise</i>	5.50

### DESSERTS

<i>Eclair flavour of the moment</i>	8.50
<i>Pavlova with meringue, white chocolate mousse, passionfruit and mango</i>	12.50
<i>Selection of macarons</i>	7.50
<i>Chocolate mousse for 2 persons with caramel sauce</i>	14.50
<i>Tarte au citron</i>	6.50
<i>Selection of French cheeses with fig compote and fig-nut bread</i>	13.50
<i>Dame blanche ice cream soft ice cream, crumble and chocolate sauce</i>	9.50

# WINE

## WHITE REFRESHING ELEGANT

**Blaashoek** 32.50 | carafe 9.50 | glass 6.50  
Sauvignon blanc, Western Cape  
refreshing, floral, green

**Les Mûriers Blanc** 36.50  
Vermentino, Languedoc  
juicy, citrus, almond

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

**Domaine Treuillet 'Pouilly Fumé'** 49.50  
Sauvignon blanc, Loire  
zesty, green, spicy

**Alain Pautré 'Chablis'** 57.50  
Chardonnay, Burgundy  
green, filming, citrus

## WHITE FRUITY AROMATIC

**Prima Alta** 35.00 | carafe 10.00 | glass 7.00  
Pinot Grigio, Sicily  
crispy, white peach, citrus

**Guilhem** 36.50  
Viognier, Languedoc  
stone fruit, soft, pure

**Bernardus** 52.50  
Sauvignon blanc, California  
gooseberry, citrus, bold

**Alain Jaume Côte du Rhône** 44.50  
Rousanne, Viognier, Rhône  
floral, stone fruit, almond

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

**Olivier Morin Aligoté** 52.50  
Aligoté, Burgundy  
floral, citrus, smooth

## WHITE FULL RIPE

**Blaashoek** 32.50 | carafe 9.50 | glass 6.50  
Chardonnay, Western Cape  
floral, full, round

**Domaine la Colombette Fleur** 36.50  
Chardonnay, Languedoc  
creamy, butter, toast

**Château L'Esparrou Grand Reserve** 39.50  
Chardonnay, Pays D'Oc  
full, round, creamy

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

**Olivier Morin 'Constance'** 56.50  
Chardonnay, Burgundy  
oak, spicy, toast

**Bernardus** 58.50  
Chardonnay, California  
butter, tropical fruit, vanilla

**Domaine Germain Saint-Romain blanc** 69.50  
Chardonnay, Burgundy  
mineral, full, oak

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

## HOUSE WINES LA FLAUTA

**White, Macabeo, Viura** 29.50 | carafe 8.50 | glass 6.00  
**Rosé, Tempranillo** 29.50 | carafe 8.50 | glass 6.00  
**Red, Monastrell** 29.50 | carafe 8.50 | glass 6.00  
**Cava** 34.00 | glass 6.80

## ROSE

**Bernardus Rosé** 42.50 | glass 9.50  
Grenache, Syrah, Cabernet Sauvignon, Cinsault  
red fruit, peach, spices

## RED FINE ELEGANT

**Olivier Morin 'Constance'** 52.50  
Pinot Noir, Burgundy  
earthy, pure, fragrant

**Fleurie Les Labourons** 56.50  
Gamay Noir, Beaujolais  
juice, dark fruit, spices

## RED FRUITY FRAGRANT

**Costadoro D'Abruzzo** 35.00 | carafe 10.00 | glass 7.00  
Montepulciano, Abruzzo  
black fruit, bold, body

**Alain Jaume Côtes du Rhône** 37.50  
Grenache & Syrah, Rhône  
vanilla, spices, juicy

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

## RED BOLD RIPE

**La Scelta di Angelina** 32.50 | carafe 9.50 | glass 6.50  
Sangiovese, Sicily  
sturdy, intense, fruit

**Saint Auriol 'Chatelaine' Corbières** 36.50  
Grenache, Carignan & Syrah, Languedoc  
soft, spicy, ripe fruit

**Château L'Esparrou 'Le Castell'** 42.50  
Syrah, Grenache & Carignan  
black fruit, full, oak

**Domaine Raspail-Ay Gigondas** 62.50  
Grenache, Syrah - Mourvèdre, Rhône  
vanilla, juicy, red fruit

**Château d'Escurac** 55.50  
Merlot, Cabernet Sauvignon & Cabernet Franc, Bordeaux  
full, smoky, truffle

**Lalande de Pomerol** 66.50  
Merlot - Cabernet Franc, Bordeaux  
full, smoky, truffle

**Bernardus** 67.50  
Pinot Noir, California  
spicy, black fruit, vanilla

**Bernardus 'Marinus'** 99.50  
Bordeaux blend, California  
rich, tobacco, black fruit

## CHAMPAGNE & SPARKLING WINE

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

