

# CÔTE

BAR BISTRO

## LUNCH

### BITES

- Oeuf mayonnaise* with crab and herring caviar  
*Steak tartare* served on toast with truffle and shallot  
*Oysters* half dozen  
*Sourdough bread* with butter and dip of the moment  
*Charcuterie* gourmet platter with cold cuts for 2  
*Bite croquettes* 6 pcs with mustard mayonnaise  
*Comté Reserve* by Marcel Petite  
*Marrowbone* with antiboise and toast  
*Pâté de campagne* with toast, onion compote and cornichons  
*Bayonne ham* 13 months air dried ham  
*Selection of French cheeses* with fig compote and fig & nut bread

### CROQUES

- Croque monsieur* with bechamel sauce, cooked ham and mustard  
*Croque madame* with bechamel sauce, cooked ham, mustard and a fried egg

### CLASSICS

- Omelette* with cooked ham, Gruyère and chives  
*Oeuf norvégien* with croissant, smoked salmon, poached egg and hollandaise  
*Oeuf truffé* with croissant, fried mushrooms, spinach, poached egg, Parmesan and hollandaise  
*French onion soup* topped with melted Gruyère  
*Steak tartare* with cornichons, toast and capers

### SANDWICHES

- Burrata* with garden greens, preserved vegetables, balsamic vinegar and nuts  
*Brie served warm* with walnuts, truffle vinaigrette and balsamic vinegar  
*Pâté de campagne* with onion compote, cornichons and coarse mustard  
*Steak* beef sirloin with truffle mayonnaise and Comté Reserve  
*Smoked salmon* with avocado, lemon mayonnaise and a salad

### MAIN COURSE SALADS

- Caesar* with free-range chicken, egg, bacon, anchovies and croutons  
*Côte* with smoked salmon, prawns and sea bass  
*Smoked salmon* with avocado, poached egg and herb oil  
*Burrata* with salad greens, balsamic vinegar and nuts

### SWEETS

- Croissant* with jam, Nutella or butter  
*Eclair* flavour of the moment  
*Selection of macarons* 4 pcs  
*Tarte au citron*  
*Chocolate covered cream puff*

