

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
Boiled shrimp with mayonnaise
Pâté de campagne with toast, onion compote and cornichons
Bayonne ham 13 months air dried ham
Selection of French cheeses from Fromagerie Guillaume

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

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

MAIN COURSE SALADS

- 8.50 *Caesar* with free-range chicken, egg, bacon, anchovies and croutons
9.50 *Côte* with smoked salmon, prawns and sea bass
13.50 *Smoked salmon* with avocado, poached egg and herb oil
14.50 *Burrata* with salad greens, balsamic vinegar and nuts
13.50

SWEETS

- 13.50 *Pprofiteroles* with jam, Nutella or butter
14.50 *Eclair* with vanilla ice creama dn warm chocolatete
4.50 *Selection of macarons* 4 pcs
7.50 *Tarte au citron*
6.50 *Chocolate covered cream puff*
5.50

