



DINNER



BITES

Sourdough bread <i>with salted butter</i>	6.50
Oeuf mayonnaise <i>with herring caviar</i>	7.50
Boiled shrimp <i>with fresh mayonnaise</i>	12.00
Oysters <i>1/2 dozen</i>	22.00
Bayonne ham <i>13 months aged ham</i>	14.50
Comté Réserve <i>by Marcel Petite</i>	8.50
Charcuterie platter <i>for 2 people</i>	25.50

STARTERS

Steak tartare <i>served with toast</i>	17.00
Burrata <i>with grilled peach, salted almonds and green herbs</i>	16.50
Escargots <i>with sourdough bread (6 of 12 pieces)</i>	14.00/19.00
Bisque <i>creamy lobster soup with toast and rouille</i>	14.50
French onion soup <i>au gratin with Gruyère</i>	9.50
Pâté de campagne <i>with toast and coarse mustard</i>	14.50
Crab & avocado <i>Dutch crab salad with avocado and tomato</i>	16.50

MAIN COURSES MEAT

Côte slider burgers <i>with raclette, Bayonne ham, béarnaise and French fries</i>	24.50
Côte chicken <i>with tarragon jus</i>	25.00
Boeuf bourguignon <i>with garden carrots and mushrooms</i>	22.50
Entrecôte <i>with beurre de Paris</i>	27.50
Steak au poivre <i>with pepper sauce</i>	28.50
Ribeye <i>with red wine jus</i>	32.50

Chateaubriand
with 3 sauces and garnish
70.00 (for 2 persons served)

MAIN COURSES SEAFOOD

Sea bass <i>with antiboise and herb oil</i>	24.50
Argentine prawns <i>with crab ravioli and lobster jus</i>	27.00
Cod fillet <i>with cockles, garden peas, beurre blanc and green herbs</i>	29.50
Lemon sole <i>with tarragon mayonnaise</i>	29.50

MAIN COURSES VEGETARIAN

Pointed cabbage <i>with beurre noisette, feta cream, fennel and almonds</i>	19.50
Melanzane <i>with mozzarella and Parmesan</i>	23.00
Ravioli <i>filled with ricotta and spinach with sage butter</i>	22.00

CHEF'S SALADS

Caesar <i>with free range chicken, egg, bacon and croutons</i>	19.50
Salmon <i>with avocado, poached egg and Green Goddess dressing</i>	22.00
Burrata <i>with grilled peach, salted almonds and green herbs</i>	18.00
Côte <i>with crab, smoked eel, smoked salmon, Argentine prawn and curry mayonnaise</i>	26.50

SIDE DISHES

French fries	
<i>with housemade mayonnaise</i>	6.50
Côte French fries <i>with truffle mayonnaise, onion compote and</i>	
Comté cheese	7.50
Bibb lettuce	
<i>with a classic vinaigrette</i>	6.50
Grilled vegetables	6.50

DESSERTS

Chocolate mousse <i>dark chocolate with sea salt and chocolate</i>	
brITTLE	9.50
Soft serve ice cream <i>with salted caramel</i>	7.50
Profiteroles <i>with soft serve ice cream and chocolate</i>	10.50
Tarte au citron	6.50
Pavlova <i>with marinated strawberries and white chocolate</i>	9.50
Cheese platter <i>from Fromagerie Guillaume</i>	14.50
Selection of macarons	7.50

SCAN FOR
OTHER LANGUAGES



CÔTE
BAR BISTRO