



LUNCH



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</i>	14.50
Comté Réserve <i>by Marcel Petite</i>	8.50
Charcuterie platter <i>for 2 people</i>	25.50

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

CROQUES

Croque monsieur <i>béchamel sauce, cooked ham and Dijon mustard</i>	14.00
Croque madame <i>with béchamel sauce, cooked ham, Dijon mustard and a fried egg</i>	15.00
Croque chèvre <i>with goat cheese, tomato and aubergine</i>	16.00

SANDWICHES

Steak <i>with beurre de Paris</i>	18.50
Crab & smoked eel <i>with avocado, Dutch crab salad with dill</i>	19.50
Pâté de campagne <i>with cornichons, coarse mustard and piccalilli mayonnaise</i>	14.50
Croast with smoked salmon <i>with avocado, poached egg, arugula and ricotta</i>	16.00
Warm Brie <i>with walnuts, balsamic vinegar and arugula</i>	13.50

LUNCH DISHES

Steak tartare <i>served with toast</i>	17.00
Eggs Norwegian <i>with smoked salmon and hollandaise</i>	19.50
Eggs benedict <i>with bacon and hollandaise</i>	18.50
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
Omelette <i>with Gruyère, ham and chives</i>	15.00
French onion soup <i>au gratin with Gruyère</i>	9.50

SIDE GERECHTEN

French fries <i>with housemade mayonnaise</i>	6.50
Côte French fries <i>with truffle mayonnaise, onion compote and Comté cheese</i>	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 brittle</i>	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

SCAN FOR
OTHER LANGUAGES



CÔTE
BAR BISTRO