

COCOTTE

COMMUNAL - RESTAURANT - BAR



3 COURSE EXECUTIVE SET LUNCH @ \$29 PER PERSON

Includes coffee or tea.
Top up \$10 for a glass of house wine.
Not available on Saturday, Sunday & PH.

APPETIZERS

Choice of 1:

SOUPE DU JOUR
See the board for what's available today.

CHICKEN LIVER MOUSSE
Served w/ cornichons & tomato coulis.

ROSETTE
Slices of salty cured pork sausage.

PEAR, BLEU D'Auvergne SALAD
Mixed salad tossed in a lemon-hazelnut dressing, w/fresh pears, toasted hazelnuts & Bleu D'Auvergne cheese.

PORK RILLETES
Served w/ mustard & olives.

MAINS

Choice of 1:

PAN SEARED CHICKEN W/PINE NUT, MUSHROOM & PORT CREAM
Served w/crushed potatoes & haricot vert.

TARTE DU JOUR
See our board for homemade tart of the day served w/side salad.

PAN SEARED SEABASS
On a bed of summer vegetables in a seafood nage.

HOMEMADE DUCK CONFIT +9-
French duck leg served w/salad, roast potatoes & sauce a l'orange.

DESSERT

Choice of 1:

HOMEMADE ICE-CREAMS & SORBETS
See the board for our daily flavours.

CITRON TARTE
Tangy lemon curd in a homemade crust.

CHOCOLATE MOUSSE
Made w/Valrhona Araguani 72%.

CRÈME BRULEE
Flavoured custard w/a caramel topping.

Prices are subject to 10% service charge and prevailing government taxes.

Nº 2 DICKSON ROAD SINGAPORE 209494 TEL.+65 6298 1188 FAX.+65 6298 2211 WWW.RESTAURANTCOCOTTE.COM



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COMMUNAL SET LUNCH FOR 3-4 @ \$156

Includes coffee or tea.
Top up \$10 for a glass of house wine.
Not available on Saturday, Sunday & PH.

APPETIZERS

Choice of 3:

PEAR, BLEU D'Auvergne SALAD
Mixed salad tossed in a lemon-hazelnut dressing
w/fresh pears, toasted hazelnuts
& Bleu D'Auvergne cheese.

FRISÉE & LARDON SALAD
Smoky lardons, frisee, bacon vinaigrette
& a poached egg.

CHICKEN LIVER MOUSSE
Served w/cornichons & tomato coulis.

ROSETTE
Slices of salty cured pork sausage.

PORK RILLETES
Served w/mustard & olives.

BASQUE SQUID
Spicy squid stew from the Basque region.

FRIED TRIPE
Slow cooked till tender & coated
in crisp breadcrumbs.

ESCARGOT GOUGERES
Parsley cream, tomato coulis in
gruyere pastry.

+3-

MAINS

Choice of 3:

ROAST PORK COLLAR
Cooked in a creamy Dijon mustard sauce.
Served w/brussel sprouts amandine, garlic
potatoes & forest mushrooms.

BRAISED BEEF CHEEK
Grass fed Australian beef cheek w/mushroom
jus, peas & potato gratin.

PAN SEARED CHILEAN SEA BASS
Served w/sauce nantua, roasted fennel
& chervil.

SOLE MEUNIERE
Fresh, whole pan-seared sole in a brown butter
sauce. Served w/spring vegetables.

DESSERT

Choice of 1:

DESSERT PLATTER
A selection of homemade desserts
to share.

ARTISANAL CHEESE PLATTER
A selection of air-flown artisanal cheeses from
our trolley.

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APPETIZERS

SOUPE DU JOUR

See our board for what's available today.

FRIED TRIPE

15-

Slow cooked till tender & coated in crisp breadcrumbs.

BASQUE SQUID

16-

Spicy squid stew from the Basque region.

CHICKEN LIVER MOUSSE

16-

Served w/ cornichons & tomato coulis.

FRESH PEAR & BLEU D'Auvergne

16-

Mixed salad tossed in a lemon-hazelnut dressing, w/ fresh pears, toasted hazelnuts & Bleu D'Auvergne cheese.

HOMEMADE PORK RILLETTES

18-

Served w/ mustard & olives.

FRISÉE & LARDON SALAD

18-

Smoky lardons, frisée, bacon vinaigrette & a poached egg.

ESCARGOT GOUGERES

19-

Parsley cream, tomato coulis in gruyere pastry.

MOULES À LA NORMANDE

22-

Air-flown live Norwegian Blue Mussels. Cooked in a light apple cider cream sauce. Subject to availability.

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Petites	Moyennes	Grandes
1	2-3	4-5
personne	personnes	personnes

MAINS

SPECIAL OF THE DAY
See our board for what's available today.

POULET ROTI (AVAILABLE FOR DINNER DAILY ONLY EXCEPT TUESDAYS) Whole hormone free chicken, marinated for 2 days & roasted w/fresh herb butter. Served w/gravy, roast baby potatoes & spring vegetables.	-	60-	-
PAN SEARED CHILEAN SEA BASS Served w/sauce nantua, roasted fennel & chervil.	34-	-	-
ROAST PORK COLLAR Cooked in a creamy Dijon mustard sauce. Served w/brussel sprouts amandine, garlic potatoes & forest mushrooms.	34-	98-	165-
SOLE MEUNIERE Fresh, whole pan-seared sole in a brown butter sauce. Served w/spring vegetables.	34-	58-	-
STEAK TARTARE Raw minced beef served w/traditional condiments & french fries.	34-	-	-

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	Petites 1 personne	Moyennes 2-3 personnes	Grandes 4-5 personnes
MAINS			
BRAISED BEEF CHEEK Grass fed Australian beef cheek w/mushroom jus, peas & potato gratin.	35-	105-	175-
MOULE FRITE Air-Flown live Norwegian Blue Mussels. Cooked in a light apple cider cream sauce & served w/fries. Subject to availability.	37-	-	-
ROAST VEAL RACK (45 minutes waiting time) Dutch milk fed veal scented w/rosemary & garlic. Served w/spring vegetables & roast potatoes.	69-	139-	-

SIDES

6- EACH

ROAST BABY POTATOES

SPRING VEGETABLES

BRUSSEL SPROUTS AMANDINE

FRENCH FRIES

MADIERA GRAVY

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DESSERTS

SPECIAL OF THE DAY

See our board for what's available today.

AIR-FLOWN ARTISANAL CHEESES FROM OUR TROLLEY

Each plate comes with a selection of nuts, crackers & preserves.

HOMEMADE ICE-CREAMS & SORBETS 7- per scoop
See the board for our daily flavours.

CRÈME BRULÉE 12-
Flavoured custard w/a caramel topping.

TARTE AU CITRON 13-
Tangy lemon curd in a homemade crust.

APPLE FRANGIPANE TART 14-
Poached gala apples baked in a rum
flavoured almond filling.

CREPE SUZETTE 18-
Homemade crepes w/caramel orange sauce
Flambéed w/Grand Marnier.

POACHED RED WINE PEARS 19-
Served w/almond sabayon.

DESSERT PLATTER 30-
A selection of homemade desserts
to share.

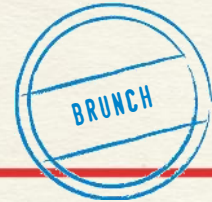
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BRUNCH

WEEKEND ROAST

Live carving station.
See our board for what's available today.

NICOISE SALAD 18-
Traditional provencal salad of fine beans,
anchovies, olives, tomatoes, tuna &
hard boiled eggs.

FRESH PEAR & BLEU D'Auvergne 16-
Mixed salad tossed in a lemon-hazelnut
dressing, w/fresh pears, toasted hazelnuts
& Bleu D'Auvergne cheese.

CROQUE MONSIEUR 16-
Brioche, bechamel, dijon mustard,
ham & gruyere. +2 MADAME

PAIN PERDU 16-
'Lost Bread', served w/freshly whipped
Chantilly & a homemade cherry glaze.

FRIED TRIPE 15-
Slow cooked till tender & coated
in crisp breadcrumbs.

FRESH FRUIT SALAD 14-
Mix of fresh fruits & summer berries tossed
in honey-chardonnay dressing & served
w/creme fraiche.

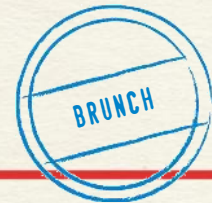
STEAK TARTARE 34-
Raw minced beef served w/traditional
condiments & french fries.

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EGGS

BRANDADE EGG COCOTTE Creamy salt cod mashed w/potatoes & fennel.	25-
FOIE GRAS EGG COCOTTE w/beet relish.	24-
OMELETTE w/sauteed mushrooms & truffle oil.	18-
w/ratatouille.	18-
EGGS COOK TO ORDER 2 eggs cooked either scrambled, poached, French omelette or fried.	5-

CREPES

SAVOURY

CREAMED LEEKS & SCALLOPS	22-
SMOKED SALMON, CREAMED SPINACH Served w/crème fraiche & chives.	22-
SMOKY BACON, EGG & GRUYERE CHEESE	20-

SWEET

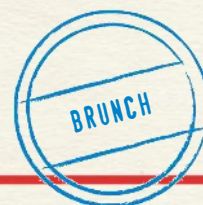
SUZETTE Served w/caramel orange sauce flambéed w/Grand Marnier.	18-
NORMANDY Caramelised apples & Calvados.	14-
SALT CARAMEL	14-

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SIDES

TOULOUSE SAUSAGES	10-
SLOW ROASTED VINE TOMATOES & GARLIC	8-
SIDE MESCLUN W/SHERRY VINAIGRETTE	6-
FRENCH FRIES	6-
ROAST HERB POTATOES	6-
STREAKY BACON	6-

PASTRIES

MIXED BASKET Comes with your choice of artisanal jams.	12-
PAIN AU CHOCOLAT	10-
CROISSANTS	9-
HALF LOAF BRIOCHE	7-
ALAIN MILLIAT JAMS 28G JAR Blackcurrant, Noire de Bourgogne Strawberry sengana, Limousin Blonde orange marmalade, Morocco Wild blueberry ardèche, Lozère Purple fig, Solliès en Provence	3-

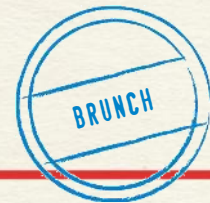
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BEVERAGES

PIERRE GIMONNET 1st CRU TRADITIONAL NV	139
PROSECCO EXTRA DRY NV (TENUTA SANT ANNA)	85
BLOODY MARY Vodka, tobasco, worcestershier, pepper & tomato juice.	16
MIMOSA Orange juice & bubbly.	16
GRAND MIMOSA Orange juice, grand marnier & bubbly.	18
FRENCH 75 Gin, lemon juice & bubbly.	18
KIR ROYALE Crème de Casis & bubbly.	28
SUMMER PUNCH Mixed fresh fruits w/ginger ale & ginger beer. Serves 4.	17
FRESH JUICES Freshly prepped w/choice of orange, carrot & apple or a mix of 2.	8

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