

Menu

THE NIBBLES

Bread with garlic butter, basil oil, and pink aioli **4.85**

Marinated olives **3.95**

Tapenade **4.50**

LES ENTRÉES

Soupe du jour 7.85

Soup of the day

Terrine de Campagne 8.50

Home-made pork terrine smoked bacon, juniper,
and pistachio served with crostini bread

Saumon fumé 11.85

Atlantic smoked salmon with spicy avocado,
spring onion orange olive oil, and garlic croutons

Escargot à la bourguignonne 9.50

Burgundy snails in home made garlic parsley
and Pernod butter served with baguette

Mozzarella and jambon 8.85

Grilled marinated vegetables, mozzarella and Serrano ham

Boulettes 8.85

Saffron arancini rice balls, mushroom and cheese served with truffles mayo

POUR PARTAGER

(to share)

Charcuterie 9.95/18.50

Charcuterie board Cred ham, saucisson, terrine, gherkins & bread

Poisson 12.50/22.50

Fried prawns, calamari, whitebait, smoked salmon
with spicy avocado anchovy tapenade and tartare sauce

Jardin 8.95/16.95

Coco vegetarian board, truffle arancini, tomato bruschetta,
marinated grilled vegetable



LES PRINCIPAUX

From the sea

Bar au citron 18.85

Fillet of fresh seabass in lemon and white wine sauce,
with sweet chips potato and French beans

La lotte au four 21.50

Oven-baked monkfish wrapped in strip bacon, red pesto,
spinach and sun blush tomato

From the farm

Bourguignonnes 19.50

7-hour slow-cooked British beef, mushroom, lardon, Burgundy wine
with creamy mashed potato and spicy sonsma cabbage

Confit de canard 19.80

French classic duck confit, in cherry and port sauce served
with dauphinoise potato and creamy spinach

Poulet au Sarrasin 17.50

Grilled breast of chicken, serrano ham, mozzarella,
tomato served with chips and spicy sonsma cabbage

From the market

Millefeuille végétarien 15.95

Vegetarian millefeuille lasagne, with thinly sliced aubergine, courgettes,
sweet peppers, basil pesto, mozzarella and bechamel, with skinny French fries

Plat du jour 20.95

Please ask for the dish of the day

LES GRILLE

Steak frit 24.95

Famous French sirloin steak 8oz (225g) served in a red wine,
green pepper & tarragon sauce, and skinny French fries

Côte de boeuf 80.00

Dry aged ribeye on the bone 40 days matures marinated in our secret herbs
and duck fat served with country chips, grilled tomato
and Coco special green pepper and tarragon sauce

Hamburger 16.90

Grilled grass-fed British beef, brioche bun, caramelized red onion,
Coco retro sauce, pickled cucumber, served with
homemade crunchy salad and country chips

LES PLATS D'ACCOMPAGNEMENT

Creamy spinach **4.95**

Skin on chips **4.95**

Dauphinoise **5.25**

French beans **4.95**

Mashed potato **4.95**

Tomato & onion salad **4.95**

Spicy cabbage **4.95**



DESSERT

Black truffle 7,45

Creamy zabaglione ice cream surrounded by a layer of chocolate hazelnut cocoa powder and crunchy hazelnut pieces

Passion cheesecake 7.25

White chocolate cheesecake decorated with a seeded passion fruit bergamot coulis

Pistachio delis 7.45

Rich chocolate dessert with a pistachio and chocolate creamy center

Apple rustic 6.95

French rustic apple cake with cinnamon and cream

Cantucci 7.50

Almond biscuit served with a glass of sweet Vin Santo wine

Affogato 8.50

Madagascar vanilla ice cream topped with espresso and amaretto shots

Mini dessert 6.50

Selection of mini lemon cannoli, almond cherry and pistachios Aragostina

Cheese board 8.85

Selection of cheeses served with chutney and biscuit

DESSERT WINE

Sauternes	7.85
Tokaj Patricius Sazu	10
Delgado Zuleta Pedro Ximenez	6.40
Sanderman 20 Years Old Port	9.95
Sanderman Vau Vintage	9.10
Ferreira Port Tawny	6.75

AMARI & GRAPPA

Grappa Tignanello	10.30
Grappa Bianca	7.75
Averna	7.95
Ferbet Branca	7.95
Frangelico	7.50

COGNAC

Maxime Trijol VS	10
Maxime Trijol VSOP	10.95
Antique XO	23

ARMAGNAC

Castarede 1984	16
Castarede 1974	18
Baron de sigognac	10

BRANDY & CALVADOS

Torres Reserve	7.95
Vecchia Romagna	7.50
Boulard Calvados	9.50

WHISKEY

Glenmorange 10 Years	20
Laphroaig 10 Years	12
Lagavulin 16 Years	16
The Balvenie 12 Years	11
Ardbeg 10 Years	11.50
The Dalmore 12 Years	10.80
Nikka Japan	12
Hibiki Japan	16

