



**Aux Cocottes, it is a cozy place that offers
you a revisited French cuisine.**

We put organic and gluten-free products in the spotlight
because it gives meaning to our cuisine.

It is a way for us to respect for our body and our planet.

At Aux Cocottes, homemade is at the heart of our « savoir faire ».

All our dishes are prepared on site by our
Chef Gabriele and his team, with only fresh products.

STARTERS

Organic egg cocotte, creamy black truffle sauce, aged Parmigiano Reggiano, baby leaf salad	14 €
Sautéed prawns, avocado mousseline, orange supremes	14 €
Beef tataki in teriyaki marinade, crisp vegetables, toasted sesame and smoky notes	14 €
Vitello tonnato : thinly sliced veal with a smooth tuna sauce, served over fresh salad greens	16 €
Cod ceviche, sweet potato purée, cucumber ribbons, spinach cream, pickled red onions	15 €
Creamy burrata, cherry tomatoes, basil pesto, toasted pine nuts	15 €

MAIN COURSE

« Black Angus » beef chuck <i>« Black Angus » (Argentina) beef chuck, slow-braised for 12 hours in red wine, served with linguine and sautéed mushrooms</i>	36 €
Caramelized duck breast <i>Caramelized duck breast, gently seared, with black pepper sauce and gratin dauphinois</i>	35 €
250g Angus ribeye <i>250g Angus ribeye (Argentina), truffle mashed potatoes, gorgonzola cream</i>	49 €
Sautéed Gnocchi <i>Gnocchi with wild mushroom cream and toasted hazelnuts</i>	27 €
Seasoned beef tartare <i>Hand-cut beef tartare with mustard, served with sautéed potatoes and baby greens</i>	28 €
Pan-seared cod fillet <i>Pan-seared cod fillet (skin on), crisp seasonal vegetables, caramelized onions, saffron cream and lemon emulsion</i>	36 €
Free-range chicken supreme <i>Free-range chicken supreme stuffed with mascarpone and fresh ginger, served with eggplant parmigiana and satay jus</i>	32 €
Grilled sea bass fillet <i>Grilled sea bass fillet, vegetable brunoise with fresh thyme, light yuzu emulsion</i>	34 €
Grilled octopus tentacle <i>Grilled octopus tentacle, broccoli mousse with preserved lemon, tomato sauce vierge, fresh herbs</i>	33 €
Large Mediterranean Salad <i>Mediterranean salad with mixed greens, seared prawns (frozen product), watermelon, feta and aromatic herbs</i>	27 €

DESSERTS

French toast <i>French toast infused with orange blossom, soft caramel, Bourbon vanilla cream and custard</i>	16 €
Crème brûlée <i>Tonka bean crème brûlée, delicately caramelised</i>	13 €
Intense molten dark chocolate cake <i>Intense molten dark chocolate cake, served with artisanal Bourbon vanilla ice cream</i>	15 €
Fresh pineapple carpaccio <i>Pineapple carpaccio with pineapple brunoise, floral honey and mint, homemade basil sorbet</i>	13 €
Gourmet Coffee with assortment of homemade mini desserts <i>Panna cotta with mango coulis, tonka bean crème brûlée, chocolate lava cake, pistachio financier</i>	16 €
Sélection de glaces et sorbets artisanaux <i>Assortment of artisanal ice creams and sorbets : vanilla, chocolate, pistachio, lemon, strawberry, basil</i>	12 €
Strawberry & pistachio tiramisu <i>Strawberry & pistachio tiramisu — a refined balance of freshness and richness</i>	14 €

Any substitution of side dishes may incur an additional charge.

RED WINES



14cl 50cl 75cl

Bourgogne Côte Chalonnaise A.O.P

« Millebuis Pinot Noir »

10 € 36 € 46 €

Bordeaux A.O.P Bio

« Pavillon Royal »

9 € 35 € 45 €

Brouilly A.O.P

« Château des Tours »

10 € 36 € 46 €

Bourgogne Hautes Côtes de Beaune A.O.P

« Domaine Berger Rive »

14 € 57 € 67 €

Bottled only — 75cl

Châteauneuf du Pape A.O.P Bio

« Les Granières de la Nerthe »

89 €

Saint-Émilion Grand Cru A.O.P Bio

« Château Cartier »

99 €

Pommard A.O.P

« Domaine Caillot »

190 €

WHITE WINES



14cl 50cl 75cl

IGP d'Oc Chardonnay

« Collovray et Terrier », Orchys

10 € 31 € 41 €

Chablis A.O.P

« Famille Savary »

14 € 57 € 67 €

Sancerre A.O.P

« Les Broux »

14 € 57 € 67 €

Quincy A.O.P

« Domaine des Ballandors »

12 € 48 € 58 €

ROSÉ WINES



14cl 50cl 75cl

Côtes de Provence A.O.P

Minuty, « Côté Presqu'île »

11 € 40 € 50 €

I.G.P Méditerranée

« Studio By Miraval »

12 € 49 € 59 €

COCKTAILS



Mojito 25 cl	13 €
Aperol Spritz 25 cl	13 €
Moscow Mule 25 cl	13 €
Gin Tonic 25 cl	13 €
Espresso Martini 25 cl	14 €

DIGESTIF BEVERAGES



Vodka 4 cl	12 €
Pear / Apple liquor 3 cl	11 €
Get 27 4 cl	9 €
Gentleman Jack 4 cl	15 €
Limoncello 4 cl	9 €
Cognac 3 cl	12 €
Calvados 3 cl	10 €

COLD DRINKS



Coca-Cola 25 cl	5.50 €
Coca-Cola Zéro 25 cl	5.50 €
Perrier 33 cl	5.50 €
Orangina 25 cl	5.50 €
Schweppes 25 cl	5.50 €
Ice Tea 25 cl	6.00 €
Jus de fruits 25 cl <i>Apple, Pineapple or Orange</i>	6.00 €
Still water 75 cl	7.00 €
Sparkling water 75 cl	8.00 €

BEERS



Desperados 33 cl	8 €
Heineken 33 cl	8 €
Leffe 33 cl	9 €
<i>Draft</i>	25 cl 50 cl
Affligem	6 € 10 €

APÉRITIFS



Kir 14 cl	11 €
Kir Royal 14 cl	12 €
Glass of champagne 12 cl	13 €
Ricard 2 cl	6 €
Martini 4 cl	7 €
Rum Diplomatico 4 cl	13 €

HOT DRINKS



Espresso	3.20 €
Large coffee	4.50 €
Espresso with milk	4.00 €
Double espresso	6.20 €
Cappuccino	7.00 €
Linden Infusion	6.00 €
Verbena Infusion	6.00 €
Hot chocolate	7.50 €