

LES



COCOTTES

MENU



WELCOME TO LES COCOTTES!

Step into a world where tradition meets conviviality. Here, the simple pleasures of slow-cooked food come to life.

Rediscover the authentic taste of dishes simmered with love, just like our grandmothers used to make, served in a cocotte for one or more people.

So, how does it work?

- 1.** Choose your slow-cooked dish from our menu.
- 2.** We bring it to your table in its cocotte*, made with fresh, quality ingredients.
- 3.** Just help yourselves!

We are delighted to welcome you and share good times around tasty food in a warm atmosphere.

**Dishes are served in a cocotte for 2 people or more*

STARTERS

Landes salad **21 €**

Duck breast, foie gras, gizzards, cherry tomatoes

Caesar salad *regular* **10 €** *large* **18 €**

Lyon-style salad *regular* **9 €** *large* **16 €**

Tomatoes, bacon, poached egg, croutons

Homemade country terrine **9 €**

Pickles and mixed greens

Baked egg **5,50 €**

Cream, parmesan and bacon

Charcuterie board **10 €**

Rosette sausage, cured ham, cooked ham, terrine and pickles

Mixed sharing board **19 €**

Rosette sausage, cured ham, cooked ham and assorted cheeses

Snails in parsley butter *6 pieces* **10 €** *12 pieces* **17 €**

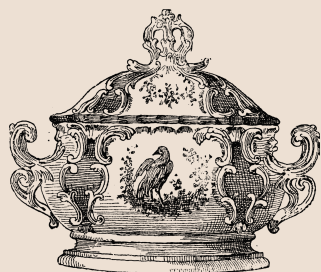




SLOW-COOKED STEWS

Slow-cooked the old way, served in a cocotte for 2 people or more

Served with fries or tagliatelle and salad



ZARZUELA

Fish stew: prawns, mussels, squid, white fish

for 1 **23 €** ✦ for 2 **42 €** ✦ for 3 **63 €**

VEAL BLANQUETTE

The old-fashioned way

for 1 **19 €** ✦ for 2 **34 €** ✦ for 3 **51 €**



FROG LEGS IN PARSLEY BUTTER

for 1 **21 €** ✦ for 2 **40 €** ✦ for 3 **60 €**

CALF'S HEAD, GRIBICHE SAUCE

for 1 **18 €** ✦ for 2 **34 €** ✦ for 3 **51 €**



MAIN COURSES

Rib-eye steak 26 €

About 320 g, pepper or Fourme d'Ambert sauce

Roasted Camembert 19 €

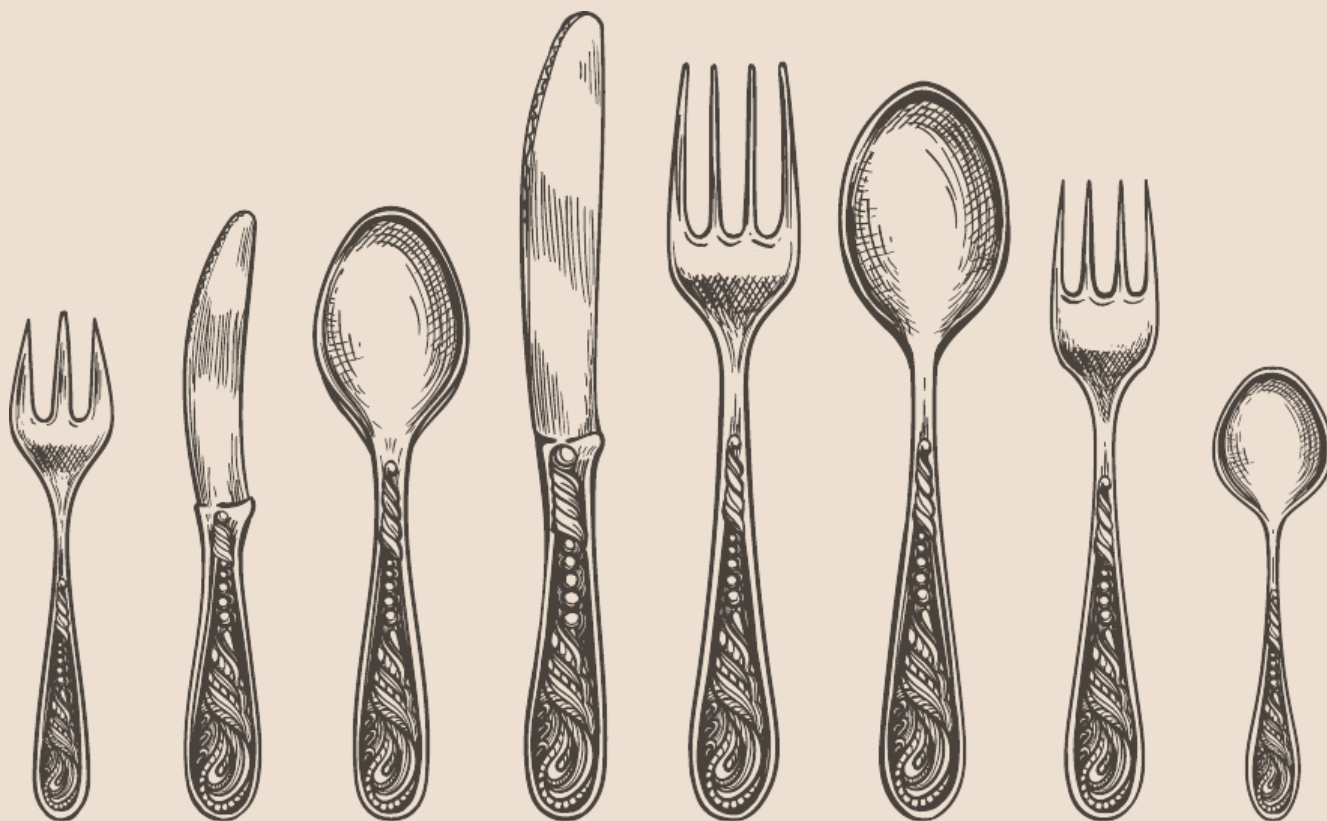
With honey, fries, salad and charcuterie

Milanese escalope 24 €

Served with a salad

Lamb shank 22 €

Thyme and garlic, meat jus





DESSERTS

Chocolate mousse 6 €

Fruit salad 6 €

Crème brûlée 6 €

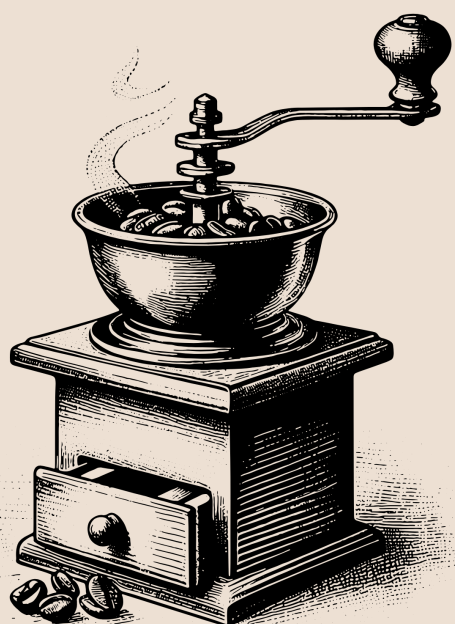
Dessert of the day 6 €

Fromage blanc 4,50 €

With fruit coulis

Trio of aged cheeses 6 €

HOT DRINKS



Tea 3,50 €

Herbal tea 3,50 €

Espresso 1,80 €

Long coffee 2 €

Large coffee 3,20 €

Hot chocolate 3,50 €



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DRINKS

APERITIFS & SOFT DRINKS

SOFT DRINKS

Fruit juice	20 cl	3,80 €
<i>Tomato, pineapple, peach or apricot</i>		
Coca-Cola or Coca-Cola Zero	33 cl	3,80 €
Schweppes	25 cl	3,80 €
Fuze Tea peach	25 cl	3,80 €
Orangina	25 cl	3,80 €
Vittel with syrup	25 cl	3,80 €
Craft lemonade	33 cl	3,80 €
Perrier	33 cl	3,80 €
Extra syrup		0,50 €
<i>Grenadine, strawberry, lemon, mint, peach or orange</i>		

APERITIFS

Red or white port	4 cl	3,80 €
Red or white Martini	4 cl	3,80 €
Kir	12 cl	4 €
<i>Blackcurrant, vine peach or chestnut</i>		
Suze	4 cl	3,80 €
Ricard	2 cl	3,80 €
Berger Blanc	4 cl	3,80 €
Muscat	4 cl	3,80 €
Campari	4 cl	3,80 €
Mojito		8 €
Spritz		8 €

RUMS & WHISKIES

Clan Campbell	4 cl	5 €
<i>With Coca-Cola +€2</i>		
Amber rum	4 cl	5 €
<i>With Coca-Cola +€2</i>		
Don Papa	4 cl	7 €
Jameson Caskmates IPA	4 cl	7 €

AFTER-DINNER DRINKS

Get 27 or Get 31	4 cl	6 €
Verbena liqueur	4 cl	6 €
Limoncello	4 cl	6 €
Cristille	4 cl	6 €
Baileys	4 cl	6 €
Cognac	4 cl	6 €
Williams pear brandy	4 cl	6 €

BEERS

Alcohol-free Kronenbourg	33 cl	4 €
Grimbergen red	33 cl	4,50 €
Grimbergen white	33 cl	4,50 €
Grimbergen amber	33 cl	4,50 €
Grimbergen blonde on tap	25 cl	3,70 €

WATER

Badoit	50 cl	4 €
Badoit	1 L	5 €
Evian	1 L	4,50 €
Vittel	25 cl	3,70 €





WINES



Glass
12 cl



Bottle
75 cl

RED

Cuvée Les Cocottes	—	21,50 €
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AOP Côtes du Rhône

Crozes-Hermitage	—	39 €
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AOP · Ogier

Blousons Noirs	—	23 €
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AOP Cahors · organic

Côte Roannaise	—	24 €
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AOP · Domaine de la Paroisse, our favourite

WHITE

Cuvée Les Cocottes	—	21 €
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IGP Pays d'Oc · Chardonnay

Éclat des Brunes	5 €	19 €
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IGP Var

Mâcon-Azé	5 €	26 €
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AOP

Mirage	5 €	22 €
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IGP Côtes de Gascogne

ROSÉ

La Clé des Brunes	5 €	24 €
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AOP Côtes de Provence

Grain d'Amour	5 €	24 €
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Vin de France

SPARKLING

Saint-Charles du Roy	5,50 €	28 €
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Brut

CHAMPAGNE

Henri Blin	9 €	49 €
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Brut



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THIS WEEK'S MENU

Week of October 15 · Monday, Thursday and Friday lunchtime

Dish of the day 12 €

Starter + Main or Main + Dessert 16,50 €

Starter + Main Course + Dessert 19,50 €

STARTER

Chef's salad

or

Baked egg

Cream, parmesan and bacon

DISH

**Fish according to availability, lemon herb
butter**

or

Winegrower's sausage

DESSERT

Dessert of choice





COCOTTES

SET MENU

Evenings only

Starter + main + dessert 31 €

Starter + main 26,50 €

Main + dessert 24,50 €

STARTERS

Salad of your choice

or

Snails in parsley butter

6 pieces

MAINS

Frog legs in parsley butter

or

Zarzuela fish stew

or

Veal blanquette

or

Calf's head, gribiche sauce

DESSERTS

Dessert of your choice

Served with fries or tagliatelle and salad



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OUR CLASSIC

Lunch and dinner

Mussels and fries	17 €
Mussels and fries, Fourme d'Ambert sauce	18 €
Mussels and fries + dessert	20 €
Fourme d'Ambert mussels and fries + dessert	21 €

CHOICE OF SAUCE

Poulette sauce

or

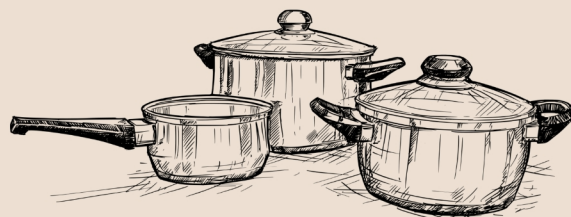
Marinière sauce

or

Fourme d'Ambert sauce

or

Curry sauce



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KIDS' MENU

Up to 10 years old

Kids' menu 12 €

MAIN

Chicken and fries

DESSERT

Two scoops of ice cream

DRINK

Syrup drink of your choice

