




Cocottes's Lunch Menu

Daily starter and main course 39 €

STARTERS

- Salmon, oyster, and seabass tartare seasoned with ginger and lemon 23
- Beetroot baked in a salt crust, rosemary, and Espelette chili pepper-marinated feta 18
- White asparagus from our region, herb condiment, and "Prince de Paris" ham 24
 - Delicate shellfish jelly, crab, and fennel-infused cream 28
- Garden herbs and watercress broth, fresh goat cheese ravioli 17
- Pressed foie gras, smoked eel, chicken, and artichoke, vegetable pickles 22
- Chef's nanny devilled eggs 16

MAIN COURSES

- Pyrenean suckling lamb shoulder stew with seasonal vegetables 34
 - Young spring steamed vegetables with olive oil and basil 26 
- Golden pollack with thyme, wild garlic, and simmered peas 35
- Beef tenderloin with Sarawak pepper, croquette potatoes 38
- Langoustine ravioli, artichoke purée, and shellfish coulis 36
- Spit-roasted yellow chicken from Le Gâtinais, herb butter, and mashed potatoes 32
- Roasted salmon, green asparagus from Mallemort, nori seaweed, hollandaise lemon sauce 34

DESSERTS

- Vanilla and Piedmont hazelnut 14
- Raspberry vacherin 14
- Christian Constant's famous chocolate tart 14
- Strawberry and mint soup, crisp shortbread, and lemon sorbet 14
- Crème caramel 12
- Rum baba 14
- Regional cheese selection 20

*All our meat are born, raised, slaughtered and cut in France
Net prices in euros / Taxes and service are included
Different gluten and lactose free options are available. Do not hesitate to ask us.*