



**Côte Océan**  
LE BISTROT

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## Welcome

In tune with the seasons, our Chef and his team offer you healthy and creative bistronomic cuisine every day.

By prioritizing short supply chains and a selection of local producers, our culinary offerings guarantee the quality of the dishes we serve.

With your well-being in mind, if any allergens are present in our dishes, we indicate them using the pictograms on the following page.

We hope you enjoy your time in our restaurant.

### **Wednesday to Saturday**

Lunch : 12:00pm to 2:00pm

Diner : 7:30pm to 9:00pm

### **Sunday**

Brunch : 11:30am - 2:30pm

Closed in the evening

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# Snacks to share

## Wraps

8 bites to share

### Chicken

Wheat wrap, Chicken, Onions, Tomatoes,  
Mayonnaise

€10

### Salmon

Wheat wrap, Salmon, Avocado, Dried tomatoes,  
Mayonnaise, Wasabi

€14

## Slates

Serves two

### Charcuteries slat

Dry sausage, Dry ham, sliced Coppa VPF,  
Bellota iberian Chorizo

€17

### Cheeses slate

18-month-aged Comté, Auvergne sheep's milk  
cheese, Normandie Cheese, Tomme de Savoie

€18

### Sea's slate

Smoked salmon, Fish rillettes of the day (salmon,  
sardine, ...), Shrimp and Squid Marinated in Vinegar

€26

Net price including tax, service included / See the list of  
allergens on the last page.

## Starters

- Crispy Sweet and Savoury Salad** €11  
Marinated Beef Chuck & Hazelnuts
- Spring Quinoa** €10  
Broad Beans, Sun-Dried Tomatoes, Pecorino & Toasted Hazelnut Pieces
- White Asparagus** €11  
Turnips with Poppy Seeds & Citrus
- Gourmet Sot-l'y-laisse** €12  
Creamy Cauliflower, Tender Leeks & Roasted Buckwheat
- Tartare of Sea Bream** €11  
Cucumber Variations with Ocean Flavours
- Summer Gazpacho** €10  
Tomato, Red Berries & Creamy Burrata

## Deserts

- Brioche Perdue from Côté Océan** €9  
Vanilla ice cream & Crumble
- Childhood Memories** €9.50  
Breton Vanilla Shortbread, Lemon Cream, White Chocolate Ganache, Strawberry Variation, Meringue & Lemon Sorbet
- Tart and Sweet,** €10  
Raspberry-Rhubarb Mousse with a Filling, Almond-Vanilla Cream & Apple Syrup
- Crispy Cabbage with Dark Chocolate** €11  
Milk Chocolate Filling, Vanilla Ice Cream, Dark Chocolate and Hazelnut
- Platter of 3 Cheeses** €11  
Comté, Tomette, and Chavignol
- Ice cream or sorbet:**
- |                                  |                 |
|----------------------------------|-----------------|
|                                  | 1 scoop: €2     |
| Chocolate, Vanilla, Caramel,     | 2 scoops: €3.50 |
| Coffee, Pistachio, Rum Raisin,   | 3 scoops: €5    |
| Strawberry, Mango, Passion Fruit |                 |

## Main dishes

- Roasted Aubergine** €17  
Roumous & Greek Yoghurt
- Whiting Ballotine** €18  
Tender Green Cabbage & Creamy Mushrooms
- Chicken Breast** €19  
Mashed Peas, Roasted Carrots & Cardamom Gravy
- Roasted Salmon Steak** €20  
Celeriac, Grilled Fennel & Wild Game Gravy with Sherry
- Alpine Burger** €20  
Flaky Bun, Pulled Beef, Aged Comté Cheese, Sun-Dried Tomatoes, Caramelized Onions, Lettuce & Marinated Red Cabbage
- Linguine with Seafood** €20
- Braised Beef Chuck in Red Wine** €23  
Creamy Polenta, Green Asparagus & Mustard Pickles

## Child Menu

€15

### Main Course:

Fish of the Day or Beef Meatballs  
or Cheeseburger

### Side dish of your choice:

French fries or seasonal vegetables

### Ice cream sundae:

2 scoops of your choice

Net price including tax, service included.  
See the list of allergens on the last page.

# Discovery Menu

€35

**Tartare of Sea Bream with Ocean Flavours**  
Cucumber Variations

**Spring Quinoa**

Broad Beans, Sun-Dried Tomatoes, Pecorino, and Toasted Hazelnut

**Gourmet Sot-l'y-laisse**

Creamy Cauliflower, Tender Leeks & Roasted Buckwheat

**Summer Gazpacho**

Tomato, Red Berries & Creamy Burrata

**Roasted Aubergine with Middle Eastern Flavours**  
Roumous & Greek Yoghurt

**Roasted Salmon Steak**

Celeriac, Grilled Fennel & Wild Mushroom Sauce with Sherry

**Whiting Ballotine**

Tender Green Cabbage & Creamy Mushrooms

**Chicken Breast**

Mashed Peas, Roasted Carrots, and Cardamom Gravy

**Alpine Burger**

Flaky bun, pulled beef, aged Comté cheese, sun-dried tomatoes, onion compote, lettuce & marinated red cabbage

**Platter of 3 Cheeses**

Comté, Tomette, and Chavignol

**Brioche Perdue from Côté Océan**

Earl Grey Tea Ice Cream & Crumble

**Tart Sweetness,**

Raspberry-Rhubarb Mousse with a filling,  
Almond-Vanilla Cream & Apple Syrup

**Childhood Memories**

Breton Shortbread with Vanilla, Lemon Cream, White Chocolate Ganache,  
Strawberry Variation, Meringue & Lemon Sorbet

Starter of  
your choice

Dish of your  
choice

Desert of  
your choice

# SUNDAY BRUNCH

At will sweet and savory buffet  
Soft drinks and hot beverages  
included

## Chef's Specials:

- Pastries, crepes, waffles, muffins, donuts
- Mixed salads, cold cuts, cheeses, omelets, wraps
- Fresh seafood and fish of the day
- Seasonal hot dishes prepared on-site

**€35 per person**  
**€15 per child (ages 4-12)**

**Book online at [cote-ocean.com](http://cote-ocean.com)**  
**or call +33 5 86 16 00 07**