Côté Océan
LE BISTROT

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
Dinner : 7:00pm 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 — €10
Wheat wrap, Chicken, Onions, Tomatoes, Mayonnaise

Salmon — €14
Wheat wrap, Salmon, Avocado, Dried tomatoes, Mayonnaise, Wasabi

Slates
Serves two

Charcuterie board — €17
Dry sausage, Dry ham, sliced Coppa VPF, Bellota iberian Chorizo

Cheese board — €18
18-month-aged Comté, Tomette, Morbier & Tomme de Savoie

Sea's slate — €26
Smoked salmon, Fish rillettes of the day (salmon, sardine, ...), Shrimp and Squid Marinated in Vinegar

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

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Starters

Cream of Mushroom soup 8€
Perfect egg and coffee notes

Roasted Red Kuri Squash and Maple Syrup 10€
Autumn spiced Semolina and feta

Roasted Leek 12€
Crab rillettes, Cauliflower Purée, Roasted hazelnuts and mustard dressing

Amberjack Carpaccio 11€
Crunchy vegetables and mango vinaigrette

Between Autumn Land and Sea 10€
Mogette bean Mousseline with mussels and Buckwheat

Duck Variations 10€
Sweetcorn cream and pickled grilled corn

Desserts

Hibiscus-Poached Pear 11€
Pear Sorbet and Light Chantilly Cream

Autumn Woodland, Mont Blanc style 10€
Variation of Apples and Chestnuts scented with rum, accompanied by meringue

Crispy Black Sesame Choux 11€
Raspberry sorbet in its coconut-lemon nage

Chocolate and Blackcurrant Harmony 11€
Black fruits, Crunchy praline and Blackcurrant syrup

Plate of 3 Cheeses 12€
Comté, Tomette and Chavignol

Ice cream or sorbet of your choice: 1 ball: 2€ / 2 scoops: €3.50 / 3 scoops: €5
Chocolate, Vanilla, Caramel, Coffee, Pistachio, Rum Raisin, Strawberry, Mango, Passion Fruit,...

Exotic Cut (3 scoops) 10€

Dame Blanche (3 scoops) 10€

Colonel (3 scoops) 12€

Main Dishes

Roasted Garden Delights 17€
Creamy carrot purée and Smoked beetroot coulis, Fresh goat's cheese and pecans

Black Pollock Fillet 17€
Glazed Turnip, Parsnip and Light Citrus Sauce

Roasted Swordfish 21€
Seafood jus with Saké and Spirulina Brown Butter, Celeriac variation

Tamarind-Glazed Pork Collar 18€
Parmesan Black Rice, Roasted Chinese Cabbage and Honey-Thyme Crumble

Golden Guinea Fowl Supreme 23€
Sweet Potato Mousseline and Braised Endive, Rich Orange jus

Chef's Autumn Burger 20€
Shredded Duck, Sheep's milk Cheese, Oyster Mushrooms

Porcini Mushroom Ravioli 21€
and Seafood in a saffron sauce

Children's Menu

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 Balls of Your Choice

15€

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Discovery Menu

€35

Starter
of your choice

Roasted Red Kuri Squash and Maple Syrup
Autumn spiced Semolina and feta

Roasted Leek
Crab rillettes, Cauliflower Purée,
Roasted hazelnuts and mustard dressing

Between Autumn Land and Sea
Mogette bean Mousseline with mussels and Buckwheat

Duck Variations
Sweetcorn cream and pickled grilled corn

Dish
of your choice

Roasted Garden Delights
Creamy carrot purée and Smoked beetroot coulis,
Fresh goat's cheese and pecans

Roasted Swordfish
Seafood jus with Saké and Spirulina Brown Butter,
Celeriac variation

Golden Guinea Fowl Supreme
Sweet Potato Mousseline and Braised Endive, Rich Orange jus

Porcini Mushroom Ravioli
and Seafood in a saffron sauce

Dessert
of your choice

Hibiscus-Poached Pear
Pear Sorbet and Light Chantilly Cream

Autumn Woodland, Mont Blanc style
Variation of Apples and Chestnuts scented with rum,
accompanied by meringue

Crispy Black Sesame Choux
Raspberry sorbet in its coconut-lemon nage

Chocolate and Blackcurrant Harmony
Black fruits, Crunchy Praline and Blackcurrant syrup

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SUNDAY BRUNCH



All-you-can-eat sweet and savory buffet
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
or call +33 5 86 16 00 07