

To Get Started

Spiny Lobster

Grapefruit, caviar,
tarragon, beurre blanc

Foie Gras

Torchon, brioche, date puree,
pear mustard

Veal Sweet Breads

Butternut squash, fuji apples,
preserved lemons

Kurobuta Pork Belly

Green lentils, beef jus,
Asian pear, watercress

Tuna Nicoise

Tomato, tapenade,
quail egg, black truffle

Steak & Salmon Tartar

Capers, shallot, vinaigrette

Red Salmon

Pickled beet,
goat cheese ice cream

Creams & Soups

Bullabaise

Scallop, mussels, clams, octopus,
shrimp, lobster

Onion Soup

Caramelized onion, brioche crouton,
Gruyere cheese

Watercress Cream

Poached egg, asparagus,
bacon, herbed crumble

Manager: Claire Demonchaux

Service and attention: Coquette Restaurant Staff

Chef de cuisine: Erick del Villar

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Continue with...

Salmon

White beans, rucula, tomato,
mushroom puree

Scallops

English pea, chard,
morels, pea shoots

Pacific Clam

Leeks, spiced carrots,
fennel, crispy pork belly

Chef's Special....

Lamb Shoulder

Kalamata olives, tomato,
frisse, green beans

Duck Confit

Cabbage, orange, 4 spice, duck jus

Angus Beef Filet

Baby vegetables, wine sauce,
sautéed potatoes in duck fat

Veal Cheeks

Truffled potatoes, ratatouille,

Coq Au Vin

Organic chicken, spring onions,
morels, carrots, mushrooms