



MENU

OPENING
HOURS
10AM - 10PM



TO START



LEON'S BOARD
PARIS HAM, PARMA HAM,
SPICY SALAMI, GORGONZOLA,
PARMESAN, TALEGGIO

790 B 🐷

PRICE/50GR

PARIS HAM	190 B
PARMA HAM	190 B
SPICY SALAMI	190 B
GORGONZOLA	200 B
PARMESAN	200 B
TALEGGIO	200 B

STARTERS



“FRENCH ESCARGOT” SNAILS

6 PCS OF SNAILS COOKED WITH GARLIC & HERB BUTTER

520 B



TRUFFLE CROQUETTE

TRUFFLE POTATO CROQUETTE
WITH TALEGGIO, PARMESAN CREAM

320 B 🌿



ONION SOUP

TRADITIONAL FRENCH ONION SOUP,
HOMEMADE CHEESY CROUTON

280 B



CHICKEN LIVER MOUSSE

HOMEMADE CHICKEN LIVER MOUSSE,
PICKLED ONION, HOMEMADE BRIOCHE

220 B



ASPARAGUS & EGG COCOTTE

SLOW COOKED DUCK EGG, MIXED ASPARAGUS & PEA RAGOUT,
HOMEMADE CRISPY BACON

340 B 🐷

🐷 CONTAINS PORK

🌿 VEGETARIAN VERSION AVAILABLE UPON REQUEST

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

STARTERS



LEON'S BONE MARROW

GRILLED BONE MARROW, GARLIC BUTTER, PARSLEY, SEA SALT & WHOLEGRAIN MUSTARD SERVED WITH GRILLED SOURDOUGH

490 B



MUSHROOM & TRUFFLE SOUP

WILD MUSHROOM & TRUFFLE SOUP, HOMEMADE CRISPY BACON & CROUTONS

390 B 🐷



TUNA & SALMON TARTARE

TUNA & SALMON TARTARE MARINATED WITH LEMON, AVOCADO & GREEN APPLES

390 B



RAZOR CLAMS

RAZOR CLAMS COOKED IN GARLIC PARSLEY BUTTER

690 B

 CONTAINS PORK

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

SALADS



VEGETABLE SALAD

BAKED ORGANIC VEGETABLES, SUNCHOKE PUREE, & ROASTED VEGETABLE DRESSING

340 B 🌱



FARMER SALAD

BABY COS, ROCKET SALAD, MUSHROOMS, POTATOES, CRISPY BACON, CRISPY CROUTONS, WALNUTS, POACHED EGG & MUSTARD DRESSING

320 B 🐷 🌱



BURRATA x TOMATO

OVEN BAKED ORGANIC TOMATOES, CREAMY BURRATA, BASIL OIL & BALSAMIC CARAMEL DRESSING

490 B 🌱



CAESAR SALAD

BABY COS, ROASTED ORGANIC CHICKEN, CRISPY BACON, CROUTONS, PARMESAN, & ANCHOVY-EGG DRESSING

360 B 🐷



MEDITERRANEAN SALAD **420 B**

MIXED SALAD, AVOCADO, MANGO, SHRIMP & MANGO DRESSING

🐷 CONTAINS PORK

🌱 VEGETARIAN VERSION AVAILABLE UPON REQUEST

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

OUR PASTAS



TRUFFLE & SAUSAGE TAGLIATELLE

HOMEMADE TAGLIATELLE, SAUSAGE, TRUFFLE SAUCE AND FRESH TRUFFLE

590 B 



CREAMY MUSHROOM PENNE

PENNE, CREAMY PORCINI SAUCE
AND SAUTÉED MUSHROOMS

480 B 



LA CARBONARA

SPAGHETTI, CREAMY EGG SAUCE,
BACON, PARMESAN CHEESE

420 B 



AGLIO OLIO SEAFOOD

PRAWNS, CLAMS, SQUID, MUSSELS,
EXTRA VIRGIN OLIVE OIL, GARLIC, CHILI

490 B 



PENNE NORMA

PENNE, FRAGRANT SAN MARZANO SAUCE,
EGGPLANT AND STRACCIATELLA CHEESE

420 B 

 CONTAINS PORK

 LEVEL OF SPICINESS

 VEGETARIAN VERSION AVAILABLE UPON REQUEST

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

GRILL & ROTISSERIE



LEON'S SIGNATURE STEAK 990 B

BLACK ANGUS TENDERLOIN, CHEESE FONDUE & SHALLOT GRAVY SAUCE
SERVED WITH FRENCH FRIES



HANGER WAGYU

(250GR) **1,190 B**
SERVED WITH FRENCH FRIES &
A SAUCE OF YOUR CHOICE



HALF / WHOLE FARMER CHICKEN

(350GR / 700GR) **490 B / 920 B**
COOKED IN OUR ROTISSOIRE, ORGANIC HALF / WHOLE
CHICKEN SERVED WITH BUTTER PARSLEY
CHICKEN JUS, FRENCH FRIES & GREEN SALAD

SIDE DISHES

HOMEMADE MASHED POTATOES	140 B
HOMEMADE TRUFFLE MASHED POTATOES	190 B
LEON'S ORIGINAL FRIES	140 B
GARDEN SALAD	120 B
ROASTED VEGETABLES	160 B
ROASTED CARROTS & SHALLOTS	170 B

SAUCES / 60 B

- BEARNAISE
- PEPPER SAUCE
- MUSHROOM SAUCE
- NAM JIM JAEW
- SHALLOT SAUCE
- GARLIC HERB BUTTER

GRILL



BLACK ANGUS TENDERLOIN "CHATEAUBRIAND"

(400GR) **1,980 B**

SERVED WITH FRENCH FRIES, GREEN SALAD
& 3 SAUCES OF YOUR CHOICE



WAGYU PRIME RIB

(1KG)

4,190 B

SERVED WITH 3 SIDES &
3 SAUCES OF YOUR CHOICE



DRY-AGED SELECTION

DRY-AGING ENHANCES THE TASTE OF THE MEAT BY EVAPORATING THE MOISTURE FROM THE MUSCLE. REVEALING AROMAS AND FLAVOURFUL NOTES SIMILAR TO THE AGEING PROCESS OF WINE. THIS PROCESS ALSO MAKES THE TEXTURE OF THE MEAT MORE TENDER AND BUTTERY. DISCOVER OUR CURATED OFFER TODAY.



BLACK ANGUS RIBEYE

30 DAYS DRY-AGED (300GR) **1,650 B**

SERVED WITH FRENCH FRIES & A SAUCE OF YOUR CHOICE



BLACK ANGUS TENDERLOIN

30 DAYS DRY-AGED (200GR) **1,090 B**

SERVED WITH FRENCH FRIES & A SAUCE OF YOUR CHOICE

OUR SIGNATURES



DUCK PARMENTIER

CONFIT DUCK, RED WINE SAUCE, MASHED POTATO,
SERVED WITH A GREEN SALAD

440 B



LEON'S BOURGUIGNON

72 HOURS SLOW-COOKED BEEF CHEEK,
RED WINE SAUCE, BABY CARROTS, MASHED POTATO

520 B



PORK STEW "CASSOULET"

TRADITIONAL BEAN STEW WITH
SLOW COOKED BRAISED PORK BELLY
& TOULOUSE SAUSAGE

490 B 🐷



BISTRO BURGER

WAGYU BEEF PATTY, COMTÉ CHEESE,
GRILLED ONIONS, TOMATO SLICES, LETTUCE,
HOMEMADE PICKLES & OUR SECRET SAUCE.

440 B



PORK CHOP

GRILLED KUROBUTA PORK CHOP,
CREAMY BLACK PEPPER SAUCE
SERVED WITH LYONNAISE POTATOES

690 B 🐷



BEEF TARTARE "AU COUTEAU"

TRADITIONAL HAND CUT
BEEF TENDERLOIN TARTARE
MADE AT YOUR TABLE

690 B



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

OUR SIGNATURES



LAMB RACK

COASTAL LAMB, ROASTED VEGETABLES, THYME JUS

1,190 B



SEAFOOD BISQUE

CLAMS, MUSSELS, SEA BASS
& CUTTLEFISH IN A CREAMY BISQUE

460 B



MUSSELS MARINIÈRE

IMPORTED MUSSELS, GARLIC,
WHITE WINE, CREAM, FRESH HERBS
SERVED WITH FRENCH FRIES

480 B



SEARED SALMON

PAN-SEARED SALMON,
BROCCOLI, MASHED POTATOES,
BELL PEPPER SAUCE

520 B



SOLE MEUNIÈRE

SOLE FISH, LEMON BROWN BUTTER SAUCE,
BAKED VEGETABLES

690 B



TUNA STEAK "A LA NIÇOISE"

GRILLED TUNA STEAK, GREEN BEANS, POTATOES,
CAPERS, ANCHOVIES, TOMATO, EGG,
WITH MUSTARD DRESSING & SALSA VERDE

620 B

DESSERTS



VERY CHOCOLATE BROWNIE

HOMEMADE 70% VALRHONA CHOCOLATE BROWNIE, CHOCOLATE GANACHE, CRUMBLE & VANILLA ICE CREAM

320 B



BANANA CREPES

HOMEMADE CREPE, CHANTILLY CREAM, ROASTED BANANA, CHOCOLATE SAUCE

240 B



FRENCH TOAST

TRADITIONAL FRENCH TOAST, HOMEMADE VANILLA ICE CREAM, CHANTILLY & FRESH RED FRUITS.

260 B



YOUR CHOICE OF HOMEMADE ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO

90 B / SCOOP

DRINKS

Start your day WITH OUR **HOMEMADE COLD PRESSED JUICE**



Sunshine

- FRESH ORANGE JUICE

Energy Booster

- PINEAPPLE
- PASSION FRUIT
- ORANGE
- HONEY

Healthy Booster

- SPINACH
- CUCUMBER
- PARSLEY
- GREEN APPLE
- CELERY

(250ml)
140
THB

COFFEE



ESPRESSO
☕ HOT **80 B**



LUNGO
☕ HOT **90 B**



MACCHIATO
☕ HOT **90 B**



PICCOLO LATTE
☕ HOT **100 B**



FLAT WHITE
☕ HOT **120 B**



AMERICANO
☕ HOT **90 B**
🥛 ICED **100 B**



CAPPUCCINO
☕ HOT **110 B**
🥛 ICED **120 B**



CAFE LATTE
☕ HOT **110 B**
🥛 ICED **120 B**



MOCHA
☕ HOT **120 B**
🥛 ICED **130 B**



ALL RECIPES ARE MADE WITH LAVAZZA CREMA E AROMA BLEND.

LEVERAGING A HUNDRED AND TWENTY YEARS OF ROASTING EXPERIENCE, LAVAZZA SELECTS THE BEST COFFEES FROM PLANTATIONS ALL AROUND THE WORLD, TO CREATE SPECIALISED BLENDS AND ACHIEVE A PERFECTLY BALANCED COFFEE, WITH A DISTINCTIVE FLAVOUR, AROMA, AND BODY.

ADD EXTRA SHOT +20 B

ADD ALMOND MILK +20 B

ADD SOY MILK +20 B

ADD DECAF BLEND +20 B

TEA

(HOT / ICED)

(HOT / ICED)

ENGLISH BREAKFAST CEYLON	110 B	120 B	PEPPERMINT	110 B	120 B
EARL GREY CEYLON	110 B	120 B	GREEN TEA	110 B	120 B
JASMINE MAO FENG FUJIAN SPRING	110 B	120 B	MATCHA TEA	110 B	120 B
CHAMOMILE	110 B	120 B	MATCHA LATTE	120 B	130 B

DRINKS

WATER / SOFT DRINK

LEON WATER	50 B	SODA WATER 33CL	50 B
ACQUA PANNA 50CL	70 B	COKE / DIET / ZERO 33CL	80 B
ACQUA PANNA 75CL	130 B	TONIC WATER 33CL	80 B
SAN PELLEGRINO 50CL	95 B	SPRITE 33CL	80 B
SAN PELLEGRINO 75CL	145 B	GINGER ALE 33CL	90 B



ICED TEA SODA

140 B



PASSION
FRUIT
SODA

LYCHEE
ICE TEA

HIBISCUS
ICE TEA

WILD BERRY
SODA

MILKSHAKE

190 B



CHOCOLATE
PEANUT BUTTER

STRAWBERRY
YOGHURT

MADAGASCAR
VANILLA

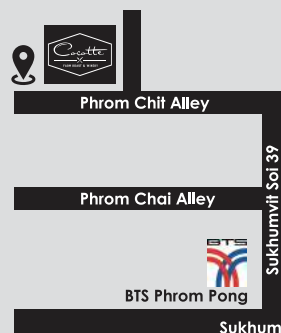
OUR BRANDS



MORE THAN A ROTISSERIE, COCOTTE IS THE ENCOUNTER OF CAREFULLY SELECTED ORGANIC FARM PRODUCTS, WITH A RURAL CHIC ATMOSPHERE IN THE HEART OF BANGKOK, SUKHUMVIT SOI 39.

BEHIND EACH CHICKEN, PIECE OF BEEF OR ORGANIC VEGETABLE, THERE ARE MEN AND WOMEN COCOTTE CARES ABOUT. SHARING THIS PHILOSOPHY MAKES THE DIFFERENCE. WHAT IS MORE MOUTH-WATERING THAN SEEING A CRISPY JUICY ROASTED CHICKEN?

COCOTTE HAS ITS OWN CONCEPTION OF GREAT DINING WHERE DELICACY AND TASTE ARE ARTISTICALLY REPRESENTED INTO A GRILLED TOMAHAWK STEAK. OUR TALENTED CHEFS BRILLIANTLY LEAD THIS AUTHENTIC CULINARY EXPERIENCE, BREATHING ITS BOLD CREATIVITY INTO THE LEGENDARY FLAVOUR OF FARM & LOCAL PRODUCTS.



Sukhumvit Soi 39,
39 Boulevard G Floor Bangkok
Phone : 092 664 6777
www.cocotte-bangkok.com
Opening hours :
11:00 - 15:00, 18:00 - 23:45
Free parking available

[/cocottebkk](#)
[/cocottebkk](#)
[@cocottebkk](#) | [@hmagroup](#)



OUR BRANDS



VICTORIA BY COCOTTE IS THE 21ST CENTURY BRASSERIE WHERE EVERYONE CAN CREATE THEIR OWN EXPERIENCE. THE BRASSERIE WELCOMES YOU ALL DAY, EVERYDAY.

IT IS THE IDEAL ADDRESS FOR ANY OCCASION. YOU CAN ENJOY OUR MEALS ON THE GO, BE SEATED INSIDE IN OUR CHARMING ATMOSPHERE.

WHETHER YOU ARE A BREAKFAST LOVER, IN NEED OF A LIGHT SNACK, OR IN THE MOOD FOR A RICH AND HEARTY MEAL - VICTORIA HAS IT ALL. WITH EXCITING DISHES SUCH AS AVOCADO TOAST, ORGANIC ROASTED CHICKEN, OR OUR FAMOUS "CAFE DE PARIS" STEAK; YOUR PALATE WILL BE SPOILED FOR CHOICE.

VICTORIA'S OFFERINGS ARE 100% HOMEMADE WITH UNMATCHED QUALITY. EACH TECHNICAL DETAIL IS CAREFULLY CRAFTED BY OUR DEDICATED CHEFS, BAKERY & PASTRY TEAM. YOU'LL SAVOR THEIR EFFORTS FROM THE SHAPE OF THE PASTA, THE CRISPNESS OF THE BREAD, UP TO THE FRESHNESS OF OUR COLD-PRESSED JUICE.

VICTORIA DELIVERS AUTHENTICITY, TASTE, AND TEXTURE TO CREATE THE PERFECT EXPERIENCE FOR EVERY VISIT.

   /VICTORIABYCOCOTTE



OUR BRANDS

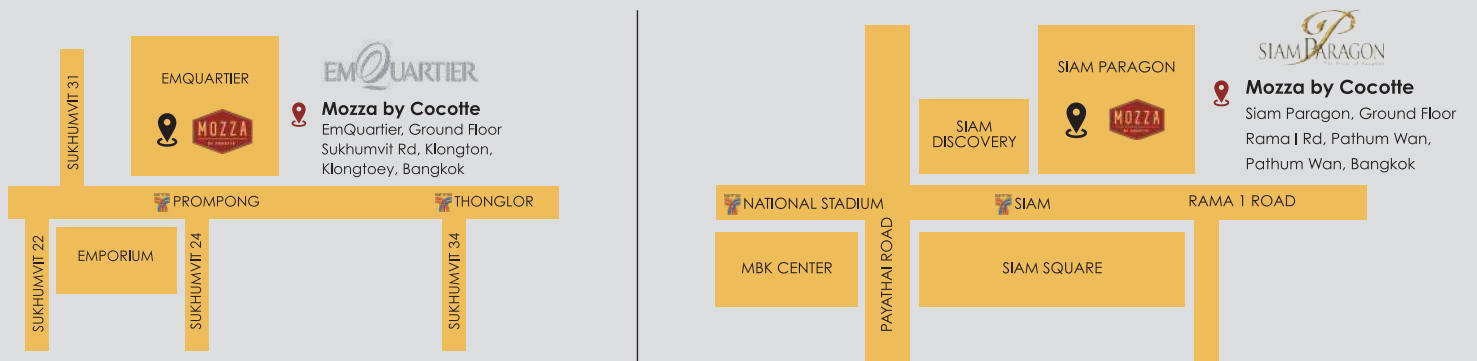


MOZZA
BY COCOTTE

BASED ON THE SAME PRINCIPLES AS COCOTTE FARM ROAST & WINERY, MOZZA BY COCOTTE OFFERS A GREAT SELECTION OF PREMIUM ITALIAN PRODUCTS SUCH AS PASTA, PIZZA AND ALSO CHEESES & COLD-CUTS.

COMFORT FOOD ORIENTED, THE VENUE BRINGS BACK MEMORIES OF A TRADITIONAL ITALIAN CUISINE "COME LA FACEVA LA NONNA".

[f](#) [@](#) [v](#) /MOZZABKK





MANAGED BY



HOSPITALITY MANAGEMENT ASIA