

# ROOM SERVICE

CÔTE



Orders will be charged to your room and a hotel delivery charge of £5 will be applied for in-room dining.

Got an allergy? We take allergens extremely seriously therefore we highly recommend that you dine in our restaurant downstairs. We have a full allergen procedure which allows you to dine with us in the safest way possible. We sincerely apologise if this causes you any inconvenience, but your safety and dining experience is of the upmost importance to us. If you want to dine in your room, of course this is your choice however we can't guarantee the safety of your dish.

**Allergens:** We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens. Meat & fish dishes may contain small bones. All our eggs are free-range. Olive/olive dishes may contain stones.

*The complete Côte menu is available to Sloane Square Hotel guests dining in the brasserie*

*The enclosed menus are available for guests wishing to dine in their room*

## CÔTE BRASSERIE DINING HOURS

### **Monday - Friday**

9am - 10pm

### **Saturday & Sunday**

9am - 10pm

## IN-ROOM DINING HOURS

### *Breakfast*

#### **Monday - Friday**

9am - 10am

#### **Saturday & Sunday**

9am - 10.30am

### *Lunch and dinner*

#### **Every Day**

12 noon - 10pm

Please dial **extension 3000**  
to place your in-room dining order  
or make a brasserie reservation,  
or scan the QR code to order and pay



*Served Monday to Friday 9am until 10am  
Saturday and Sunday 9am until 10.30am*

## COOKED BREAKFAST

### Côte Breakfast 13.95

Smoked streaky bacon, Cumberland sausage, crispy confit potatoes, grilled cherry tomatoes on the vine, chestnut mushrooms, harissa-spiced haricot beans, your choice of eggs and toast *1096 kcal*

### Garden Breakfast 13.95

Two poached eggs, spinach & cheese sausage, crispy confit potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, sautéed garlic spinach, smashed chilli avocado, harissa-spiced haricot beans and your choice of toast *1115 kcal*

### French Breakfast 12.95

Scrambled eggs, smoked streaky bacon, boudin noir pudding and sautéed chestnut mushrooms, served with toasted brioche bread *797 kcal*

## EGGS

### Eggs Benedict 10.75

Two poached eggs with Savoie ham and homemade hollandaise, served on a toasted muffin and topped with a mixed micro salad *742 kcal*

### Eggs Royale 11.50

Two poached eggs with smoked salmon and homemade hollandaise, served on a toasted muffin and topped with a mixed micro salad *866 kcal*

### Eggs Florentine 10.50

Two poached eggs with sautéed garlic spinach and homemade hollandaise, served on a toasted muffin and topped with a mixed micro salad *780 kcal*

### Smoked Salmon & Scrambled Eggs 12.50

On seeded sourdough toast with a mixed micro salad *658 kcal*

*Served Monday to Friday 9am until 10am  
Saturday and Sunday 9am until 10.30am*

## FRENCH TOAST STACKS

*Vanilla, cinnamon & egg-soaked brioche bread, pan-fried  
and drizzled with maple syrup with your choice of topping:*

**Brittany Salt Butter**  **9.95** 663 kcal

**Smoked Streaky Bacon & Vanilla Crème Fraîche** 10.25 679 kcal

**Fresh Berries & Vanilla Chantilly**  **11.80** 586 kcal

## LIGHTER BREAKFAST

**Granola Bowl**  **6.75**

A maple syrup baked granola of hazelnuts, pistachios, walnuts  
& sultanas with coconut yoghurt and a cherry compote 292 kcal

### Pastries

**Croissant**  **3.95**

Brittany salt butter with a choice of jam or cherry compote 510 kcal

**Pain aux Raisins**  **3.95** 279 kcal

**Pain au Chocolat**  **3.95** 304 kcal

## COFFEE

*Roasted exclusively for Côte, our freshly ground, single-origin  
Brazilian coffee is 100% Arabica and Rain Forest Alliance certified*

**Espresso Single / Double 3.35 / 3.95** *2 / 4 kcal*

**Café Américain 3.95** *2 kcal*

**Café au Lait 4.05** *15 kcal*

**Café Latte 4.05** *74 kcal*

**Flat White 4.05** *48 kcal*

**Cappuccino 4.05** *71 kcal*

**Café Crème 4.05** *56 kcal*

**Café Noisette 3.85** *34 kcal*

**Cafetière 4.60** *2 kcal per serving*

**Iced Coffee 4.45** *293 kcal*

**Liqueur Coffee 8.00** Norfolk Nog, Jameson, Courvoisier,  
FAIR Café, Grand Marnier, Disaronno

*Add a Monin syrup for extra flavour +0.50*

French vanilla, macaron or salted caramel *50 kcal*

*Decaf coffee available*

*Oat milk available on request 39 kcal*

## TEA

**English Breakfast 3.05** *2 kcal*

**Earl Grey 3.05** *2 kcal*

**Lemongrass & Ginger 3.05** *0 kcal*

**Green Tea & Peach 3.05** *0 kcal*

**Decaf 3.05** *2 kcal*

**Fresh Mint 3.05** *0 kcal*

## HOT CHOCOLATE

**Chocolat Chaud 4.95**

A decadent French hot chocolate, served in a teapot,  
with a cup of whipped cream *472 kcal*

*Served everyday 12 noon until 10pm*

## MAINS

### Tuna Niçoise 18.45

Soft-boiled egg, yellow peppers, anchovies, cherry tomatoes, baby gem, new potatoes, tapenade, herb aioli *554 kcal*

### Roasted Cornish Hake 21.50

Petits Pois à la Française, salad vierge, smoked bacon velouté and crispy confit potatoes *911 kcal*

### Tarte Tatin à la Provençale 16.50

A sun-dried tomato, grilled aubergine, red pepper and red onion tarte tatin topped with Boursin cheese and watercress *847 kcal*

### Poulet Breton 20.50

*Responsibly reared in Northern France*

Corn-fed roasted half chicken with a Café de Paris butter, sautéed new potatoes, herb garnish *711 kcal*

## BURGERS

### Côte Burger 17.55

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1173 kcal*  
*Add smoked streaky bacon +1.00 54 kcal*

### Vegan Burger 17.55

Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1060 kcal*

*Upgrade to triple-cooked truffle chips +1.00 133 kcal*

## STEAKS

### Steak Frites Deluxe (8oz) 26.75

Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish 767 kcal  
*Recommended medium rare*

### Rib-Eye (10oz) 29.75

Served with frites and a herb garnish 991 kcal  
*Recommended medium*

### Fillet (7oz) 33.50

The most tender of cuts, served with frites and a herb garnish 615 kcal  
*Recommended medium rare*

### Steak Frites 18.25

5oz minute steak topped with garlic butter, served with frites and a herb garnish 577 kcal

## ADD A STEAK SAUCE

### Café de Paris Butter 2.45

A refined blend of historic French herbs and spices 113 kcal

### Truffle Hollandaise 2.95 245 kcal

### Wild Mushroom 2.95 112 kcal

### Peppercorn 2.95 114 kcal

### Béarnaise 2.95 245 kcal

### Garlic Butter 1.95 106 kcal

## DESSERTS

### Crème Caramel 8.80

Traditional set vanilla pod custard with dark caramel 304 kcal

### Chocolate Mousse 7.50

Velvety dark chocolate mousse 583 kcal

### Chocolate Praline Tart 8.80

With a berry coulis and vanilla ice cream 406 kcal



## SPARKLING & CHAMPAGNE



01	<b>Veuve Ambal, Crémant de Bourgogne</b>	8.55	35.45
	<i>Chardonnay, Burgundy, NV</i> Delicate yet complex with crisp notes of citrus fruit and white flowers		
02	<b>JM. Gobillard &amp; Fils, Brut Tradition</b>	48.75	
	<i>Champagne, NV</i>		
03	<b>Limouzy, Crémant Rosé</b>	8.55	35.45
	<i>Pinot Noir, Limoux</i>		
04	<b>Lanson, Le Black Création</b>	14.95	77.00
	Lower sugar for a drier, fresher style of Champagne, with fresh apple notes		
05	<b>Lanson, Le Rosé Création</b>	99.00	
	Elegant and refined, with red grapefruit and fresh raspberry aromas		
06	<b>Lanson, Le Vintage 2013</b>	121.00	
	Longer ageing brings decadent notes of brioche and pastry		
07	<b>Lanson, Noble Champagne 2004</b>	196.00	
	Made exclusively from Grand Cru vineyards, and aged for two decades - an exceptional Champagne of stunning beauty		

## WHITE WINE



13	<b>Muscadet Sèvre-et-Maine sur Lie, Melon de Bourgogne</b>	7.45	9.90	19.15	25.30
	<i>Château du Poyet</i> A quaffable crisp white from the Loire, perfect with moules				
14	<b>Longue Roche, Sauvignon Blanc</b>	8.55	11.45	22.20	29.90
	<i>Picpoul de Pinet AOC</i> Zesty, green apple and lime				
15	<b>Gosseame, Sauvignon Blanc</b>	10.10	13.65	26.55	36.50
	<i>Touraine</i> Grown to the west of Sancerre, this sauvignon brings classic minerality and a cool freshness				
19	<b>Olivier Tricon, Chablis</b>	44.55			
	<i>Entre-Deux-Mers AOC</i> Elderflower and white grapefruit aromas				
21	<b>Maison L'Aiglon, Chardonnay</b>	8.10	10.80	20.90	27.95
	<i>Chardonnay</i> Zippy with citrus and mineral freshness				
22	<b>Château Lamothe-Bouscalt, Sauvignon Blanc</b>	52.30			
	<i>Pessac-Léognan AOC</i> A decadently oaked, creamy white Bordeaux				




## ROSÉ WINE



10	<b>Anciens Temps Rosé, Cinsault</b>	7.35	9.70	18.80	24.70
	<i>Réunis de Cébazan, Vin de France</i> Easy-drinking from sunny Languedoc				

## RED WINE



25	<b>Anciens Temps Rouge, Grenache</b> 	7.35	9.70	18.80	24.70
	<i>Réunis de Cébazan, Vin de France</i> Easy drinking, smooth and fruity red				
26	<b>Chemin de Marquiere, Merlot</b>	7.85	10.45	20.20	26.85
	<i>Pays d'Oc IGP</i> Velvety, plummy merlot from Languedoc   <i>Côte exclusive</i>				
27	<b>Les Mougeottes, Pinot Noir</b>	9.75	13.15	25.60	35.00
	<i>Pays d'Oc IGP</i> Gentle red fruits and smooth Pinot texture				
30	<b>La Reserve de Lucien, Bordeaux</b> 	8.45	11.35	22.00	29.60
	<i>Lucien Lurton et Fils, Merlot</i> Unoaked Bordeaux with ripe black fruits				
31	<b>Elements 'Luna', Côtes-du-Rhône Villages</b> 	9.05	12.10	23.75	32.55
	<i>Maison Sinae, Grenach</i> Fun and food friendly with bright red fruit tones				
37	<b>Château l'Eglise d'Armens, Saint-Émilion Grand Cru</b>				48.00
	<i>Merlot</i> Ripe blackcurrant, luscious oak and subtle herbaceous flavours				

## SOFT DRINKS

Pepsi	59 kcal	4.05
Diet Pepsi	2 kcal	3.80
Pepsi Max	1 kcal	3.80
Valencian Orange	101 kcal	4.35
Pink Lady Apple	121 kcal	4.35

## BEER & CIDER

1664	4.6%	Premium French lager with aromatic hops from Alsace	275ml	5.45
			660ml	8.10
Meteor Lager	4.5%	A refreshing, well-balanced golden lager	330ml	5.65
Meteor IPA	4.8%	A light and hoppy French Session IPA	330ml	6.30
Sassy Cidre	4%	Medium-sweet, sparkling and crisp	330ml	6.30
Sassy Rosé	3%	Blushing pink cider with red berry aromas	330ml	6.30
Lucky Saint	0.5%	53 kcal De-alcoholised unfiltered German lager	330ml	5.95

## WATER

		330ml	750ml
Belu Sparkling Water	0 kcal	3.35	5.85
Belu Still Water	0 kcal	3.35	5.85

 Vegan  Vegetarian

125ml wine measures available on request.



7-12 SLOANE SQUARE  
LONDON SW1W 8EG