

# Room Service Menu



CÔTE



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# Room Service Menu

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 is open for dining:

### Monday - Friday

8am – 10pm

### Saturday

9am – 10pm

### Sunday

9am – 10pm

## In-room dining is available:

### For breakfast

#### Monday – Friday

8 – 10am

#### Saturday & Sunday

9 – 10.30am

### For lunch and dinner

#### Everyday

12 noon – 10pm

Please dial extension 3000 to place your in-room dining order or make a brasserie reservation.

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

We are now cashless, apologies for any inconvenience this may cause. Adults need around 2000 kcal a day. For full nutritional information visit [cote.co.uk/nutrition](http://cote.co.uk/nutrition)

**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. Please note we use the same coffee machine for steaming dairy and non-dairy milk. Meat & fish dishes may contain small bones.**

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# Breakfast Menu

Served Monday to Friday 8am until 10am  
Saturday & Sunday 9am until 10.30am

## Cooked Breakfast

### Côte Breakfast 12.95

French streaky bacon, Cumberland sausage, sautéed rosemary potatoes, grilled cherry tomatoes on the vine, chestnut mushrooms, harissa-spiced haricot beans, your choice of eggs & toast *1098 kcal*

### Garden Breakfast 10.95

Mushroom patty, sautéed rosemary potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, smashed avocado, sautéed garlic spinach, harissa-spiced haricot beans & your choice of toast *860 kcal*

*Add poached free-range eggs 2.00 149 kcal*

### French Breakfast 12.25

Scrambled eggs, French streaky bacon, boudin noir sausage & sautéed chestnut mushrooms, served with toasted brioche bread *918 kcal*

## Eggs

### Eggs Benedict 10.50

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

### Eggs Royale 10.95

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

### Eggs Florentine 10.50

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

### Smoked Salmon & Scrambled Eggs 11.95

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

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## Lighter Breakfast

### Pastries 3.95

#### Croissant

Brittany salt butter with a choice of jam or peach & raspberry compote *500 kcal*

#### Pain aux Raisins *279 kcal*

#### Pain au Chocolat *304 kcal*

### Granola Bowl 6.75

A maple syrup baked granola of hazelnuts, pistachios, walnuts & sultanas with coconut yoghurt and a peach & raspberry compote *255 kcal*

## French Toast Stacks

Cinnamon, vanilla & egg soaked brioche bread, pan-fried & drizzled with maple syrup with your choice of topping:

#### Brittany Salt Butter 9.75 *663 kcal*

#### French Streaky Bacon & Vanilla Crème Fraîche 11.25 *800 kcal*

#### Fresh Berries & Vanilla Crème Fraîche 10.25 *601 kcal*

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## Coffee

*Our house roast coffee is Fairtrade certified & roasted exclusively for Côte*

**Espresso** Single / Double 3.25/3.95 2/4 kcal

**Café Américain** 3.50 2 kcal

**Café Latte** 3.95 74 kcal

**Café au lait** 3.95 15 kcal

**Café Cappuccino** 3.95 48 kcal

**Flat White** 3.95 48 kcal

**Café Crème** 3.95 56 kcal

**Café Noisette** 3.25 34 kcal

**Cafetière** 4.50 2 kcal per serving

**Iced Coffee** 3.75 293 kcal

**Liqueur Coffee** 7.60

Cointreau, Baileys, Jameson, Courvoisier

## Tea

*Outstanding, quality tea from Birchalls. The UK's only solar powered tea factory*

**English Breakfast** 2.95 2 kcal

**Earl Grey** 2.95 2 kcal

**Lemongrass & Ginger** 2.95 0 kcal

**Green Tea & Peach** 2.95 0 kcal

**Decaffeinated Tea** 2.95 2 kcal

**Fresh Mint** 3.25 0 kcal

## Hot Chocolate

**Hot Chocolate** 3.95 145 kcal

*Alternative milks available on request*

*Skimmed – 23 kcal | Oat milk – 39 kcal | Café Décaféiné available*

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# Lunch & Dinner Menu

Served everyday 12 noon until 10pm

## Mains

### Paillard Salad 14.95

Chargrilled chicken breast, French beans, endive, lettuce, topped with hazelnuts & croûtes, with a tarragon & caper dressing 465 kcal

### Tuna Niçoise 17.25

*The famous salad from the French Riviera*

Grilled tuna steak, soft boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes & tapenade with mustard vinaigrette 545 kcal

### Fish Parmentier 16.50

A haddock, prawn & salmon pie, with white wine & leek sauce, topped with potato purée & a Comté crust 545 kcal

### Quiche aux Champignons 13.50

A traditional French egg, cheese & mushroom tart served with a green salad & frites 934 kcal

## Grill

### Poulet Breton Au Grillé 17.75

*Responsibly reared in Northern France*

Corn-fed marinated half chicken, watercress, garlic butter & frites 773 kcal

### Côte Burger 16.50

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem & tomato, in a brioche bun with frites 1212 kcal  
(Add French streaky bacon +1.00) +175 kcal

### Vegan Côte Burger 16.50

Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem & tomato, in a brioche bun with frites 1100 kcal

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## Côte Steaks

*We are dedicated to sourcing the highest quality beef, with our own Côte butchery each steak is expertly cut & prepared by our master butcher*

### Steak Frites 15.95

Minute steak topped with garlic butter & rocket, served with frites 592 kcal

### Sirloin (8oz) 23.50

Served with frites & a green salad. *Recommended medium rare* 814 kcal

### Rib eye (10oz) 24.95

Served with frites & a green salad. *Recommended medium* 1102 kcal

### Fillet (7oz) 29.95

*The most tender of cuts*

Served with frites & a green salad. *Recommended medium rare* 726 kcal

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

### Add a steak sauce

**Black Garlic Jus** 2.75 106 kcal

**Garlic Butter**  1.75 106 kcal

**Peppercorn** 2.75 114 kcal

**Béarnaise**  2.75 245 kcal

**Wild Mushroom**  2.75 112 kcal

## Desserts

### Crème Caramel 7.95

Traditional set vanilla pod custard with dark caramel & cream 304 kcal

### Chocolate Mousse 7.25

Velvety dark chocolate mousse 583 kcal

### Chocolate Salted Caramel Tart 7.95

Vanilla ice cream 397 kcal







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# Drinks

## Sparkling & Champagne

|    |   | 125ML | BTL   |
|----|---|-------|-------|
| 01 | Veuve Ambal, Crémant de Bourgogne<br>Chardonnay, Burgundy, NV   | 8.00  | 33.40 |
| 02 | Jm. Gobillard & Fils, Brut Tradition<br>Champagne, NV   |       | 47.60 |
| 03 | Sparkling Love by Léoube, Brut Rosé <br>Château Léoube, Provence, NV |       | 47.50 |
| 04 | Laurent-Perrier La Cuvée <br>Champagne, NV                           | 13.50 | 72.00 |
| 05 | Laurent-Perrier 2012 Vintage <br>Champagne                           |       | 92.00 |
| 06 | Laurent-Perrier Cuvée Rosé <br>Champagne, NV                         |       | 99.00 |

## White Wine

|    |  | 175ML | 250ML | BTL   |
|----|--|-------|-------|-------|
| 13 | Muscadet De Sèvre-et-Maine Sur Lie<br>Château du Poyet, Loire  | 7.20  | 9.70  | 24.70 |
| 15 | Sancerre AOP<br>Le Petit Broux, Loire  | 10.60 | 14.30 | 39.10 |
| 12 | Vin De France, Anciens Temps Blanc <br>Colombard, Gascony             | 7.00  | 9.40  | 23.20 |
| 14 | Côtes du Gascogne IGP <br>Sauvignon Blanc, Longue Roche, Gascony      | 8.30  | 10.80 | 29.40 |
| 19 | Chablis AOP <br>Oliver Tricon, Burgundy                             |       |       | 44.40 |
| 22 | Pessac-Leognan AOP <br>Château Lamothe-Bouscaut, Bordeaux           |       |       | 53.80 |
| 21 | IGP Pays D'Oc, Chardonnay <br>Maison l'Aiglon, Languedoc-Roussillon | 7.60  | 9.80  | 26.90 |

## Rosé Wine

|    |  | 125ML | 250ML | BTL   |
|----|--|-------|-------|-------|
| 10 | Vin De France, Anciens Temps Rosé <br>Cinsault, Languedoc- Roussillon | 7.00  | 9.40  | 23.20 |
| 11 | 'Love' by Château Léoube, Côtes de Provence AOC<br>Provence  |       |       | 38.90 |

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## Red Wine

|  | 175ML | 250ML | BTL   |
|--|-------|-------|-------|
| 27 IGP Pays D'Oc, Pinot Noir<br>Les Mougeottes, Languedoc-Roussillon   | 10.00 | 13.00 | 35.10 |
| 25 Vin De France, Anciens Temps Rouge<br>Grenache, Languedoc-Roussillon  | 7.00  | 9.40  | 23.20 |
| 26 IGP Pays D'Oc, Merlot<br>Chemin de Marquières, Languedoc-Roussillon   | 7.10  | 9.70  | 25.80 |
| 31 Côtes-du-Rhône Villages AOC <br>Maison Sinnac, Element 'Luna'  | 8.90  | 11.90 | 31.10 |
| 30 Bordeaux AOP <br>Merlot, La Réserve de Lucien Lurton, Bordeaux | 8.00  | 10.80 | 29.20 |
| 36 Saint-Émilion Grand Cru AOP<br>Merlot, Château l'Eglise d'Armens  |       |       | 47.40 |
| 37 Châteauneuf-Du-Pape <br>Cuvée Les Pierres, Rhône               |       |       | 52.40 |

## Soft Drinks

La Mortuacienne Lemonade 109 kcal 3.80

### Frobishers

*Softly sparkling drinks, made with carbonated Devon spring water*

Elderflower 54 kcal

Raspberry & Rhubarb 60 kcal 4.80

Coca-Cola 139 kcal 3.95

Coke Zero/Diet Coke 1 kcal 3.70

Valencian Orange Juice 101 kcal 4.25

Pink Lady Apple Juice 121 kcal 4.25

## Beer & Cider

Gallia Follamour Lager 5.5% 330ML 6.45  
*Natural, organic beer inspired by French wine techniques*

Kronenbourg 1664 5% 330ML 5.40

600ML 8.05

Meteor Lager 4.5% *A refreshing, well-balanced golden lager* 330ML 5.60

Meteor IPA 4.8% *A French session IPA, light & hoppy, brewed exclusively for Côte* 330ML 6.25

Meteor Sans Alcool <1% *Low alcohol beer* 250ML 4.85

Sassy Cidre 4% *100% organic apple cider from Normandy* 330ML 6.30

## Water

330ML 750ML

Perrier Sparkling 3.35

Belu Still 3.35 5.85

Belu Sparkling 5.85

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 Vegan  Vegetarian

125ml wine measures available on request.



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