

## KOKKO COOKING

- PRIME RIB OF BEEF - BLONDE D'AQUITAINE POLMARD HERITAGE - AVERAGE 1KG - 85,00€ FOR 2 PERSONS
- RIBEYE FR - AVERAGE 250G - 30,00 € / 1 PERSON
- BEEF FILLET CHATEAUBRIAND (FR) - 30,00 € / 1 PERSON

SERVED WITH POTATOES COOKED WITH DUCK FAT AND SAUCE OF THE MOMENT

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KID'S MENU - 15,00€ (FROM 1 TO 9 YEARS OLD)  
FISH OR MINCED BEEF OR CHIKEN NUGGETS FRENCH  
FRIES OR VEGETABLES  
CHOCOLATE FONDANT OR ICE CREAM "CORNETTO" CHOCOLATE OR  
STRAWBERRY

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## CHEESE BOARD AND DESSERTS

FRENCH CHEESE BOARD - 15,00€

PLEASE ORDER IN ADVANCE TO GET AN AMBIENT TEMPERATURE CHEESE AND  
LET US KNOW IF YOU WOULD LIKE SOME BUTTER OR/AND CHUTNEY

- CRÈME BRÛLÉE VANILLA FROM MADAGASCAR, SESAME AND ALMOND  
TUILES - 10,00€ **WN**
- CRÊPE SUZETTE AS WHY NOT STYLE, CLEMENTINE MARMALADE - 10,00€
- STRAWBERRY AND ALMOND TART, COULIS MINT 12,00 €
- HOMEMADE TARTE TATIN WITH VANILLA ICE CREAM (PLEASE ALLOWED  
20MIN) - 12,00€
- RUM BABA AND VANILLA CREAM - 12,00 € **WN**
- CHOCOLATE FONDANT WITH TONKA BEAN AND EGG CREAMY MOUSSE - 12,00€
- BUN'N ROLL "PERDU" (BREAD PUDDING), CHOCOLATE GANACHE - 12,00€

### MENU

**ONLY LUNCH FROM TUESDAY TO SATURDAY**  
**EXCLUDING PUBLIC HOLIDAYS**

THE LOGO **WN** INDICATES WHICH COURSES ARE INCLUDED IN THE  
MENU

**STARTER + MAIN COURSE + DESSERT : 42,00€**  
**STARTER + MAIN COURSE : 36,00€**  
**MAIN COURSE + DESSERT : 33,00€**

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