

# COCO

CAFÉ

## SNACKS

Chips 35

Bread & Olive Oil 40

Salted Almonds 45

Olives 50

## SMALL PLATES

Cantabrian Anchovies 95

Trio of Cheese 160

Selection of Charcuterie 110

Pork, Mushroom and Hazelnut Terrine with Condiments 120

## SANDWICHES

Toasted Ham & Cheese Sandwich 110

Toasted Tomato & Mozzarella Sandwich 110

## SWEET

Tarte au Citron 95

## DRINKS

Apple or Orange Juice 45

Lemonade - Lemon or Blood Orange 45

Coke or Coke Zero 45

Sparkling or Still Filtered Water 25

Espresso or Americano 35

Latte, Cappuccino, Cortado or Flat White 45

Tea pot - White, Black, Green, Rooibos, Herbal Mint 50

Matcha or Matcha Latte 60

Hot Chocolate 50



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## SPARKLING WINE

2021 Orsi - San Vito 'Sui Lieviti' Pignoletto - Emilia-Romagna 80 / 350

## WHITE WINE

2023 Paul Prieur et Fils 'Sancerre' Sauvignon Blanc - Loire 80 / 350

2021 Domaine Jeandaugé 'Partie Fine' Colombard, Ugni Blanc - Gascony 80 / 395

2019 Imanol Garay 'Ixilune' Petit Manseng, Petit Courbu - Pyrenees 80 / 395

## ORANGE WINE

2021 Recerca 'Golem', Macabeu - Roussillon 90 / 500

2021 Michael Wenzel 'Voodoo Child' Pinot Gris - Austria 80 / 350

## RED WINE

2021 Maxime François-Laurent 'Rose Pompon' Cinsault, Grenache Noir - Rhône 80 / 395

2023 La Soeur Cadette 'Bourgogne Rouge' Pinot Noir - Bourgogne 85 / 425

2021 Romain le Bars 'A 2 C'est Mieux' Cinsault, Carignan - Rhône 80 / 395

2021 Giuseppe Lazzaro 'Spariggiu' Nerello Mascalese - Sicily 80 / 350

## VERMOUTH

Vermouth Moderne / Vergano Americano 80

## COCKTAILS

Spritz - Elderflower / Limoncello / Aperol / Campari 110

French 75 - Gin, Lime Juice, Sparkling Wine 125

Coco Clover - Gin, Chambord Raspberry Liqueur, Lemon Juice 125

Espresso Martini 125

Amaretto Sour 130

Whiskey Sour 130

Old Fashioned 140

TO ØL VGT non-alcoholic 65

## DRAFT BEER

Snublejuice IPA / Kronenbourg Blanc / Tuborg Pilsner 65

## CANNED BEER

TO ØL 45 Days Organic Pilsner 55

TO ØL Whirl Domination 65

TO ØL Implosion Non-Alcoholic 60

