

COCO

CAFÉ

SNACKS

- Chips 35,-
- Bread & Olive Oil 35,-
- Salted Almonds 45,-
- Olives 50,-
- Cantabrian Anchovies 95,-
- Three Cheeses 160,-
- Selection of Charcuterie 110,-
- Pork, Mushroom and Hazelnut Terrine with Condiments 120,-

LUNCH

From 11-15

- Anchovy Toast with Soft Boiled Egg and Herb Mayo 125,-
- Burrata with Frisée Salad, Tomato and Croutons 125,-
- Salad Nicoise with Tuna, Egg, Tomato and Olives 145,-
- Warm Bowl of Bean Stew with Bacon and Parmesan 150,-

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,-





SPARKLING WINE

NV Domaine Bruno Dangin 'Le Grande Classique, Brut' Pinot Noir, Chardonnay - Bourgogne 85,-

WHITE WINE

2022 Jean-Christophe Garnier 'Bézigon' Chenin Blanc - Loire 110,-

2023 Les Vignerons d'Estézargues 'Taparas' Grenache Blanc, Roussane, Viognier - Rhône 85,-

2020 Partida Creus 'BS, Blanc de Sumoll' Sumoll - Catalonia 85,-

ORANGE WINE

2021 Recerca 'Duel' Muscat á Petit Grains, Muscat d'Alexandrie - Roussillon 100,-

2019 Poggio Bbaranèllo 'AT' Procanico - Lazio 110,-

RED WINE

2021 Cyril Fhal 'Le Rouge et le Blanc' Mucat á Petit Grains, Grenache Noir - Roussillon 85,-

2023 La Soeur Cadette 'Bourgogne Rouge' Pinot Noir - Bourgogne 95,-

2021 Nicolas Carmarans 'Josette' Fer Servadou - Aveyron 90,-

2018 Imanol Garay 'Abiatu' Tannat, Cabernet Sauvignon - Pyrénées 85,-

VERMOUTH

Vermouth Moderne - Sweet, White 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,-

DRAFT BEER

Snublejuice IPA / Kronenbourg Blanc / Tuborg Pilsner 65,-

CANNED BEER

TO ØL 45 Days Organic Pilsner 55,-

TO ØL Whirl Domination 65,-

NON-ALCOHOLIC

TO ØL Implosion Non-alcoholic IPA 60,-

TO ØL VGT (Non-alcoholic Vermouth Tonic) 65,-

Table Ferments Kombucha - Ask your waiter for available flavours 65,- / 250,-

MURI, Non-alcoholic fermented beverages - Ask your waiter for available flavours 70,- / 300,-

