



LA



Breakfast Boulangerie

Monday - Friday
Saturday - Sunday

8 AM - 11 AM
10 AM - 4 PM



Lunch

Monday - Sunday

11 AM - 4 PM



Dinner

Sunday - Monday
Tuesday - Saturday

CLOSED
5 PM - 10:30 PM

CUISINE



Carte blanche - The Art Bar

Thursday - Saturday

7 PM - 2 AM*

* Cold bites available until 2 am

“Farm-to-table” freshness made with amour

Chef Will brings you timeless French classics with his personal touch and fondness for locality sourced “yummy in the tummy” ingredients. Our dishes are designed to be loved by one or shared by many. Welcome one and all. Join us in this ‘moving feast’ and celebration of the simple pleasures in life!

2028 E 7th STREET - LOS ANGELES, CA 90021
RESERVATIONS : hello@houseofcocotte.com or +1(424)217-3222

@HouseOfCocotte

Starter

\$24 The Signature Beef Tartar
Certified Angus Beef tenderloin, Egg yolk,
French baguette toast and Pickles
(*\$32 for main course size & hand-cut french fries*)

\$25 Scallop Carpaccio
Watermelon radish, Torshed grapefruit, Basil
and Lemon vinaigrette

\$18 Pork Belly
Glazed pork belly, Pickled carrot
and Green papaya, BBQ Aioli

Y ⊗ \$16 Grilled Eggplant Caviar
Ratatouille, Fire roasted red pepper sauce

Main course

\$31 The Original Steak Frites
Certified Angus New-York Strip, Hand-cut
Pommes Frites & Chimichurri Sauce

\$26 The House of Cocotte Burger
Certified Prime Angus beef burger with one patty
in a toasted bun, Gruyere cheese, Tomato,
Baby gem, Onion and Hand-cut French Fries
with homemade mayonnaise
(*add crispy bacon for \$3*)

\$36 Striped Bass directly from the sea
Pan-seared bass filet, French beans, Potato
puree and Sauce vierge

**⊗ \$22 The Summer Magic of a Classic
"Salade Niçoise"**
Sun dried Tomato, Olives, French Beans,
Baby Tomatoes and Soft Egg with vinaigrette

Ⓜ ⊗ \$22 The Traditional Caribbean Yuca Mofongo
Roasted beetroot and Tomato Chutney

SPECIAL OF THE DAY

\$18 THE Croque Monsieur
Home-made Pain de Mie, Jambon de Paris
Truffle Bechemel, Gruyere Cheese.
Served with Hand-cut French Fries and Salad.

\$20 Pan seared Stripped Seabass
Butter & Thyme Roasted Asparagus, Israeli
Couscous, Apple Cider Cream Sauce.

\$12 Vegetable Minestrone Soup
With fresh Garden Basil.

Sides

\$9 Hand-cut French Fries

\$13 Hand-cut Truffle French Fries

\$10 Buttered French Beans

\$10 Grilled Baby Vegetables

\$10 Mashed Potato

\$8 French Baguette & Butter

Dessert

\$12 Chef Will's Bakewell Tart
Raspberry Jam and Handmade Vanilla bean ice cream

\$12 Dark Chocolate Baileys Mousse
With Orange star anis compote

**\$11 Coffee Confessionals Espresso & Hazelnut
Crème Brulee**
Organic Coffee locally roasted in California

SHARING SPECIALS

\$3 "Kusshi" Oyster by the unit
With classic mignonette sauce and lemon

\$12 Sardines from the Atlantic Coast
European Sardines sustainably wild caught
and artisanally canned served with grilled bread

\$22 The Classic Parisian Board for 2
A selection of your choice from 3 cheeses and 2 "charcuterie"

\$32 The Classic Parisian Board for 5
A selection of your choice from 5 cheeses and 4 "charcuterie"

\$14 Baked Brie to share
Double Cream Brie from Normandie, oven-baked
with thyme and honey

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

Starter

\$24 The Signature Beef Tartar
Certified Angus Beef tenderloin, Egg yolk,
French baguette toast and Pickles
(\$32 for main course size & hand-cut french fries)

\$25 Scallop Carpaccio
Watermelon radish, Torshed grapefruit, Basil
and Lemon vinaigrette

\$18 Pork Belly
Glazed pork belly, Pickled carrot
and Green papaya, BBQ Aioli

V ⊗ \$16 Grilled Eggplant Caviar
Ratatouille, Fire roasted red pepper sauce

Main course

\$42 Pan Seared Duck Breast
Wild Rice, Roasted Beets and Pea Tendrils

\$26 The House of Cocotte Burger
Certified Prime Angus beef burger with one patty
in a toasted bun, Gruyere cheese, Tomato,
Baby gem, Onion and Hand-cut French Fries
with homemade mayonnaise
(add crispy bacon for \$3)

\$39 Striped Bass directly from the sea
Pan-seared bass filet, French beans, Potato
puree and Sauce vierge

**⊗ \$32 The Summer Magic of a Classic
"Seared Tuna Niçoise"**
Sun dried Tomato, Olives, French Beans,
Baby Tomatoes and Soft Egg with vinaigrette

Ⓜ ⊗ \$22 The Traditional Caribbean Yuca Mofongo
Roasted beetroot and Tomato Chutney

\$40 Roasted Halibut
Israeli Couscous, Slow Roasted Tomatoes with an Apple
Cider Veloute

SPECIAL OF THE DAY

\$18 THE Croque Monsieur
Home-made Pain de Mie, Jambon de Paris
Truffle Bechemel, Gruyere Cheese.
Served with Hand-cut French Fries and Salad.

\$54 12 OZ Rib Eye Steak
Certified Prime Angus Rib Eye with Dauphinoise
Potato and Glazed Baby Vegetables.

\$12 Vegetable Minestrone Soup
With fresh Garden Basil.

Sides

Hand-cut French Fries
\$9 Hand-cut Truffle French Fries
\$13 Buttered French Beans
\$10 Grilled Baby Vegetables
\$10 Mashed Potato
\$10 French Baguette & Butter
\$8

Dessert

Chef Will's Bakewell Tart
\$12 Raspberry Jam and Handmade Vanilla bean ice cream
Dark Chocolate Baileys Mousse
\$12 With Orange star anis compote
**Coffee Confessionals Espresso & Hazelnut
Crème Brulee**
\$11 Organic Coffee locally roasted in California

SHARING SPECIALS

\$3 " Kusshi "Oyster by the unit
With classic mignonette sauce and lemon

\$12 Sardines from the Atlantic Coast
European Sardines sustainably wild caught
and artisanally canned served with grilled bread

\$22 The Classic Parisian Board for 2
A selection of your choice from 3 cheeses and 2 "charcuterie"

\$32 The Classic Parisian Board for 5
A selection of your choice from 5 cheeses and 4 "charcuterie"

\$14 Baked Brie to share
Double Cream Brie from Normandie, oven-baked
with thyme and honey

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.