



RESTAURANT
Côté Sud

*The entire team wishes you
a warm welcome!*

The restaurant is open from Monday to Friday for lunch and dinner.

Lunch hours are from 12.00 pm to 1.30 pm

Dinner hours are from 7.00 pm to 9.00 pm

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All our food is **homemade** except for our ice cream, sorbets, and chips.

We do pride ourselves on the freshness of our ingredients and apologize in advance if your first choice is not available.

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Our gift cards are a perfect present for any food lover. For more information, please see the hotel reception.

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We wish you a pleasant dining experience.

Restaurant Côté Sud
4, rue de la Mairie – 69480 Ambérieux d’Azergues / Tel.: +33 (0)4 74 67 00 20
www.restaurantcotesud.info



Barside

What's Your Tipple?

To sip on

Pastis 51/Ricard (4cl)	€3.80
Kir (12cl)	€4.00
Blackcurrant, blackberry, violet, peach, or raspberry liqueur topped with white wine	
Kir royal (12cl)	€8.50
Blackcurrant, blackberry, violet, peach, or raspberry liqueur topped with champagne	
Martini rosso or blanco/Tawny or white port (4cl)	€4.00
Whisky/Gin/Vodka (4cl)	€6.00
Chivas Regal 12 Year Old (5cl)	€8.00
Cardhu 12 Year Old (5cl)	€10.00

House Cocktail
Peach liqueur topped
with Crémant de
Bourgogne sparkling wine
€5.00

Bubbles

Blonde draught beer (25cl)	€3.50
Draught beer of the day (25cl)	€4.50
Panaché (beer with lemon-lime soda) (25cl) .	€3.20
Monaco (beer, grenadine, lemon-lime soda) or Picon (25cl)	€3.50
Desperados beer (33cl bottle)	€5.00
Leffe Brown Ale (33cl bottle)	€5.00
Hoegaarden White Ale (33cl bottle)	€5.00

Teetotaling It

Flavoured water (25cl) **€2.00** |

Grenadine, lemon, mint, grapefruit, violet, orgeat, peach, blackcurrant, strawberry

Diabolo (lemon-lime soda mixed with syrup) (25cl) **€3.50** |

Grenadine, lemon, mint, grapefruit, violet, orgeat, peach, blackcurrant, strawberry

Fruit juice (25cl) **€3.90** |

Orange, pineapple, apricot, tomato, apple

The classics

Limonade (lemon-lime soda) (25cl)	€3.00
Coca-Cola, Coca-Cola Zero (33cl)	€3.90
Orangina (25cl)	€3.90
Peach-flavoured iced tea (25cl)	€3.90
Schweppes Indian or Citrus (25cl)	€3.90

Water

Evian (50cl)	€3.50
Evian (1L)	€5.00
Badoit (50cl)	€3.80
Badoit (1L)	€5.50
Perrier (33cl)	€3.90

Coffee

Espresso	€1.90	Tea or herbal tea	€2.60
Decaf	€1.90	Hot chocolate	€2.90
Café au lait	€2.20	Cappuccino	€3.10
Large espresso	€1.90		
Double espresso	€3.10		

After Work



Tapas

To start, snack on or share!

La Charcutière (assortment of charcuterie depending on the chef's inspiration)	€8.00 per person
La Fromagère (assortment of cheeses of the day)	€7.00 per person
La Mixte (assortment of cheeses and charcuterie)	€10.00 per person

Local and International Specialities (4cl)

Limoncello/Manzana/Kahlúa	€5.00
Cognac/Armagnac	€6.50
Pear eau de vie	€6.50
Amaretto	€5.00
Get 27	€6.00
Get 31	€6.00
Get 27 with Perrier	€6.50

Our Wine Cellar



Flute

Bottle

Tingle your taste buds

Champagne 1 ^{er} Cru Sanchez-Collard	€8.50	€49.00
Crémant de Bourgogne 'Domaine J.P. Rivière'	€6.00	€29.00

A La Carte

Starters

Cream soup of the day seasoned with hazelnut oil	€11.50
Smoked duck breast crisps	
Smoked salmon wrap	€12.00
Vegetable tagliatelle, yuzu pearls	
Terrine of stewed pork cheeks with lentils	€14.00
Beaujolais white wine vinaigrette	
Homemade duck foie gras	€17.00
Mango chutney and warm toast	

Salads of the Day

	Small	/	Large
Bresse salad			€14.00
(salad, breaded chicken breast, tomatoes, croutons, Parmesan)			
Italian salad	€9.50		€14.00
(salad, tomatoes, baby mozzarella balls, Parmesan tuile, cured ham)			
Alpine salad	€12.00		€16.00
(salad, tomatoes, apples, crushed hazelnuts, and Reblochon cheese baked in brik dough)			



Main Courses

Unprepared steak tartar (served raw or lightly seared)* €17.00

Goat-cheese burger with honey* €17.00
(ciabatta roll, cheddar, goat cheese, minced beef, tomato, honey)

Chicken burger* €16.00
(ciabatta roll, cheddar, breaded chicken breast, tomato, Parmesan sauce)

* Served with chips and a green salad.

Roasted Mont d'Or cheese €20.50
(assortment of charcuterie, new potatoes, salad)

Ravioli bake, smoked pork filet mignon with Saint Marcellin cheese €18.00

Breast of female duckling with caramelised pears and honey €19.00

Cod tagine with baby vegetables served on a bed of quinoa €18.00

Scallop and prawn risotto €24.00

Grilled butcher's choice €19.00
(choice of sauce: wine, green peppercorn, Roquefort, or Maître d'hotel butter)

Beef tenderloin €24.00
(choice of sauce: wine, green peppercorn, Roquefort, or Maître d'hotel butter)



€28 Prix Fixe Menu

STARTERS

Cream soup of the day seasoned with hazelnut oil
Smoked duck breast crisps

Alpine salad
Reblochon cheese baked in brik dough

Smoked salmon wrap
Vegetable tagliatelle and yuzu pearls

Terrine of stewed pork cheeks
Lentils in a Beaujolais white wine vinaigrette

Homemade duck foie gras (€5 extra)
Mango chutney and warm toast

MAIN COURSES

Ravioli bake, smoked pork filet mignon with Saint Marcellin cheese

Cod tagine with baby vegetables
Bed of quinoa

Breast of female duckling with caramelised pears and honey

Grilled butcher's choice
(choice of sauce: wine, green peppercorn, Roquefort, or Maître d'hotel butter)

Beef tenderloin (€5 extra)
(choice of sauce: wine, green peppercorn, Roquefort, or Maître d'hotel butter)

Scallop and prawn risotto (€5 extra)

Choice of dessert

(Café gourmand, thé gourmand, ice cream goblets topped with alcohol: €2 extra)

Sweet Temptations

Fromage blanc – Served plain or with cream, berry coulis, or honey	€5.00
Plate of ripened cheeses	€7.50
Crème brûlée of the day	€6.50
Chocolate mousse	€6.50
Homemade fresh fruit salad	€6.50
Molten chocolate cake with a scoop of vanilla	€6.50
Crumbly lemon shortbread and a scoop of ice cream	€6.50
Panna cotta (served plain or with berry or island fruit coulis)	€6.50
Crêpes Belle Hélène	€6.50
<i>Café gourmand</i> or <i>thé gourmand</i> (coffee or tea served with an assortment of mini desserts) .	€8.50
Ice cream, sorbets and goblets	See our dessert menu

Lunchtime Fare

12 to 2

Special of the day	€11.00
Starter and special of the day	€14.00
Special and dessert of the day	€14.00
Menu of the day	€16.00
Rapido menu	€16.00

Dessert from the 'A La Carte menu': €2 extra (café gourmand: €6 extra)

Small Appetites (ages 4-11)

Kids' Menu €12.50

Beverage (Coca-Cola, orange juice, syrup with water, or a diablo)

Minced beef or Chicken nuggets

Fromage blanc or 2 scoops of ice cream
Dessert from the 'A La Carte menu': €2 extra





Côté Sud is an ideal venue for your private events (weddings, christenings, birthdays, anniversaries) **and corporate functions** (business luncheons and dinners, etc.).

Ask us for a quote.

And don't forget...

Our hotel has 21 rooms plus an 80 m² suite for a total capacity of 50 guests.