

Victoria
BY COCOTTE

The 21st Century Brasserie

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Chefs



Under the direction of Cocotte's Executive
Chef Jeriko Van Der Wolf
and Head Chef Wipa "Gibb" Chatwattanasakul
Victoria strives to become your next favourite all day brasserie
with a seasonal menu curated with 100% homemade products
and each dish is carefully crafted by our dedicated chefs.

Chef Gibb

Chef Jeriko

Our Philosophy

Victoria by Cocotte is the 21st Century Brasserie where everyone can create their own experience. The Brasserie welcomes you everyday from 7.30 am to 10 pm

It is the ideal address for any occasion. You can enjoy our meals on the go, sip your favorite coffee on our terrace, or be seated inside in our charming atmosphere.

Whether you are a breakfast lover, in need of a light snack, or in the mood for a rich and hearty meal - Victoria has it all.

With exciting dishes such as avocado toast, organic roasted chicken, lobster roll, or our famous "Cafe de Paris" steak; your palate will be spoiled for choice.

Victoria's offerings are 100% homemade and unmatched in quality. Each technical detail is carefully crafted by our dedicated Chefs, Bakery & Pastry team.

You'll savor their efforts from the shape of the pasta, the crispness of the bread, up to the freshness of our cold-pressed juice.

Victoria delivers authenticity, taste, and texture to create the perfect experience for every visit.

Victoria



Delicatessen



Please select items of your choice to create your own board (minimum 2 items)

Cheese € 140.-

Comté 12th
Brie
Gorgonzola
Truffle Brie(+30.-)

Parmesan
Truffle Stracciatella
Smoked Gouda

Cold cut 🐷 130.-

Parma Ham 16th
Chorizo
Salami

Paris Ham
Coppa
Truffle Salami (+30.-)



Prices are subject to 10% service charge and 7% VAT

Appetizer



Bruschetta Tomato Confit ¥ 260.-

Toasted baguette, tomato confit, pesto, stracciatella & basil oil



Chorizo Croquetas 🐷 260.-

Creamy chorizo croquetas, served with aioli sauce



Truffle Camembert 490.-

Traditional French Camembert baked with truffle served with toasted sourdough bread



Fried Calamari 280.-

Deep-fried marinated calamari served with tartar sauce



Truffle Curly Fries ¥ 310.-

Crispy curly fries with truffle cheese sauce



Cheesy Garlic Bread ¥ 220.-

Crispy bread stuffed with cheese & garlic

Starter



French Oysters

390.- / 690.- / 1,290.-

3 pcs / 6 pcs / 12 pcs

Fine de Claire N°3

served with shallots, vinegar & lemon

Prices are subject to 10% service charge and 7% VAT

Starter



Gravlax Salmon

440.-

Homemade cured salmon with fresh herbs, orange, cucumber, dill cream, cherry tomatoes, rye bread & lemon zest



Lobster Bisque

390.-

Flavourful lobster bisque with croutons, cherry tomatoes & aioli



Tuna Tartare & Avocado

390.-

Yellow fin tuna marinated with lemon, seaweed & avocado

Starter



Escargots "Snails"

440.-

6 pcs of baked snails cooked with garlic & herbs butter



Truffle Deviled Eggs

¥ 260.-

Organic eggs topped with truffle mayonnaise & fresh truffle



Burrata with Parma Ham



¥ 620.-

Creamy Burrata, Parma Ham 16th, tomato confit, pesto & rocket salad



Onion Soup

¥ 360.-

Traditional onion soup with Swiss cheese & gratinated bread



Pumpkin Soup

¥ 260.-

Creamy pumpkin soup with roasted pumpkin & pumpkin seeds

Prices are subject to 10% service charge and 7% VAT

Salad



Beetroot & Ricotta Salad

₹ 310.-

Marinated beetroot, orange, rocket salad, toasted walnuts, fresh ricotta & pesto sauce



Greek Salad

₹ 340.-

Mixed salad, black olives, red onions, cucumber, feta cheese, crouton, red bell pepper & oregano dressing



Caesar Salad

₹ 380.-

Roasted farmer chicken, baby cos lettuce, shaved parmesan cheese, crunchy croutons, hard-boiled eggs & caesar dressing



Victoria Cobb Salad

₹ 420.-

Roasted farmer chicken, iceberg lettuce, cherry tomatoes, avocado, corn, hard-boiled organic egg, crispy bacon & blue cheese mayonnaise



Nicoise Salad

₹ 460.-

Baby cos salad, seared tuna, potatoes, egg, bell peppers, radish, asparagus, cherry tomatoes, olives, red onions & mustard dressing



Soft Shell Crab Salad

₹ 490.-

Crispy soft shell crab, butterhead lettuce, avocado, mango, red onions, toasted almonds & passion fruit mango dressing

Pasta & Risotto



Seafood Arrabbiata

Linguine pasta, fresh seafood selection in spicy tomato sauce & fresh basil

🍴 520.-



Aglio Olio Bacon

Spaghetti pasta sautéed with garlic, bacon, poached egg, Italian basil & fried shallots

🍴🍷 390.-



Truffle Risotto

Carnaroli rice, truffle, parmesan, creamy butter & truffle oil

🍴 590.-



Lobster Aglio

Homemade spaghetti, grilled lobster, lobster oil, garlic, cherry tomatoes, fresh basil & crispy shallots

1,490.-

Pasta & Risotto



Penne Primavera

✓ 440.-

Penne pasta, seasonal organic vegetables, stracciatella & pesto sauce



La Carbonara

🐷 ✓ 460.-

Spaghetti pasta, crispy guanciale, parmesan sauce, shaved parmesan & black pepper



Wagyu Beef Ragù

640.-

Homemade tagliatelle, slow-cooked Wagyu beef & parmesan cheese



Coquillettes Jambon Truffle

🐷 ✓ 690.-

French style pasta, Paris ham, mushrooms, Comté cheese & fresh truffle

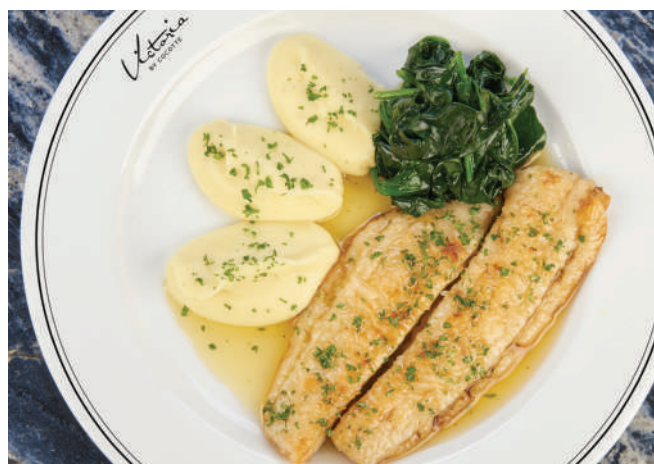
From the Sea



Lobster Roll 890.-
Homemade brioche bun, Maine lobster, condiments, cocktail sauce & French fries



Cod Fish Risotto 🐟 640.-
Pan-seared Cod fish, risotto flavored with chorizo, bell peppers & rocket salad



Fish "Meuniere" 460.-
Seared premium white fish, butter & lemon sauce, served with mashed potatoes, parsley & sautéed spinach



Salmon "Aioli" 560.-
Baked salmon steak with herb crust, steamed vegetables, fresh herbs & saffron aioli



Fish & Chips 480.-
Crispy crumbed fish with chips, tartar sauce & fresh lemon

To Share



Seabass "French Riviera"

Baked Seabass (400gr), sauce armoricaine, assorted seafood, green vegetables, served with Mediterranean rice & spinach

1,290.-



Victoria's Signature Paella

Bomba rice cooked with saffron and seafood stock, squid, prawn, spicy sausage, clam, olive oil & lemon

1,290.-

Prices are subject to 10% service charge and 7% VAT



Rôtisserie



Half / Whole Farmer Chicken
Potatoes confit & chicken gravy
590.- / 990.-

Take away is available



Free-range farmer chicken directly
from the farm to your table

More than a rotisserie, Victoria accumulates carefully selected artisanal products, paired with a cosy atmosphere in the heart of Bangkok.

Our chicken is locally sourced in neighbouring provinces such as Khao Yai & Chiang Mai by caring farmers without the use of pesticides or antibiotics.

The outcome?
A unique farm-to-table experience.

Victoria



Truffle Roasted Chicken 890.-

Chicken from the rotissoire, seasonal organic vegetables, truffle cream sauce & fresh truffle

Prices are subject to 10% service charge and 7% VAT

Main Course



Lamb Shank "Couscous" 890.-

Slow-cooked lamb shank in tomato and spices sauce, grilled vegetables & steamed couscous



Victoria's Bangers 🐷 440.-

Pork sausage, smashed potatoes & carrots with mustards & red wine sauce



Chicken Parmigiana 490.-

Crispy chicken breast stuffed with parmesan and mozzarella cheese, stracciatella, pesto, tomato sauce, rocket salad & tomato confit



Pork Tenderloin & Mushroom 🐷 490.-

Grilled pork tenderloin, mashed potatoes & creamy mushroom sauce



Mediterranean Lamb Rack 1,190.-

Grilled organic lamb rack, ratatouille and confit potatoes, olives & fresh rosemary

Dutcher Corner



Wagyu Hanger Steak "L'onglet" 940.-

Grilled Hanger steak, French fries & confit shallots gravy



Black Angus Ribeye "L'entrecôte" 1,190.-

Grilled Ribeye, French fries & bearnaise sauce



Beef Tartare 590.-

Traditional Black Angus beef tartare with pickles, egg yolk served with green salad & French fries



Bistro Burger 590.-

Wagyu beef patty, cheese, crispy bacon, rocket salad, bearnaise sauce & French fries

Sauces & Sides

Mushroom Sauce	60.-
Bearnaise	60.-
Nam Jim Jaew	60.-
Shallot Sauce	60.-

Mashed Potatoes	150.-
Truffle Mashed Potatoes	190.-
French Fries	150.-
Ratatouille	150.-
Sautéed Spinach	150.-

Steak



"Cafe de Paris" Steak

400 gr of grilled Black Angus tenderloin with the famous "Cafe de Paris" herb butter sauce, served with French fries, salad & walnut dressing

1,490.-



Black Angus Prime Rib

Grilled Prime Rib served with mashed potatoes, ratatouille, French fries, bearnaise sauce, mushroom sauce, shallot sauce

1kg - 3,290.- / 1.2kg - 3,990.-

Prices are subject to 10% service charge and 7% VAT

Dessert



Crème Brûlée

260.-

Traditional Crème Brûlée, Tahitian vanilla, caramelized with brown sugar



Valrhona Chocolate Mousse

290.-

Our twist on the traditional chocolate mousse



Apple Crumble

320.-

Baked apple compote with vanilla, crunchy crumble & vanilla ice-cream



Paris Brest

340.-

Signature Paris Brest, homemade hazelnut cream & choux pastry



Hot Chocolate Brownie

320.-

Hot and sticky chocolate brownie, chocolate ganache, vanilla ice-cream & crispy chocolate tuile



Berry "Millefeuille"

340.-

Crispy puff pastry, vanilla custard, berries ice cream, lime gel & berry crumble

Dessert & Ice-cream



Cafe "Gourmand"

290.-

Mini Crème Brûlée, Mini Paris Brest, Mini Chocolate Brownie & one regular coffee or tea included



Popcorn & Caramel

Popcorn ice cream, caramel sauce, crispy popcorn, brownie caramel & homemade whipped cream

360.-



Strawberry & Cheesecake

Cheesecake ice cream, strawberry sauce, cheesecake, fresh strawberry & homemade whipped cream

340.-



Chocolate & Orange

Chocolate sorbet, fresh orange, chocolate sauce, orange gel, candied orange & homemade whipped cream

340.-

Prices are subject to 10% service charge and 7% VAT

Drinks & Cold Pressed Juice

WATER

Victoria Water 50cl	50.-
Acqua Panna 50cl	70.-
Acqua Panna 75cl	130.-
San Pellegrino 50cl	95.-
San Pellegrino 75cl	145.-



SOFT DRINKS

Soda Water 33cl	50.-
Classic Lemonade	80.-
Coke / Diet / Zero 33cl	80.-
Tonic Water Schweppes 33cl	80.-
Ginger Ale 33cl	90.-
Sprite 33cl	80.-

COLD PRESSED JUICE (300ml) 140.-

Sunshine

Carrot
Green Apple
Orange
Turmeric

Green Day

Spinach
Green Apple
Cucumber
Celery
Parsley

Energy Booster

Pineapple
Orange
Green Apple
Passion Fruit
Honey

Immune Protect

Beetroot
Watermelon
Orange



Homemade Iced Tea & Soda



Passion Fruit Iced Tea

Fresh passion fruit,
In house tea blend

140.-

Berries Iced Tea

Selected berries juice,
in house tea blend

140.-

Peach Iced Tea

Homemade peach syrup,
In house tea blend

140.-

Detox Iced Tea

Fresh cucumber,
basil, aloe vera
In house tea Blend

140.-



Matcha & Jasmine

Match-Jasmine syrup,
lychee juice,
lime & soda

140.-

Raspberry & Chia

Raspberry juice,
chia seeds, lime juice,
orgeat syrup & ginger ale

140.-

Apple & Cucumber

Cucumber syrup,
green apple juice
& soda

140.-

Mango & Passion

Fresh passion fruit,
mango juice,
elderflower syrup & soda

140.-

Prices are subject to 10% service charge and 7% VAT

Drinks

COFFEE	(Hot / Iced)	
Espresso	80.-	-
Lungo	90.-	-
Americano	90.-	100.-
Macchiato	90.-	-
Piccolo Latte	100.-	-
Cappuccino	110.-	120.-
Cafe Latte	110.-	120.-
Flat White	120.-	
Mocha	120.-	130.-
Chocolate	130.-	140.-

TEA	(Hot / Iced)	
English Breakfast Ceylon	110.-	120.-
Earl Grey Ceylon	110.-	120.-
Jasmine Mao Feng Fujian	110.-	120.-
Whole Chamomile	110.-	120.-
Green Peppermint	110.-	120.-
Aromatic Lemongrass	110.-	120.-
Green Tea	110.-	120.-
Matcha Tea	110.-	120.-
Matcha Latte	120.-	130.-

OPTIONS:

- Add extra shot +20.-
- Add almond milk +20.-
- Add soy milk +20.-
- Add decaf blend +20.-

LAVAZZA
TORINO, ITALIA, 1895

"All recipes are made with Lavazza Crema e Aroma blend."

Combined with a hundred and twenty years of roasting experience, Lavazza selects the best coffees from plantations all around the world, in order to create specialised blends and achieving a perfectly balanced coffee, with a distinctive flavour, aroma and body.

Apricot Espresso Tonic 145.-

Homemade apricot syrup, tonic water, a shot of espresso & twist lemon peel



Jellyccino 145.-

Iced cappuccino, Chocolate coulis, Homemade Coffee Jelly & Chantilly



Homemade Frappe



“FRUITY”

Mixed Berries	160.-
Spinach, Cucumber & Apple	160.-
Coconut	160.-
Pineapple & Fresh Basil	160.-
Watermelon, Fresh Mint & Lime	160.-
Orange, Passion Fruit & Mango	160.-

“GOURMET”

Madagascan Vanilla	190.-
Frappuccino Caramel	190.-
Belgian Chocolate	190.-
Cookie Praline	190.-



Our Brands



COCOTTE FARM ROAST & WINERY

Opened in April 2016, Cocotte conceptualises the « living the farm » experience by creating a farm oriented restaurant in Bangkok. Definitively close to its suppliers, Cocotte's main ambition is to provide quality organic & local products to its customers. Cocotte is not only offering a large range of roasted meat, organic vegetables, tasty cheeses and fine wines, but also an unique farm-like atmosphere in the heart of Bangkok.

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MOZZA BY COCOTTE

Based on the same principles as Cocotte Farm Roast & Winery, Mozza by Cocotte offers a great selection of premium Italian products such as pasta, pizza and also cheeses & cold-cuts. Comfort food oriented, the venue brings back memories of a traditional Italian cuisine "come la faceva la nonna".

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LEON BY COCOTTE

Leon is the newest edition to our Cocotte family. Discover our premium cuts and the best dry-aged beef selection in Bangkok. Enjoy some of our signature dishes such as Leon Truffle-Cheese Fries and Leon foie gras burger and the Foie gras cheese steak. Experience our unpolished rustic yet modern interior with brass and royal blue tones is designed to enhance your dining experience with your friends or your special someone.

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Victoria
BY COCOTTE

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