



## APÉRITIFS

+  
**PATA NEGRA IBÉRICO** 28.–  
*With toasted bread*

**GRILLED  
COCO SAUSAGE** 16.–  
*Fennel seeds, red wine hop mustard*

**GRILLED  
EMPANADA** 14.–  
*With mushrooms, pumpkin  
and herb yogurt*

**SMOKED  
CAULIFLOWER NUGGETS** 16.–  
*Aioli, chili, lemon*

**COCO'S TACOS** 16.–  
*With mole, tomato salsa,  
crispy onions and coriander  
with rib eye  
with Swiss prawns*

## CHEFS CHOICE

3 courses .....75.–  
5 courses .....95.–

## FROM THE CHARCOAL GRILL

|                                                      |           |
|------------------------------------------------------|-----------|
| <b>BEEF ENTRECÔTE</b> <i>Ojo de Agua, 250g</i> ..... | 58.–      |
| <b>CÔTE DE BŒUF</b> 800g.....                        | 125.–     |
| <b>BEEF TOMAHAWK</b> 1000g.....                      | 180.–     |
| <b>BEEF RIB EYE</b> 300g.....                        | 58.–      |
| <b>VEAL CUTLET</b> 350g.....                         | 59.–      |
| <b>CHICKEN THIGH STEAK</b> 220g.....                 | 29.–      |
| <b>BEEF FILLET</b> <i>Ojo de Agua, 220g</i> .....    | 62.–      |
| <b>WHOLE SEA BASS</b> .....                          | 39.–/78.– |
| <b>WHOLE SOLE</b> 200g.....                          | 59.–      |
| <b>TUNA STEAK</b> 200g.....                          | 46.–      |
| <b>MEDITERRANEAN TURBOT</b> for 2 persons .....      | 118.–     |
| <i>Tomatoes, olives, capers and herbs</i>            |           |

**ONE SAUCE INCLUDED WITH ALL GRILLED DISHES:**  
*Chimichurri, porcini cream sauce or Béarnaise sauce*

## STARTERS

**HAND-CUT  
BEEF TARTARE** 24.–  
38.–  
*Crispy onions, cornichons, capers*

**WINTER  
LEAF SALAD** 16.50  
*With mushrooms, grapes and seeds*

**GRILLED POINTED  
CABBAGE SALAD** 16.–  
*With tarragon, hazelnuts, dried  
tomatoes and bagna caud*

**SALMON AGUACHILE** 24.–  
*With tomatoes, cucumbers,  
coriander and soy crisp*

**ARTICHOKE SALAD** 19.–  
*Balsamic, parmesan, pine nuts,  
black truffle*

**COCO FRIED CHICKEN** 21.–  
*Braised aubergine,  
chili mayonnaise, coriander*

**GRILLED  
BEEF CARPACCIO** 28.–  
*With artichokes, rocket,  
mushrooms and parmesan*

## PASTA

**BUCATINI  
PUTTANESCA** 38.–  
*With tomatoes, olives, capers, chili,  
basil and sashimi-style tuna strips*

**TRUFFLE BUCATINI** 34.–  
*With sake dashi, autumn truffle  
and parmesan*

## SIDES

**SEASONAL VEGETABLES** 8.–

**TRUFFLE FRIES** 16.–

**RISOTTO** 8.–

**TRUFFLE RISOTTO** 14.–

**FRENCH FRIES** 8.–

## DESSERTS

**MOLTEN  
CHOCOLATE CAKE** 14.–  
*With vanilla ice cream*

**CARAMELISED FIGS** 14.–  
*Mit Pekannuss und Vanilleglace*

**CRISPY APPLE POCKET** 14.–  
*Vanilla ice cream, caramel*

**AFFOGATO AL CAFFÉ** 11.50  
*Vanilla ice cream and espresso*

**PLUM CRUMBLE** 14.–  
*With cinnamon ice cream*

*Entrecôte, beef fillet and rib eye: Dieter Meier's Estancia,  
Argentina; Pata Negra Ibérico: Spain;  
All other meats: Switzerland; Sole: Netherlands  
Prawns: Switzerland; Tuna: Philippines  
Salmon: Norway; Sea bass & bream: Greece; Turbot: Spain  
Mozzarella & stracciatella: Italy  
All breads and baked goods are produced in Switzerland.  
For detailed information on fish sourcing as well as allergies or  
intolerances, please ask our service team.  
All prices in CHF incl. 8.1% VAT.*

## SCHAUMWEINE

### PROSECCO MILLESIMATO

*Furlan (IT)*

*Glera*

9.50 | 66.–

### CUVÉE ALEXANDRE

*Soutiran, 1<sup>er</sup> Cru (FR)*

*Pinot Noir, Chardonnay*

*Pinot Meunier*

16.– | 110.–

### FRANCIACORTA BRUT

*Villa Franciacorta (IT)*

*Chardonnay, Pinot Noir*

13.– | 89.–

### BLANC DE BLANCS

*Ruinart (FR)*

*Chardonnay*

175.–

### BILLECART BRUT ROSE

*Billecart – Salmon (FR)*

*Pinot Noir, Chardonnay*

125.–

### DOM PÉRIGNON

*Dom Pérignon (FR)*

*Chardonnay, Pinot Noir*

320.–

## ROSÉWEINE

### FISCHER'S FRITZ

#### FEDERWEISSER

*Turmgut Erlenbach (CH)*

*Pinot Noir*

8.50 | 58.–

### WHISPERING ANGEL

*Château d'Esclans (FR)*

*Grenache, Cinsault, Vermentino*

11.– | 77.–

### MIRAVAL

*Brad Pitt & Marc Perrin (FR)*

*Syrah, Grenache, Cinsault*

69.–

## WEISSWEINE

### RESTAURANT COCO

#### HEIDA

*St. Jodern Kellerei (CH)*

*Savagnin Blanc*

10.– | 69.–

### RIESLING FEINHERB

*Weingut Wegeler (DE)*

*Riesling*

9.– | 63.–

### GRÜNER VELTLINER

#### CARACTERE

*Weingut Weszeli (AT)*

*Grüner Veltliner*

8.50 | 58.–

### PETIT CHABLIS

*Domaine Durup (FR)*

*Chardonnay*

9.50 | 66.–

### NIVARIUS

*Nivarius Blancos de Finca (ES)*

*Tempranillo Blanco*

9.50 | 60.–

### MÂCON VERZE

*Domaine Leflaive (FR)*

*Chardonnay*

18.– | 125.–

### BLANC DU VILLAGE

#### SEMINAR

*Weingut Diederik (CH)*

*Cabernet Blanc, Sauvignac, Muscaris*

65.–

### PERLATO DEL BOSCO

*Tua Rita (IT)*

*Vermentino*

60.–

### CERVARO DELLA SALA

*Marchesi Antinori (IT)*

*Chardonnay, Grechetto*

140.–

## ROTWEINE

### PINOT NOIR

*Klosterkellerei Einsiedeln (CH)*

*Pinot Noir*

9.– | 59.–

### G' D'ESTOURNEL

*Château Cos d'Estournel (FR)*

*Merlot, Cabernet Sauvignon*

*Cabernet Franc*

11.– | 75.–

### LAUREL

*Clos I Terrasses (ES)*

*Cabernet Sauvignon*

*Garnacha, Syrah*

15.– | 105.–

### TRUS RESERVA

*Bodega Trus (ES)*

*Tempranillo*

13.– | 90.–

### TREGGIAIA

*Villa Bibbiani (IT)*

*Sangiovese, Cabernet Sauvignon*

9.50 | 66.–

### ILATRAIA

*Brancaia (IT)*

*Cabernet Sauvignon*

*Petit Verdot, Cabernet Franc*

15.– | 110.–

### CHÂTEAU PHÉLAN SÉGUR

*Château Phélan Ségur (FR)*

*Cabernet Sauvignon*

*Cabernet Franc, Merlot*

110.–

### ALTER EGO

*Château Palmer (FR)*

*Cabernet Sauvignon, Merlot*

165.–

### CHÂTEAU PONTET-CANET

*Château Pontet-Canet (FR)*

*Cabernet Sauvignon,*

*Merlot, Cabernet Franc*

26.– | 180.–

## DIGESTIF

OUR SERVICE TEAM WILL BE HAPPY TO RECOMMEND  
A SUITABLE DIGESTIF FOR YOU

## WEINKELLER

Raritäten und Weinspezialitäten  
aus nah und fern finden Sie  
in unserem schönen Weinkeller.