



## APÉRITIFS

**PATA NEGRA IBÉRICO** 28.-  
*With toasted bread*

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

**SPICY CORN RIBS** 9.-  
*With chilli, panko, lemon and fleur de sel*

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

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

## CHEFS CHOICE

3 courses .....75.-  
5 courses .....95.-

## FROM THE CHARCOAL GRILL

**BEEF ENTRECÔTE** *Ojo de Agua, 250g*.....58.-  
**CÔTE DE BŒUF** 800g..... 125.-  
**BEEF TOMAHAWK** 1000g..... 180.-  
**BEEF RIB EYE** 300g.....58.-  
**VEAL CUTLET** 300g.....59.-  
**CHICKEN THIGH STEAK** 220g.....29.-  
**BEEF FILLET** *Ojo de Agua, 220g* .....62.-  
**WHOLE SEA BASS** .....39.-/78.-  
**WHOLE SOLE** 200g.....59.-  
**TUNA STEAK** 200g ..... 46.-  
**GILTHEAD SEABREAM** for 2 persons .....88.-  
*Tomatoes, olives, capers and herbs*

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

## STARTERS

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

**SPRING VEGETABLE SALAD** 18.-  
*With asparagus, peas, almonds, pomegranate and lemon vinaigrette*

**GRILLED WHITE ASPARAGUS** 24.-  
*With dandelion honey butter, rocket and Grana Padano cheese*

**CRISPY TUNA SASHIMI** 24.-  
*With wasabi, marinated broccoli, lime and chilli*

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

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

**GRILLED BEEF CARPACCIO** 28.-  
*With tomato vinaigrette, asparagus, rocket, pine nuts and parmesan cheese*

## PASTA

**HOMEMADE MEZZELUNE** 29.-  
*With straciatella di burrata, asparagus, tomatoes and spinach leaves*

**HOMEMADE PAPERDELLE** 32.-  
*al ragu di vitello*  
*Veal ragout, basil, chilli and lemon*

## SIDES

**GRILLED ASPARAGUS** 11.-

**SEASONAL VEGETABLES** 8.-

**TRUFFLE FRIES** 16.-

**RISOTTO** 8.-

**TRUFFLE RISOTTO** 14.-

**FRENCH FRIES** 8.-

## DESSERTS

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

**RHUBARB CRUMBLE CAKE** 11.-  
*With sour cream ice cream*

**STRAWBERRY SOFT ICE CREAM** 11.-  
*With marinated berries and caramelised pistachios*

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

**CREMA FRITTA** 14.-  
*With marinated strawberries*

*Entrecôte, beef fillet and rib eye: Dieter Meier's Estancia, Argentina (May have been produced using non-hormonal growth promoters such as antibiotics.); Pata Negra Ibérico: Spain; All other meats: Switzerland; Sole: Netherlands; Prawns: Vietnam; Tuna: Philippines; Salmon: Norway; Sea bass & bream: Greece; Truffles: Europe; Mozzarella & straciatella: Italy; Asparagus exclusively from the asparagus guru Caspar Ruetz: Baden*  
*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.*

## SPARKLING

### PROSECCO MILLESIMATO

*Furlan (IT)*

*Glera*

9.50 | 69.-

### CUVÉE ALEXANDRE

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

*Pinot Noir, Chardonnay*

*Pinot Meunier*

16.- | 110.-

### EMOZIONE UNICA

*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*

385.-

## ROSÉ

### 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.-

## DIGESTIF

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

## WHITE

### 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*

19.- | 125.-

### BLANC DU VILLAGE

#### SEMINAR

*Weingut Diederik (CH)*

*Cabernet Blanc, Sauvignac, Muscaris*

72.-

### PERLATO DEL BOSCO

*Tua Rita (IT)*

*Vermentino*

60.-

### CERVARO DELLA SALA

*Marchesi Antinori (IT)*

*Chardonnay, Grechetto*

140.-

## RED

### 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*

12.50 | 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*

180.-

## WINE CELLAR

You will find rare wines and wine  
specialities from near and far  
in our beautiful wine cellar.