



CÔTE



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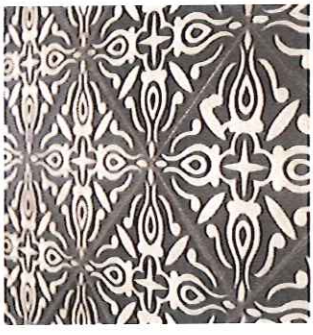
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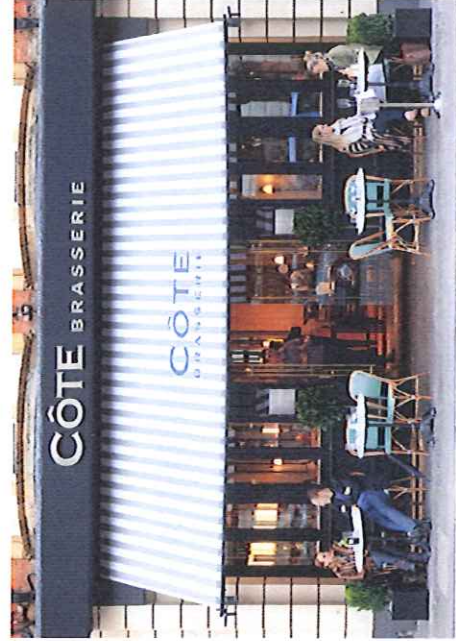
CÔTE

THE MANAGEMENT



FOLLOWING THE MANAGEMENT BUYOUT WITH THE BACKING OF CBPE CAPITAL IN SEPTEMBER 2013, CÔTE IS OPERATED BY THE SAME HIGHLY EXPERIENCED MANAGEMENT TEAM BEHIND THE SUCCESS OF STRADA AND BILLS RESTAURANTS.

THE DIRECTORS WITH OVER 20 YEARS' EXPERIENCE IN THE RESTAURANT SECTOR, SUPPORTED BY A STRONG SENIOR MANAGEMENT TEAM, HAVE WORKED TOGETHER FROM THE INCEPTION OF THE BRAND. PRIOR TO THIS, THE TEAM WERE CLOSELY INVOLVED WITH CAFÉ ROUGE, BELLA ITALIA AND ZIZZI.



THE RESTAURANT



CÔTE IS A CONTEMPORARY FRENCH BRASSERIE OFFERING A MODERN APPROACH TO CLASSIC FRENCH DISHES. USING FRESH QUALITY INGREDIENTS WHILST DELIVERING OUTSTANDING VALUE FOR MONEY, THE RESTAURANT IS POSITIONED IN THE PREMIUM CASUAL DINING SECTOR, APPEALING ACROSS ALL DINING OCCASIONS AND DELIVERING CONSISTENT ASPIRATIONAL FOOD.

CÔTE HAS AN ALL-DAY SERVICE FROM BREAKFAST THROUGH TO DINNER. TYPICALLY DISHES INCLUDE STEAK FRITES, SALAD NICOISE WITH CHARGRILLED TUNA, CORN FED 'BRETON' CHICKEN AND MOULES MARINIÈRE; AS WELL AS OTHER MORE MODERN DISHES SUCH AS ROAST SEABASS WITH BRAISED FENNEL AND A CHAMPAGNE BEURRE BLANC OR ROAST DUCK BREAST WITH GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE.

THE MENU EVOLVES SEASONALLY TO INTRODUCE DISHES SUCH AS CASSOULET AND DUCK CONFIT IN THE AUTUMN OR GRILLED SCALLOPS AND FRESH ASPARAGUS IN THE SUMMER. IN ADDITION TO WHICH THERE IS A BI-WEEKLY CHANGING LUNCH AND EARLY EVENING SET MENU PROVIDING OUTSTANDING VALUE FOR MONEY. A RANGE OF FORTNIGHTLY CHANGING SPECIALS ALSO ENSURES THAT THERE IS ALWAYS SOMETHING NEW FOR REGULAR GUESTS TO ENJOY.

A RANGE OF COFFEE AND TEAS ARE AVAILABLE THROUGHOUT THE DAY WHILST AN ALL FRENCH WINE LIST WITH MANY INTERESTING GOOD VALUE REGIONAL WINES IS ALSO AVAILABLE.



CÔTE

THE DESIGN



THE DESIGN BRIEF WAS TO RESEARCH THE BISTROS AND BRASSERIES OF PARIS IN ORDER TO GAIN INSPIRATION TO CREATE AN ORIGINAL MODERN INTERPRETATION THAT ECHOED THE HERITAGE OF THESE GREAT RESTAURANTS WITHOUT BEING AN IMITATION.

THE INTERIORS HAVE BEEN DESIGNED TO BE CLASSIC AND TIMELESS WITH MINIMAL BRANDING, ALLOWING EACH RESTAURANT TO ACT AS A LOCAL BISTRO.



FOOD MENU SAMPLE MENU ONLY

OLIVES
 MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS 2.25
 Piquant Mixed Olives 3.25
 Spicy Marinated Olives with Rose Harissa,
 Capers Berries and Cornichons 2.95
 SAUCISSON SEC 2.95
 THINLY SLICED, CURED BURGUNDIAN SAUSAGE

PISSALADIÈRE
 TRADITIONAL WARM FLATBREAD FROM NICE WITH CARAMELISED
 ONIONS, WITH A CHOICE OF EITHER:
 ANCHOVIES, OLIVES AND PARSLEY 3.35
 OR REBLOCHON CHEESE AND THYME 3.95

STARTERS
 SOUP 4.50
 SEASONAL, HOME MADE SOUP

TOMATES BRETON
 MIXED BRETON HERITAGE TOMATOES WITH SOFT GOATS CHEESE,
 BLACK OLIVES, SHALLOTS AND CAPERS SERVED ON GRILLED
 SOURDOUGH BREAD 5.85

TUNA CARPACCIO
 SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA WITH SAUCE
 VIERGE AND BLACK OLIVES 7.95

CALAMARI
 BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND
 PARSLEY WITH TARTARE SAUCE 5.95

SEARED SCALLOPS
 SEARED SCALLOPS WITH A FRISEE SALAD, BACON LARDONS AND
 A WARM PUY LENTIL, TOMATO AND GARLIC DRESSING 8.50

CHICKEN LIVER PARFAIT
 CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND SPICED
 APPLE CHUTNEY 5.95

WARM TIGER PRAWN SALAD
 SAUTÉED TIGER PRAWNS WITH CHILLI, GARLIC, LEMON,
 PARSLEY AND CHERRY TOMATOES SERVED WITH FRISEE
 AND BABY GEM SALAD 7.50

CHARCUTERIE BOARD
 JAMBON DE SAVOIE, SMOKED DUCK BREAST, SAUCISSON SEC
 AND DUCK RILLETTES WITH BABY GEM SALAD AND CHARGRILLED
 PAIN DE CAMPAGNE 6.50

SMOKED SALMON
 SLICED SMOKED SCOTTISH SALMON WITH DILL, SHALLOTS, BABY

CAPERS AND CRÈME FRAÎCHE DRESSING 5.25
 WARM ROQUEFORT SALAD
 ENDIVE, WALNUT AND CROUTON SALAD WITH A WARM
 ROQUEFORT CHEESE DRESSING 6.75
 STEAK TARTARE 6.75
 FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS, CAPERS,
 CORNICHONS, EGG YOLK AND COGNAC

LIGHT MAINS
 RISOTTO VERT 9.95
 RISOTTO WITH GRILLED ASPARAGUS, BROAD BEANS, SPRING
 ONIONS, COURGETTE, GREEN BEANS, BABY SPINACH, PESTO AND
 ROCKET 9.95

SPINACH AND MUSHROOM CRÊPES 8.95
 BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND
 GRUYÈRE CHEESE 9.50

GOATS CHEESE SALAD 9.95
 WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD
 WITH BLACK OLIVE TAPENADE CROSTINI

CHICKEN AND WALNUT SALAD 12.50
 CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM LETTUCE,
 BABY SPINACH, SHALLOTS, FRENCH BEANS, WALNUTS,
 CROUTONS AND A MUSTARD DRESSING 11.50

TUNA NIÇOISE 11.50
 CHARGRILLED FRESH TUNA STEAK (SERVED MEDIUM RARE)
 ON CLASSIC NIÇOISE SALAD WITH FRENCH BEANS, CHERRY
 TOMATOES, BLACK OLIVES, PEPPERS, NEW POTATOES, EGG,
 BABY GEM LETTUCE AND RED ONION

SALMON HOLLANDAISE 13.50
 GRILLED SCOTTISH SALMON, PICKLED CUCUMBER SALAD AND
 DILL HOLLANDAISE SAUCE

MEAT & FISH
 LAMB LOIN CHOPS 13.95
 CHARGRILLED LAMB LOIN CHOPS WITH ROQUEFORT BUTTER AND
 A WARM PEA, MINT, SHALLOT AND CROUTON SALAD 13.95

ROAST DUCK BREAST 13.95
 ROASTED DUCK BREAST (SERVED PINK) WITH GRATIN POTATO
 AND A GRIOTTINE CHERRY SAUCE 13.95

ESCALOPE DE VEAU 13.95
 SAUTÉED BREADED VEAL ESCALOPE WITH WATERCRESS, LEMON
 AND VEAL JUS

PAN ROASTED PORK BELLY 12.95
 PORK BELLY, POTATO PURÉE WITH CHIVES AND CRÈME FRAÎCHE,
 CARAMELISED FIGS AND A VEAL AND THYME JUS

HADDOCK 11.95
 PAN ROASTED HADDOCK FILLET WRAPPED IN SMOKED FRENCH
 BACON WITH PEA PURÉE AND TOMATO AND CHIVE VINAIGRETTE

ROAST SEABASS 13.95
 BEURRE BLANC WITH CHIVES AND TOMATO CONCASSE

FISH PARMENTIER 11.95
 COD, HADDOCK, PRAWN AND SALMON IN A CREAMY
 WHITE WINE AND LEEK SAUCE, TOPPED WITH

GRILLS

POULET 'BRETON'
 CORN FED CHICKEN REARED IN THE HEART OF RURAL BRITTANY
 IN THE WEST OF FRANCE WHICH IS RENOWNED FOR ITS POULTRY
 HALF CHARGRILLED 'BRETON' CHICKEN 9.95
 SERVED WITH FRITES

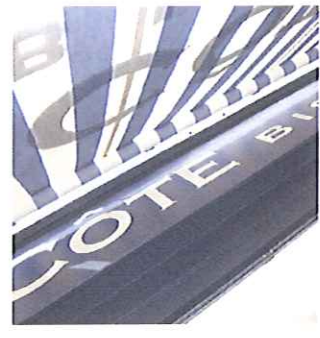
CHOICE OF SAUCES:
 GARLIC BUTTER 1.10
 NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY 1.50
 PROVENÇALE SAUCE
 CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS AND
 BLACK OLIVES 2.25
 WILD MUSHROOM SAUCE
 WILD MUSHROOM, CRÈME FRAÎCHE AND CHIVES

STEAKS

ALL OF OUR STEAKS ARE FROM 30 DAY AGED HEREFORD CATTLE
 AND SERVED CHARGRILLED WITH FRITES

100Z RIBEYE 15.50
 100Z SIRLOIN 16.95
 70Z FILLET 18.50

CHOICE OF SAUCES:
 ROQUEFORT BUTTER 1.50
 NORMANDY BUTTER WITH ROQUEFORT CHEESE
 GARLIC BUTTER 1.10
 NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY
 PEPPERCORN SAUCE 1.95
 GREEN PEPPERCORN, COGNAC AND CREAM
 BEARNAISE SAUCE 1.95
 TARRAGON, EGG, SHALLOT AND BUTTER SAUCE





WINE LIST SAMPLE MENU ONLY

WHITE

LAGARDE BLANC 2013 4.40/14.95
FRESH GREEN APPLE AND CITRUS FRUIT

LA LANDE BLANC 2013 15.95
VIN DE PAYS DES CÔTES DE GASCOGNE
VIBRANT GREEN FRUIT AND FRESH BLOSSOM

CHÂTEAU DU POYET 2012 4.75/16.95
MUSCADET DE SEVRE ET MAINE SUR LIE
REFRESHING, VIBRANT GREEN AND CITRUS FRUIT

SAUMUR BLANC LA CABRIOLE 2013 17.50
CAVE DE SAUMUR, RIPE RED APPLE AND FRESH PEACH

LEDUC VIOGNIER 2013 18.95
VIN DE PAYS D'OC, JUICY PEACH AND APRICOT

MAISON L' AIGLON CHARDONNAY 2013 5.10/20.50
VIN DE PAYS D'OC
MELON AND PINEAPPLE WITH SUBTLE TOASTY OAK

SAUVIGNON BLANC LA PLACE 2013 5.30/20.95
VIN DE PAYS DES COTES DE GASCOGNE
GOOSEBERRY, GRASS AND FRESH LIME

PICPOUL DE PINET 2013 21.95
DOMAINE DE ROQUEMOLIERE
MELON AND LIME FRESHNESS

CHÂTEAU LAULIERIE BERGERAC 2013 23.50
SAUVIGNON BLANC
REFRESHING & AROMATIC WITH CRISP GREEN FRUIT

MACON-VILLAGES 2013 24.95
CAVE DE L'AURORE
RIPE, YELLOW AND TROPICAL FRUIT WITH A CREAMY FINISH

CHABLIS 2012 6.95/28.50
OLIVIER TRICON
CRISP WITH CITRUS NOTES AND A MINERAL FINISH

SANCERRE LE PETIT BROUX 2012 29.95
LES CELLIERS DE CERES
WONDERFULLY FRESH AND ZINGY, TROPICAL FRUIT PALATE

POUILLY FUISSSE 2012 33.50
DOMAINE SAUMAIZE-MICHELIN
SUCCULENT CITRUS AROMAS WITH A ROUNDED PALATE

CHABLIS 1ER CRU MONTMAIN 2012 35.95
DOMAINE PICO RACE
COMPLEX MINERALIC STREAK CUTTING THROUGH THE LEAN GREEN FRUIT

MEURSAULT 2010 48.00
DOMAINE JEAN MICHEL GANOUX
ZINGY CITRUS AND HONEYED TROPICAL FRUIT,
BALANCED AND ROUNDED

ROSÉ

CUVÉE LABORIE 2013 4.60 /16.50
CRUSHED SUMMER BERRIES

CHÂTEAU TREVIAC 2013 19.95
VIBRANT WITH A HINT OF REDCURRANT

CHÂTEAU GASSIER 2013 24.50
CÔTES DE PROVENCE, CRISP AND REFRESHING

SANCERRE 2012 27.95
CAVE DES VINS DE SANCERRE
LIGHT AND AROMATIC WITH A LONG CRISP FINISH

RED

LAGARDE ROUGE 2012 4.40/14.95
SOFT JUICY BLEND OF RED AND BLACK BERRIES

LA LANDE ROUGE 2013 4.50/15.95
VIN DE PAYS DE L'HERAULT
RIPE FRUIT CHARACTER WITH A HINT OF PEPPERY SPICE

ST CHINIAN 2012 16.95
DOMAINE DU BARRES
MULBERRY, BLACKBERRY AND BLACK CHERRY

CHEMIN DE MARQUIERE MERLOT 2013 4.85/18.50
VIN DE PAYS D'OC
SMOOTH PLUM, BLACKBERRY AND HERBAL SPICE

LA GARENNE SYRAH 2013 19.50
VIN DE PAYS D'OC, BLACK PEPPER SPICE AND PLENTY OF RIPE BERRY FRUIT

CHÂTEAU LA CROIX DE QUEYNAC 2012 5.30/20.95
CORDIER BORDEAUX
FRESH AND FRUITY BORDEAUX WITH CANDIED RED BERRY AROMAS

CHÂTEAU TREVIAC 2011 21.95
CORBIERES
JUICY BERRY FRUIT AND LIQUORICE SPICE

CÔTES DU RHÔNE ROUGE 2013 5.65/ 22.95
CUVÉE LAUDUN
MEDIUM BODIED AND SUPPLE WITH SUCCULENT RIPE FOREST FRUIT

CHINON 2011 23.95
PIERRE SOURDAIS
FIRM FRESH BLACKCURRANT AND HERBAL SPICE

ESCALE PINOT NOIR 2012 25.95
VIN DE PAYS D'OC
ELEGANT AND FRUITY WITH HINTS OF RASPBERRIES

FLEURIE 2013 27.95
LA BONNE DAME, SEVERAL PUNNETS WORTH OF SOFT RED BERRY FRUIT

CHÂTEAU DES GRAVIÈRES 2010 30.95
GRAVES
FLESHY, ROBUST AND WELL-BALANCED

CHÂTEAU HAUT PEZAT 2011 36.50
ST. EMILION GRAND CRU
BIG, RICH BLACKBERRY, DAMSON AND SWEET CHERRY FRUIT

CHOREY LES BEAUNE 2011 37.50
DOMAINE MAILLARD
SMOOTH RASPBERRIES, STRAWBERRIES AND SMOOTH, SMOKY SPICE

CHÂTEAUNEUF-DU-PAPE 2011 38.95
RÉSERVE DES OLIVIERS
LAYERS OF RIPE RED FRUIT AND SPICE

GEVREY CHAMBERTIN 2011 49.00
DOMAINE LUCIEN BOILLOT
SILKY YET VIBRANT RED FRUIT WITH COMPLEX, SMOOTH SPICE

CHÂTEAU D'ISSAN 2008 70.00
MARGAUX
FROM THE HEART OF THE MARGAUX APPELLATION,
CHATEAU D'ISSAN
HAS A DARK RUBY COLOUR



INDUSTRY TESTIMONIALS

SELECTED PRESS CLIPPINGS

“Robust French flavours, cheery continental vibes and brilliant value for money”

Good Food Guide.

“Côte is fantastic... The food is tasty, fresh, beautifully prepared”

Michael Winner, The Sunday Times

“Côte is what eating out should be about. Superb, affordable food that makes you want to come back. When I walked into Côte I was charmed by efficient staff who possessed the brio that makes a place buzz with atmosphere”

Mark Bolland, Evening Standard



2009 – WINNER

“Best value restaurant in the UK”

2010 – WINNER

“Best value in London”

“The set lunch here is a bargain... Expect classic French regional dishes such as steak frites”

2010 – WINNER

“Best breakthrough brand”



2010 – RESTAURANT MAGAZINE'S

“Best value chain”



2011 – RANKED 7TH

Highest ranked restaurant group

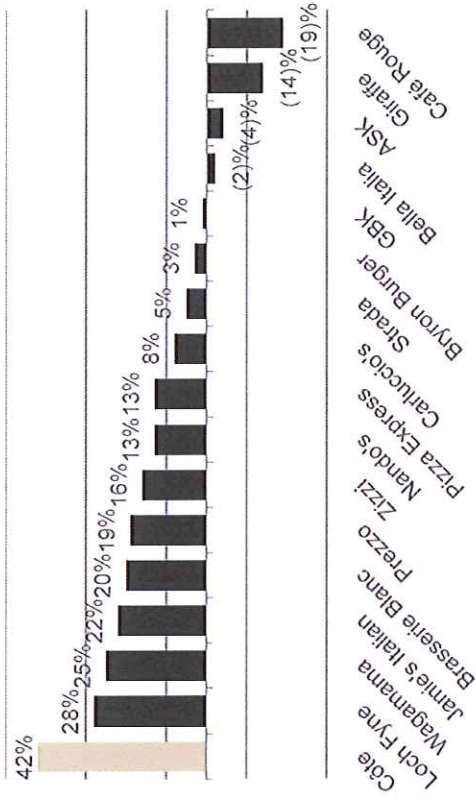




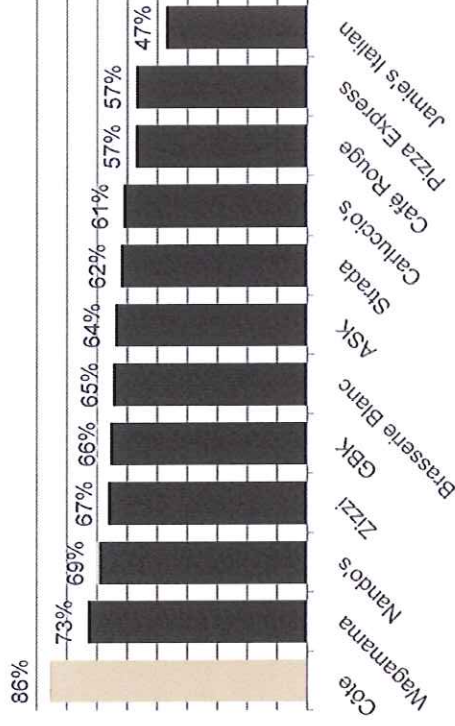
CUSTOMER FEEDBACK

CÔTE IS THE HIGHEST RATED RESTAURANT IN THE BRANDED CASUAL DINING SECTOR

NET PROMOTER SCORE BY RESTAURANT CHAIN¹



TRIPADVISOR RATINGS BY BRAND²



SOURCE: RESEARCH UNDERTAKEN BY PWC IN NOVEMBER 2012

NOTE 1: RESTAURANT VISITORS IN THE LAST 12 MONTHS % PROMOTER LESS % DETRACTORS

NOTE 2: PERCENTAGE OF REVIEWS GOOD OR EXCELLENT ACROSS ALL LONDON SITES





SPACE AND TECHNICAL REQUIREMENTS

MINIMUM 2,800 SQFT TO 5,000 SQFT

MINIMUM 1,800 SQFT ON GROUND FLOOR

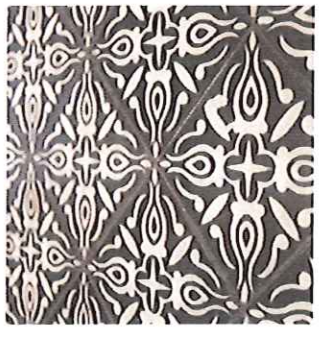
MINIMUM OF 110 COVERS INTERNALLY WITH THE ABILITY TO HAVE ADDITIONAL OUTSIDE SEATING

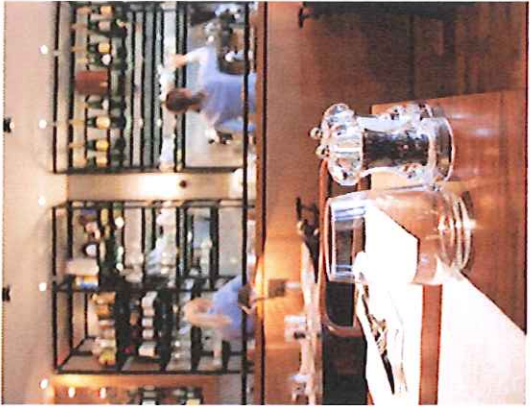
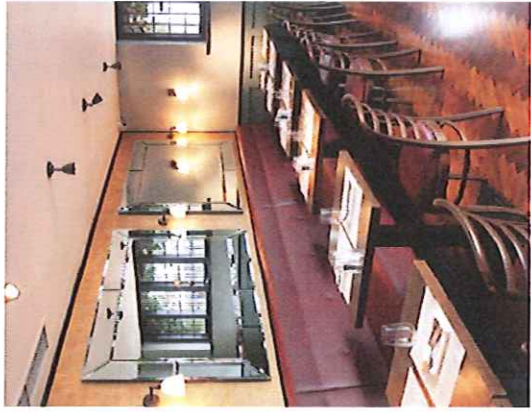
GAS SUPPLY OF 240 KWH ON A U25 METER

ELECTRICITY SUPPLY OF 140KVA, 3 PHASE WITH 400 AMP CUT OFF

WATER SUPPLY OF 32MM 2 BAR PRESSURE

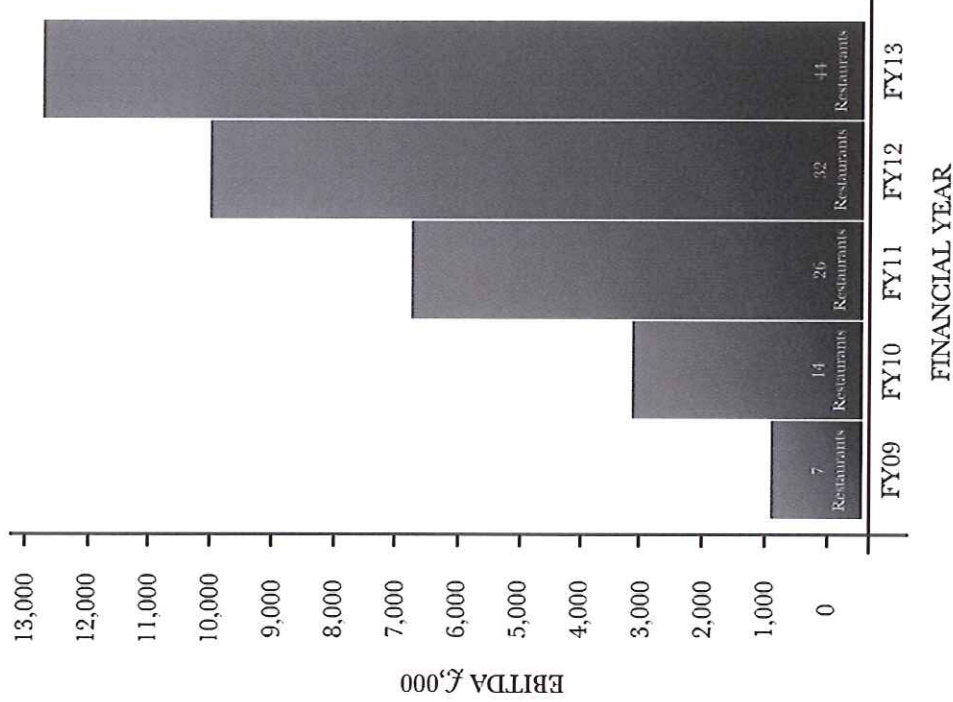
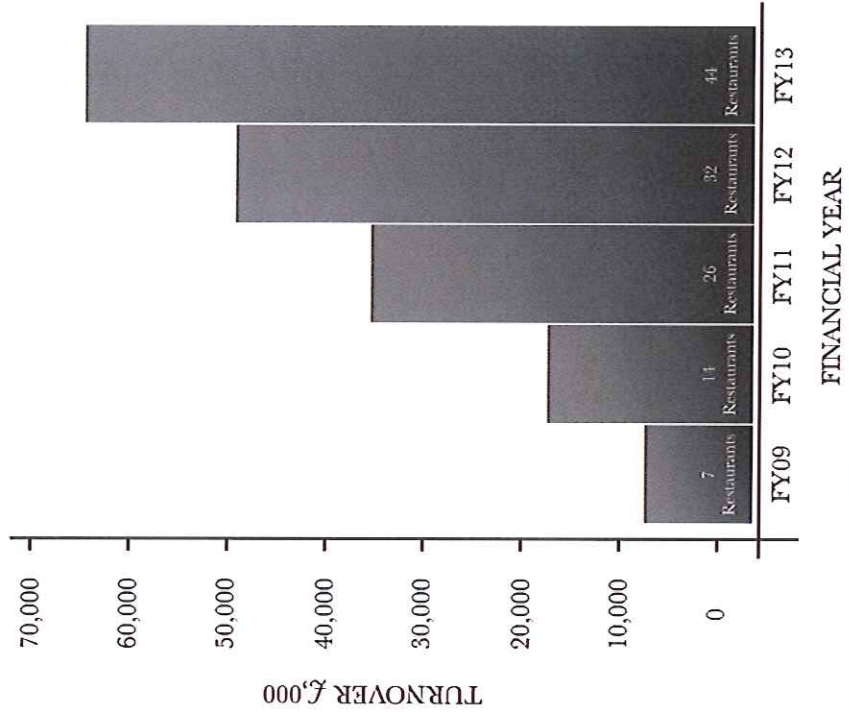
MINIMUM OF 6 DRAINAGE 'POP-UP' POINTS WITH AT LEAST 3 IN THE KITCHEN AREA





FINANCIALS

"EBITDA STATED BEFORE PRE-OPENING COSTS"
 FINANCIAL YEAR ENDING 31ST JULY
 RESTAURANTS DEFINED AS THE NUMBER OPEN AND TRADING BY YEAR END



CÔTE RESTAURANTS LIMITED,
2ND FLOOR, WOOLVERTON HOUSE,
61 BERNERS STREET,
LONDON W1T 3NJ

CONTACTS

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