

COUQLEY

FRENCH BISTRO

STARTERS

ONION SOUP GRATINÉE a French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese	12,000
SOUPE DU JOUR ask your server	12,000
TARTARE DE SAUMON fresh Scottish salmon gently chopped & infused with fine herbs	24,000
TARTARE DE THON marinated top-grade tuna tartare façon asiatique with sesame seeds, scallions, fresh herbs topped with leek tempura crisps	29,000
SHRIMP AVOCADO steamed shrimps served on an avocado mousse salad with a light cocktail sauce dressing	23,000
SALADE DE LENTILLES healthy & light, our lentils are mixed with finely diced vegetables, fresh herbs & a light Dijon sauce	13,000
FOIE GRAS a French delicacy prepared daily using a recipe handed down by Chef Alexis' grandfather, served with strawberry confit & toasted pain de figues	32,000
POÊLÉE DE CHAMPIGNONS sautéed fresh wild mushrooms & crumbly puff pastry with a white wine cream sauce	19,000
BURRATA fresh, creamy and classic, served on a bed of a marinated vegetables, topped with fresh Arugula (125g)	34,000
ESCARGOTS DE BOURGOGNE snails from Bourgogne-France, baked in garlic-shallot herb butter, served in their shells (6/12)	15,000 27,000

SALADES

SALADE DE MESCLUN an assortment of baby salad leaves dressed with a sherry vinaigrette	12,000
SALADE DE CHÈVRE CHAUD crispy, warm goat cheese spring rolls on a salad with mixed greens, tomato confit, julienne apple, juicy orange slices, dressed with our signature balsamic vinaigrette	24,000
SALADE ENDIVES ROQUEFORT fresh endives with Iceberg lettuce, diced tomato, julienne pear with Roquefort cheese crumbles, a sprinkle of walnuts & dressed with a Roquefort vinaigrette	24,000
SALADE DE ROQUETTE with fresh mushrooms, fennel & parmesan cheese tossed in a light lemon-oil vinaigrette	14,000
COUQLEY SALAD mixed greens with cherry tomatoes, dried figs topped with goat cheese crumbles & Parma ham dressed with a balsamic vinaigrette	22,000
SALADE DE CALAMARS local fisherman's daily catch, tender calamari rings battered & lightly fried on a mixed green salad with bean sprouts, chives & dressed with a light Asian vinaigrette	24,000
SALADE DE RIQUETTE AU QUINOA quinoa, avocat, fromage frais, and cranberries topped with a balsamic vinaigrette Arugula salad	23,000
COUQLEY CAESAR SALAD romaine lettuce, mixed herbs, tomato, homemade croutons & parmesan cheese in Chef Alexis' dressing. Add: grilled chicken 5,000 ; grilled shrimp 7,000 ; combo 6,000	19,000

Les Sauces

small 2,000 large 5,000

BÉARNAISE
BORDELAISE
POIVRE
ROQUEFORT
SAUCE COUQLEY (Steak Frites)
SAUCE AUX HERBES (Poulet Frites)

SIDE ORDERS

← LBP 6,000 →
Basmati Rice
Pommes Frites
Spinach à La Crème
Grilled Legumes
Pomme Purée
Mixed Field Greens
Gratin De Pommes De Terre
← LBP 9,000 →
Pommes De Terre Rissolées
Pommes De Terre Forestières
Pommes Purée aux Truffes
Grilled Portobello & Parmesean
←

FRUITS DE MER

SEASONAL

CRAB CAKES local fisherman's daily catch, two fresh crab meat patties, breaded & lightly sautéed & served with a side of salade mesclun. Available Autumn, Winter & Spring	27,000
CRAB SALAD 'Tout simple' mesclun salad, crabe frais, ciboulette, huile d'olive citronnée, quenelle de mousse d'avocat	35,000
SEAFOOD SALAD fresh crab, shrimp and smoked salmon topped on a lemon oil salad with a chive crème fraîche	37,000
OYSTERS flown in from Marennes-Oleron in France, these delicate Fin de Claires N°2 oysters are available during Autumn & Winter (6/12)	55,000 ; 99,000
MOULES FRITES flown in from France, these delicious moules are prepared in a white wine & shallot sauce, served with fries and available during Autumn & Winter	44,000

BŒUF

At Couqley we take our beef very seriously, which is why each cut is individually sourced from only the finest international producers.

SELECT YOUR PREFERRED COOKING TEMPERATURE

blue rare medium rare medium medium well well done	
→	
CÔTE DE BŒUF (for 2) perfectly grilled prime rib steak, served with pommes de terre rissolées & a choice of 2 sauces	128,000
ENTRECÔTE grilled tender rib eye steak cooked, served with pommes de terre au romarin & your choice of sauce	48,000
TRUFFLE BRIE BURGER a black angus beef burger patty, toasted pain de campagne, topped with melted brie cheese, grilled portobello mushrooms, mesclun, served with pommes frites & a truffle aioli sauce	36,000
COUQLEY'S STEAK FRITES the house favorite, a tender pan fried filet, served in Couqley's signature sauce with pommes frites & a side of salade de mesclun (regular/large)	33,000 41,000
FILET DE BŒUF prime beef grilled to perfection, served with gratin de pommes de terre & a choice of sauce on the side (regular/large)	45,000 58,000
STEAK TARTARE top quality beef finely chopped with Chef Alexis' signature seasoning, with pommes frites & salade de mesclun	28,000
COUQLEY'S BAVETTE juicy flank steak topped with caramelized shallots & a balsamic glaze, served with pommes frites	35,000
MINI BURGER TRIO three classic juicy American-style mini cheddar cheese burgers, served with pommes frites - perfect for sharing	23,000
BLACK ANGUS PRIME FILET a premium tender and succulent cut from the center of the tenderloin & served with purée de pommes de terre aux truffes	69,000

PLAT PRINCIPAL

DUCK CONFIT a tender braised duck leg, served with caramelized onions & fresh oyster-mushrooms on a bed of sautéed potatoes, with jus de canard	37,000
MAGRET DE CANARD lean duck breast topped with jus de canard & served with pommes de terre forestières	33,000
GRILLED CHICKEN AUX TAGLIATELLE grilled chicken breast with Herbes de Provence, served with a creamy mushroom tagliatelle	29,000
POULET FRITES tender free range roasted chicken served in our signature creamy herb infused white wine sauce & a side of salade de mesclun	29,000
BAR DE LIGNE EN PAPILOTE wild sea bass with fresh julienne vegetables, steamed in a sealed foil to retain the natural aromatic flavors within, served with basmati rice	36,000
SHRIMP PLATTER sautéed, tossed in red chili, garlic, coriander, served with a creamy rosemary goat cheese dip on the side - perfect for sharing (½ kg).	60,000
TAGLIATELLE AU SAUMON FUMÉ tagliatelle tossed in a sauce vin blanc, smoked salmon, crème fraîche aux herbes	32,000
SAUMON fresh Scottish salmon pan seared to perfection, served with diced vegetables, sautéed spinach & lemon beurre blanc sauce	36,000
HOMEMADE RAVIOLI OF THE DAY 5 large raviolis dressed with a light garlic white cream sauce & topped with mushrooms (Spinach or Cepes)	32,000
PENNE ARRABBIATA a classic served in our homemade plump tomato sauce, fresh basil, parmesan	17,000

Maitre Cuisinier de France
ALEXIS COUQUELET