

COUQLEY

FRENCH BISTRO

STARTERS

ONION SOUP GRATINÉE golden onions, baguette & topped with a layer of melted Emmental cheese	15,000
TARTARE DE SAUMON fresh Scottish salmon gently chopped & infused with fine herbs	25,000
DUCK SPRING ROLLS pulled duck meat, julienne vegetables & spices, rolled & cooked golden brown. Served with our homemade Asian BBQ sauce	15,000
SALADE DE LENTILLES healthy & light, our lentils are mixed with finely diced vegetables, fresh herbs and a light Dijon sauce	16,000
POÊLÉE DE CHAMPIGNONS sautéed fresh wild mushrooms & crumbly puff pastry with a white wine cream sauce	22,000
ESCARGOTS DE BOURGOGNE snails from Bourgogne-France, baked in garlicshallot herb butter, served in their shells (6/12)	16,000 28,000

SALADES

SALADE DE MESCLUN an assortment of baby salad leaves & cherry tomatoes dressed with a sherry vinaigrette	13,000
COUQLEY SALAD mixed field greens, cherry tomatoes, dried figs & parma ham. Topped with goat cheese crumbles & dressed in our balsamic vinaigrette	25,000
SALADE DE CHÈVRE CHAUD crispy, warm goat cheese filled spring rolls, served on a bed of mixed greens with tomato confit, julienne apples & orange slices. Mixed in our signature balsamic vinaigrette	27,000
SALADE DE CREVETTES GRILLÉES grilled shrimp, rocket leaves, strawberries, fromage frais & organic honey vinaigrette	29,000
SALADE DE CALAMARS fresh from the daily catch - Tender calamari rings, battered & lightly fried. Served with mixed greens, bean sprouts, chives & dressed in a light Asian vinaigrette	25,000

PLAT PRINCIPAL

DUCK CONFIT a tender braised duck leg, with caramelized onions & fresh oyster-mushrooms on a bed of sautéed potatoes, with jus de canard	38,000
POULET FRITES tender free range roasted chicken served in our signature creamy herb infused white wine sauce with pommes frites	32,000
FILET DE SAUMON fresh Scottish salmon pan seared to perfection, served with a ratatouille, sautéed spinach & lemon beurre blanc sauce	37,000
PENNE ARRABBIATA a classic served in our homemade plum tomato sauce, fresh basil & Parmesan	18,000

Side Orders

← LBP 6,000 →	← LBP 9,000 →
Ratatouille	Pommes Grenailles
Mixed Field Greens	
Pommes Frites	← LBP 11,000 →
Gratin de Pommes de Terre	Spinach à la Crème

Les Sauces

small 3,000 large 5,000

POIVRE	SAUCE COUQLEY (Steak Frites)
MUSHROOM SAUCE	SAUCE AUX HERBES (Poulet Frites)

BŒUF

At Cougley 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 | →

ENTRECÔTE MB2 DOUBLE CUT (for 2) Black Angus rib eye steak grilled to perfection, served with roasted pommes grenailles & your choice of 2 sauces (600g)	105,000
ENTRECÔTE MB2 Black Angus rib eye steak grilled to perfection, served with roasted pommes grenailles & your choice of sauce	59,000
BISTRO BURGER an "American classic", Black Angus beef, aged Cheddar cheese, served with pommes frites Add: pork bacon 3,000 caramelized onions 2,000	24,000
FILET DE BŒUF prime beef grilled to perfection, served with gratin de pommes de terre & a choice of sauce on the side	48,000
COUQLEY'S STEAK FRITES "our signature dish", a tender pan fried filet, served in Cougley's signature sauce with pommes frites & a side of salade de mesclun (regular/large)	35,000 43,000
STEAK FRITES WITH MUSHROOM SAUCE a tender fried steak served in mushroom sauce with pommes frites & a side of salade de mesclun (regular/large)	37,000 46,000

STEAK TARTARE

Selected cut of prime beef, finely chopped & seasoned with Chef Alexis' signature seasoning. Served with pommes frites & salade de mesclun

29,000

DESSERT



PAIN PERDU
with Vanilla Ice Cream
15,000

CHOCOLATE FONDANT
13,000

CRÈME BRÛLÉE
12,000

SORBET & ICE CREAM
(Chocolate, Vanilla, Strawberry, Mango, Lemon)
11,000

STEAK FRITES MONDAY

Every Monday

89,000 FOR TWO

Two Steak Frites
One Bottle of Wine
One Pain Perdu
*Excluding Holidays

Maitre Cuisinier de France
ALEXIS COUQUELET

ALL PRICES ARE IN LEBANESE POUNDS & INCLUSIVE OF 11% VAT