

COUQLEY

FRENCH BISTRO & BAR

STARTERS

- ONION SOUP GRATINÉE** a French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese 47
- SOUPE DU JOUR** ask your server (V) 47
- PLATEAU DE FROMAGE** A mix of five French cheeses served on a board, with candied walnuts, grapes & an assortment of bread. Add AED 69 for a large (V) 77
- FOIE GRAS** a French delicacy prepared daily using a recipe handed down by Chef Alexis' grandfather, served with strawberry coulis & toasted pain de figues Add: AED 15 for extra fig bread (A) 119
- SHRIMP AVOCADO** steamed shrimp served on an avocado mousse salad with a light cocktail sauce dressing (V) 94
- BURRATA** fresh, creamy and classic, served on a bed of marinated vegetables, topped with fresh Arugula (125g) (N) (V) 99
- TARTE DE TOMATES ET CHÈVRE** warm goat cheese & tomato confit in a puff pastry with balsamic glaze, wild Rocca, fresh figs & pine nuts (N) (V) 69
- LES TARTARES SALMON/TUNA/SEABASS/TRIO** incredibly fresh & delicious top grade tartares.(raw) Add AED 33 for Trio. (N) 97
- POÊLÉE DE CHAMPIGNONS** sautéed fresh wild mushrooms & crumbly puff pastry in a creamy sauce (V) 76
- CRAB CAKES** local fisherman's daily catch, two fresh crab meat patties, breaded, lightly sautéed & served with a side of salade de mesclun 69
- SHRIMP OR LOBSTER ROLL** fresh sautéed shrimp in our homemade mayo served in a soft brioche with herbs and a side of green salad (Fresh Lobster - Add: AED 24) 99
- CALAMARS FRITS** tender marinated calamari, battered & lightly fried, served in a large martini glass with an Asian dipping sauce (N) 79
- SALADE DE LENTILLES** healthy & light lentils, mixed with finely diced vegetables, fresh herbs & a light Dijon sauce 49
- ASPERGES ET CHAMPIGNONS** fresh asparagus sautéed with wild trumpet mushrooms in a light creamy-sauce (V) 79
- ESCARGOTS DE BOURGOGNE** 6 snails from Bourgogne, France, shell-baked in garlic-shallot herb butter. Add AED 48 for 12 (A) 57

SALADES

- SALADE DE CHÈVRE CHAUD** crispy, warm goat cheese spring rolls on a salad with mixed greens, tomato confit, julienne apple, juicy orange slices, dressed in our signature balsamic vinaigrette (N) (V) 77
- SALADE SUCRÉE SALÉE** fresh arugula with grilled shrimp goat cheese, strawberries, pine nuts & dressed in a honey vinaigrette (N) (V) 83
- SALADE ENDIVES ROQUEFORT** fresh endives with iceberg lettuce, diced tomatoes, julienne pear with Roquefort cheese crumbles, a sprinkle of walnuts & dressed in a Roquefort vinaigrette (N) (V) 61
- COUQLEY SALAD** bresaola with mixed greens, cherry tomatoes, fresh figs, goat cheese crumbles & dressed in a balsamic vinaigrette (V) 83
- SALADE DE CALAMARS** tender marinated fresh calamari rings, battered & lightly fried on a mixed green salad with bean sprouts, chives & dressed in a light Asian vinaigrette (N)(V) 81
- SALADE SAUVAGE** arugula salad, avocado, goat cheese, quinoa, pine nuts & dried cranberries, dressed in a balsamic vinaigrette (N)(V) 83
- SALADE CÉSAR** romaine lettuce, mixed herbs, cherry tomatoes, croutons & Parmesan cheese in our homemade Caesar dressing (V) 57
Add: grilled chicken 11 | grilled shrimp 18 | combo 15

Side Dishes

- ← 35 →
- Skinny Fries
 - Truffle Fries
 - Sweet Potato Fries
 - Wild Rice
 - Spinach à La Crème
 - Pommes De Terre Rissolées
 - Pommes De Terre Forestières
 - Purée de Pommes de Terre aux Truffes
 - Grilled Portobello & Parmesan
 - Gratin De Pommes De Terre
- ← 25 →
- Frites
 - Légumes Grillés
 - Purée de Pommes de Terre
 - Green Salad
 - White Rice

(V) except white rice

Les Sauces

- small 13 large 25
- SAUCE COUQLEY (Steak Frites)
 - BORDELAISE (A)
 - POIVRE
 - CHAMPIGNONS (Mushroom)
 - BÉARNAISE
 - ROQUEFORT
 - HERBES

(N) Contains nuts

(A) Contains alcohol

(V) Vegetarian or can be Vegetarian

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 BOEUF** (for 2) succulent prime-rib bone-in, sliced & served with pommes de terre rissolées & a choice of 2 sauces (1kg) 389
- ENTRECÔTE** grilled tender rib-eye steak, served with pommes de terre rissolées & your choice of sauce (300g) 193
- LA GRANDE ENTRECÔTE** for the steak lovers and the non-sharers; a delightful & flavor-packed 500g rib-eye steak served on a wooden planchette with pommes de terre rissolées & a choice of 2 sauces 289
- FILET DE BOEUF** 200g tender beef grilled to perfection, served with gratin de pommes de terre & a choice of sauce on the side. Add AED 51 for 300g 183
- STEAK TARTARE** (raw) top quality beef, minced, with Chef Alexis' signature seasoning, with frites & a green salad (180g) 117
- COUQLEY'S BAVETTE** juicy flank steak topped with caramelized shallots & a balsamic glaze, served with frites (180g) 127
- COUQLEY'S STEAK FRITES** the house favorite, a tender 180g beef filet, served in Couqley's signature sauce with frites & a side of green salad. Add AED 38 for 280g 121
- MUSHROOM STEAK FRITES** a juicy pan seared 180g tenderloin steak in a delicious Portobello & button mushroom sauce, served with crispy skinny French fries & a side of green salad. Add AED 38 for 280g. Add AED 39 for truffle shavings. 127

LES BURGERS GOURMANDS

- TRUFFLE BRIE BURGER** a black Angus open-face burger, toasted pain de campagne, topped with melted Brie cheese, grilled portobello mushrooms & mesclun, served with frites & truffle aioli sauce 145
- RACLETTE BURGER** Angus patty on a brioche bun with caramelized onion, portobello mushroom and oozing raclette cheese & grain mustard mayonnaise served with skinny fries 99
- LES TROIS SLIDERS** three classic juicy American-style mini cheddar cheese burgers, served with frites, perfect for sharing 93
- CHEESEBURGER** our classic, juicy American-style Angus cheeseburger with aged cheddar, served with frites 95

PLAT PRINCIPAL

- PAPPARDELLE AUX CHAMPIGNONS ET TRUFFES** 121
pappardelle pasta in a light aromatic white-truffle sauce with wild mushrooms (portobello, oyster, trumpet) (V)
- PAN-SEARED SEA BREAM** lightly pan-seared wild Daurade with crisp julienne vegetables in a signature shrimp bisque sauce, served with wild rice (A) 127
- LAMB SHANK** two-hour slow-braised lamb shank served with truffle potato purée, diced vegetables, homemade gravy & a sweet cranberry sauce 147
- RIGATONI AUX AUBERGINES ET BURRATA** rigatoni pasta with stracciatella di burrata & eggplant in our homemade plum-tomato sauce with fresh basil & parmesan cheese (V) 97
- PLATEAU DE CALAMARS ET CREVETTES** tender marinated calamari and black tiger shrimp, sautéed with fresh red chili (mild), garlic, paprika & parsley served with mixed greens and asparagus 131
- FREE-RANGE CHICKEN** tender grilled French chicken served in our signature creamy herb-infused sauce with frites & a green salad 103
- LOBSTER RAVIOLI** five fresh lobster-filled ravioli in our signature shrimp bisque sauce, garnished with black fish roe (A) 129
- DUCK CONFIT** tender braised duck leg, served with caramelized onions, fresh oyster mushrooms on a bed of sautéed potatoes with jus de canard 141
- SAUMON** fresh Scottish salmon, pan seared to perfection, served with diced vegetables, sautéed spinach & lemon beurre blanc sauce 139
- MAGRET DE CANARD** lean duck breast with pommes de terre forestières & jus de canard 133
- SEA BASS EN PAPILOTE** wild Loup de mer steamed in a paper oven bag with fresh julienne vegetables retaining the natural aromatic flavors, served with white rice 129
- GRILLED CHICKEN AUX TAGLIATELLES** grilled chicken breast with herbes de Provence and a white, creamy mushroom tagliatelle pasta 107
- MOULES FRITES** delicious French mussels, prepared in a white wine & shallot sauce, served with frites (A) 147
- HOMEMADE RAVIOLI** five spinach ravioli, in a light garlic rosemary white cream sauce & topped with mushrooms. Add AED 12 for Cèpes ravioli (V) 107

Maitre Cuisinier de France
ALEXIS COUQUELET

ALL PRICES ARE IN AED & INCLUSIVE OF 7% MUNICIPALITY FEE & %5 VAT
Before placing your order, please inform your server if a person in your party has a food allergy