



la Brasserie des Potes
A brasserie for friends and family



Starters

FOIE GRAS 159

A French delicacy prepared daily, served with strawberry coulis & toasted pain de figues.
(recipe contains alcohol)

Add: AED 10 for extra fig bread

ONION SOUP GRATINÉE 49

A French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese.

LES CROQUETTE DE SHORT RIBS ET COMTÉ 79

Golden crispy croquettes filled with tender, slow braised short ribs paired with a velvety truffle cream & Comté cheese.

SHRIMP AVOCADO 97

Steamed shrimps served on our special avocado mousse & topped with spicy mayo, roasted cherry tomato & grated cured egg yolk.

HARISSA ROASTED CAULIFLOWER 63

Tender cauliflower steak paired with a velvety smoky Greek yoghurt, fresh oregano, spiced harissa oil & pine nuts. (N) (V)

TARTE DE TOMATES ET CHÈVRE 69

Warm goat cheese & tomato confit in a puff pastry with wild rocca, fresh figs, pine nuts & topped with balsamic glaze. (N) (V)

WILD MUSHROOM VOL-AU-VENT 76

Sautéed wild mushrooms in a creamy sauce & served in a freshly baked puff pastry and mounted on top of a mushroom velouté.

LEEKS À LA VINAIGRETTE 59

Refreshing tender leeks in a yuzu beurre blanc sauce, hazlenuts, beef bacon & onion gel. (N)

CRAB CAKES 69

Local fisherman's daily catch. Two fresh crab meat patties, breaded, pan-seared & topped with fennel and fresh herbs.

DUCK CONFIT SKILLET GRATIN 89

Layers of caramelized onion, beef bacon, potato and duck confit, topped and baked with Raclette & Parmesan cheese. (recipe contains alcohol)

CALAMARS FRITS 83

Tender marinated calamari, slightly battered and deep fried, served with an Asian dipping sauce. (N)

ESCARGOTS DE BOURGOGNE 61

Six shell-baked snails in Burgundy-style garlic shallot herb butter. (recipe contains alcohol)

Add: AED 58 for 12

BAKED TRUFFLE BRIE EN CROÛTE 75

Oven-baked truffle Brie cheese in a puff pastry. (V)

GRILLED OCTOPUS 119

Tender grilled Spanish octopus served with potato confit in duck fat, bell pepper purée & gremolata sauce. (N)

Raw

SALMON TARTARE 97

Lightly smoked salmon infused with ginger, basil, lemon and French thyme.

SEABASS CEVICHE 93

Paired with crisp apple, zingy jalapenos marinated in a mango-lime passion fruit sauce topped with micro coriander.

ALLERGENS

(N) Contains Nuts (V) Vegetarian

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all prices are in AED & inclusive of 7% municipality fee & 5% vat



Oysters

6 Fine de Claire #2 169

12 Fine de Claire #2 299

Signature Steak Tartares

Raw perfection made to order

STEAK TARTARE 119

Top-grade minced beef with CQ's signature seasoning, served with fries & a green salad. (180g)

WAGYU STEAK TARTARE ET TRUFFES 137

Top-grade minced Wagyu with a marble score of 5+, topped with confit egg yolk and truffle shavings. Served with toasted champagne bread. (160g)

WAGYU MISO SHITAKE TRUFFLE TARTARE 137

7+ Wagyu hand cut and mixed with chopped shitake mushrooms marinated in miso truffle. (200g) (N)

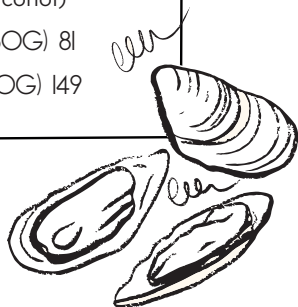
Moules Frites

Fresh mussels prepared in our classic white wine & shallot butter sauce in a cast iron casserole & served with fries.

(recipe contains alcohol)

HALF PORTION (350G) 81

FULL PORTION (700G) 149



Salades

SALADE DE LENTILLES 49

Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)

BURRATA & HEIRLOOM TOMATO 99

Creamy and classic cheese served on a bed of Heirloom tomato, topped with caramelized charred plum, crunchy hazelnut & truffle balsamic on the side. (N) (V)

SALADE DE CHÈVRE CHAUD 79

A mix of fresh greens, crispy goat cheese phyllo rolls, apples, citrus slices and caramelized tomatoes all drizzled with a creamy balsamic vinaigrette. (N) (V)

ENDIVES ROQUEFORT 61

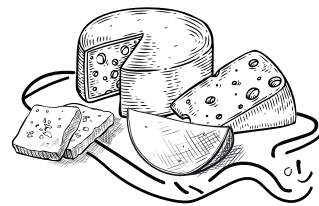
Crisp endives, diced tomatoes, julienne pear, Blue cheese, a sprinkle of candied walnuts & dressed in a Roquefort vinaigrette. (N) (V)

SALADE CÉSAR 57

Romaine lettuce, cherry tomatoes and parmesan cheese tossed in our classic caesar dressing, topped with brioche croutons.

Add: Grilled chicken 11
Grilled shrimp 18 | Combo 15

Fromage et Charcuterie CQ



CHARCUTERIE & CHEESE BOARD 107

Enjoy a selection of seasonal in-house cheeses & cold cuts, served on a board with candied walnuts, grapes, & an assortment of bread. (160g)

Please ask your waiter for more details!

CHEESE BOARD (N) (V)

Half Portion (80g) AED 53

Regular (160g) AED 107

Large (280g) AED 156

CQ Classics

SEA BASS EN PAPILOTE 129

Baked wild Loup de Mer in a foil packet with fresh julienne vegetables and potato confit in duck fat, retaining its natural aromatic flavors.

CQ'S BAVETTE 139

Juicy flank steak topped with caramelized shallots, balsamic glaze & served with fries. (225g)

PLATEAU DE CALAMARS ET CREVETTES 137

Marinated tender calamari & black tiger shrimps, sautéed with fresh, mild red chili, garlic, fennel, cherry tomatoes & preserved lemon butter.

DUCK CONFIT 143

Perfectly tender and crispy confit duck leg on a bed of sautéed potatoes, served with caramelized onions, fresh Pearl mushrooms & jus de canard.

SAUMON GRILLÉ 139

Pan-Seared fresh Scottish Salmon served with asparagus, mash potato, smoky bell pepper & tomato purée. (N)

TENDER BRAISED SHORT RIBS 149

Slow cooked prime short ribs in red wine sauce, served with creamy polenta, caramelized carrots, & wild mushrooms. (recipe contains alcohol)

Home of the Greatest Steak Frites

CQ STEAK FRITES 139

The house favorite; a mouth-watering butterfly-cut tenderloin served with our signature CQ sauce on top, fries & a green salad. (180g)

Add: AED 38 for 280g

MUSHROOM STEAK FRITES 139

A juicy pan-seared butterfly-cut tenderloin steak in a delicious Portobello & Button mushroom sauce served with crispy skinny fries & a side of green salad. (180g)

Add: AED 38 for 280g

POISSON FRITES 139

Pan seared Red Snapper fish served with our creamy signature CQ bisque beurre blanc sauce on top, fries & a green salad on the side. (recipe contains alcohol)

FREE-RANGE CHICKEN FRITES 109

Grilled tender French chicken served in our signature creamy herb-infused sauce with fries & a green salad.

VEGAN PORTOBELLO FRITES 99

Grilled portobello mushroom served with fries, side salad and pepper sauce. (Vegan)

Chef's Premium Cuts

Select Your Preferred Cooking Temperature
Blue | Rare | Medium Rare | Medium | Medium Well | Well Done

CÔTE DE BOEUF 499

Our succulent 1kg prime rib (bone-in), sliced and served with your choice of two sauces. **Good for Two**

ENTRECÔTE 249

Grilled juicy ribeye steak, served with crispy cubed potatoes & your choice of sauce. (300g)

LA GRANDE ENTRECÔTE 349

For the steak lovers and the non-sharers; a delightful & flavor-packed ribeye steak served on a wooden planchette with crispy cubed potatoes & your choice of two sauces. (500g)

FILET DE BOEUF 189

Tenderloin steak grilled to perfection, served with gratin de pommes de terre & a choice of sauce on the side. (200g)

Add: AED 60 for 300g

WAGYU ENTRECÔTE 399

Wagyu ribeye steak with a marble score of 9+, served with pommes de terre rissolées & your choice of sauce. (300g)

Add: AED 250 for 500g

Add A Side

Spinach à la Crème	37	Grilled Asperges	37
Green Salad	25	Pan Seared Foie Gras	59
Grilled Portobello & Parmesan	37	Fresh Truffle At Market Price	

Sauces

Small 15 | Large 29

Sauce CQ (Steak Frites)	Truffle Mayo
Bordelaise (Contains Alcohol)	Béarnaise
Poivre	Roquefort
Champignons	Creamy Herbs
Bisque Beurre Blanc (Contains Alcohol)	

Les Frites Et Pommes De Terre

Fries	25	Gratin de Pommes de Terre	37	Sliced Potatoes & Mushrooms	37
Skinny Fries	25	Truffle Parmesan Fries	37	Sweet Potato Fries	37
Truffle Fries	37	Crispy cubed Potatoes	37	Purée de Pommes de Terre	25

Pasta And Risotto

PAPPARDELLE AUX CHAMPIGNONS ET TRUFFES 121

Pappardelle pasta in a light aromatic white truffle sauce with wild Portobello, Trumpet & Pearl mushrooms. (170g) (V)

Add: Fresh truffle at market price

RIGATONI AUX AUBERGINES & BURRATA 97

Rigatoni pasta with Stracciatella di Burrata & eggplant in our homemade plum-tomato sauce. Garnished with fresh basil & topped with Parmesan cheese. (V)

GRILLED CHICKEN AUX TAGLIATELLES 109

Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

WILD MUSHROOM RISOTTO 121

Creamy rice with wild Morel, Pearl mushroom & crunchy Parmesan tuile. (V)

Add: Fresh truffle at market price

Burgers And Rolls

RACLETTE BURGER 109

Angus patty on a brioche bun with caramelized onion, rocket leaves, Portobello mushroom, oozing Raclette cheese, whole grain mustard mayonnaise & served with skinny fries.

ANGUS BURGER CLASSIQUE 95

Our classic & juicy American-style Angus cheeseburger in potato bun with pickled onions, mayo, aged Cheddar & served with fries.

CQ WAGYU BURGER 149

Top-grade Wagyu with a marble score of 5+ juicy patty with melted aged Comté cheese, baby spinach, duxelles mushroom, truffle mayo served with fries.

LOBSTER ROLL 135

Fresh sautéed lobster in our homemade mayo, served in a soft brioche roll with herbs & skinny fries.

Dubai Municipality advises that: Consumption of raw or undercooked animal, seafood or poultry products may increase your risk of food-borne illness.

تصح بلدية دبي بما يلي: إن استهلاك المنتجات النيئة أو الغير مطبوخة جيداً كالمأكولات الحيوانية أو البحرية أو الدواجن قد يزيد من خطر الإصابة بالأمراض التي تنتقل عن طريق الغذاء.

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Your Week at CQ

Steak Frites

MONDAY

2 Steak Frites with 2 side salads
+ 1 Bottle of Wine
+ 1 Dessert to share

AED 349 for two

Moules Frites

TUESDAY

Unlimited Mussels and Fries
+ 2 Glasses of Wine

AED 199 per person



OOH LA LA Ladies night

THURSDAY

7:00 PM to 11:00 PM

AED 127 per lady for 1 Main course,
unlimited Wine and special prices
on starters, side dishes and
dessert of the day

Lunchtime

Monday to Friday | 12:00 PM TO 3:00 PM

AED 109 for a two-course meal

AED 149 for a three-course meal

(Not available on public holidays
and special occasions)

Sunday Lunch/Day A lunch with friends & family

1:00 PM to 4:00 PM

Set Menu

AED 268 per person
with Free Flowing Wine!



DAILY Happy Hour

4:00 PM to 7:00 PM

AED 109
Wine Bottle

AED 41
Beer Pint

AED 33
Selected
Cocktails

AED 25
Glass of Wine

AED 31
Spirits

CANAPÉS starting at AED 33

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Sunday Lunch Day

A lunch with friends & family

AED 218

Two Course
 + Soft Drinks

ADD DESSERT FOR AED 33

AED 268

Two Course
 + Free Flow Wine

ADD DESSERT FOR AED 33

AED 347

Two Course
 + Free Flow Wine
 Free Flow Beer bottles

ADD DESSERT FOR AED 33

Starters

select one

ESCARGOTS DE BOURGOGNE

Six shell-baked snails in Burgundy-style garlic shallot herb butter. (recipe contains alcohol)

Add: AED 58 for 12

ENDIVE ROQUEFORT

Crisp endives, diced tomatoes, julienne pear, blue cheese, a sprinkle of candied walnuts & dressed in a Roquefort vinaigrette. (N)(V)

SALADE DE LENTILLES

Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)

CALAMARS GRILLÉS

Local fisherman's daily catch, marinated & grilled to perfection, served with a salade de mesclun & dressed in a light lemon oil vinaigrette. (N)

CHÈVRE CHAUD

A mix of fresh greens, crispy goat cheese phyllo rolls, apples, citrus slices and caramelized tomatoes all drizzled with a creamy balsamic vinaigrette. (N) (V)

Plat Principal

select one

CQ'S STEAK FRITES

The house favorite; a mouth-watering butterfly-cut tenderloin served with our signature sauce on top & fries. (180g)

Add: AED 38 for 280g

FREE-RANGE CHICKEN

Grilled tender French chicken served in our signature creamy herb-infused sauce & fries.

RIGATONI AUX AUBERGINES & BURRATA

Rigatoni pasta with Stracciatella di Burrata & eggplant in our homemade plum-tomato sauce.

Garnished with fresh basil & topped with Parmesan cheese. (V)

STEAK TARTARE

Top-quality 180g freshly minced beef with our signature seasoning & served with fries. (raw)

GRILLED CHICKEN AUX TAGLIATELLES

Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

SAUMON GRILLÉ

Pan-Seared fresh Scottish Salmon served with asparagus, mash potato, smoky bell pepper & tomato purée. (N)

CHEESEBURGER STYLE AMÉRICAIN

Our classic & juicy American-style Angus cheeseburger in potato bun with pickled onions, mayo, aged cheddar & served with fries.

ALLERGENS

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AED 127 PER LADY
for 1 Main Course,
and Free Flowing Wine



Benefit From
SPECIAL PRICES
on starters, sides and
dessert of the day!

OOH LA LA LADIES NIGHT

THURSDAYS

7 PM - 11 PM

Starters

AED 39

CALAMARS FRITS (N)

GRILLED PORTOBELLO
& PARMESAN (V)

MINI LOBSTER BRIOCHE

CRISPY CUBED POTATOES
& RACLETTE

ESCARGOTS
DE BOURGOGNE
(recipe contains alcohol)
6 pieces

SALADE CÉSAR
Add: grilled chicken 11
grilled shrimps 18 | combo 15

SALADE DE LENTILLES (V)

MINI SHRIMP AVOCADO

Plat Principal

+ Free Flowing Wine
AED 127

STEAK FRITES
Add: AED 38 for 280g

GRILLED CHICKEN AUX
TAGLIATELLES

RIGATONI ARRABIATA (V)
Add: AED 19 for Rigatoni aux
Aubergines et Burrata

SAUMON

ANGUS BURGER CLASSIQUE

PAPPARDELLE AUX
CHAMPIGNONS (V)
Add: AED 15 for Truffle Oil

RACLETTE BURGER

STEAK TARTARE (raw)

WILD MUSHROOMS RISOTTO (V)

SEA BASS EN PAPILOTE

Free Flowing

HOUSE WINES
Red, White, Rosé

FEATURED
COCKTAILS
& MOCKTAILS

**AED 109 FOR
SPARKLING WINE
BOTTLE**

(water & soft beverages
not included)

ADD A SIDE

SPINACH À
LA CRÈME
AED 33

CRISPY CUBED
POTATOES
AED 33

SKINNY FRIES
AED 25

TRUFFLE FRIES
AED 33

DESSERT OF THE DAY **AED 35**

LUNCHTIME AT CQ

WEEKDAYS UNTIL 3:00 PM

TWO COURSES

AED 109

Starter + Main Course

OR Two starters

OR Main + Dessert

THREE COURSES

AED 149

Starter

+ Main Course

+ Dessert

2-DRINKS PACKAGE

AED 69 / per person

2 glasses of Syrah

OR 2 glasses of Chardonnay

OR 2 selected beer bottles

This offer is not available on holidays and special occasions

Starters select one



ONION SOUP GRATINÉE

A French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese. (N)

SOUPE DU JOUR

Ask your server. (V)

SALADE CÉSAR

Add: grilled chicken 11 | grilled shrimp 18 | combo 15

TARTE FINE DE CHÈVRE CHAUD

Warm goat cheese & tomato confit in a puff pastry with wild rocca, topped with a balsamic glaze. (N) (V)

SALADE DE LENTILLES

Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)

CALAMARS FRITS

Tender marinated calamari, slightly battered & deep fried, served with an Asian dipping sauce. (N) (140g)

ESCARGOTS DE BOURGOGNE

Six shell-baked snails in Burgundy-style garlic shallot herb butter. (recipe contains alcohol)

Add: AED 58 for 12

SEABASS CÉVICHE

Paired with crisp apple, zingy jalapenos marinated in a mango-lime passion fruit sauce topped with micro coriander. (raw)

CALAMARS GRILLÉS

Local fisherman's daily catch, marinated & grilled to perfection, served with a salade de mesclun, dressed in a light lemon-oil vinaigrette. (N)

BAKED BRIE EN CROÛTE

Oven-baked brie in a puff pastry. (V)

Add: AED 15 for truffle oil

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Plat Principal select one



CQ'S STEAK FRITES

The house favorite; a mouth-watering 180g butterfly-cut tenderloin served with our signature CQ sauce on top with fries.

Add: AED 38 for 280g

MUSHROOM STEAK FRITES

A juicy pan-seared 180g butterfly-cut tenderloin steak in a delicious portobello & button mushroom sauce served with crispy skinny fries.

Add: AED 38 for 280g

POISSON FRITES

Pan-seared Red Snapper fish served with our creamy signature CQ bisque beurre blanc sauce on top with fries. (recipe contains alcohol)

FREE-RANGE CHICKEN

Grilled tender French chicken served in our signature creamy herb-infused sauce with fries.

GRILLED CHICKEN AUX TAGLIATELLES

Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

RIGATONI ARRABIATA

Rigatoni pasta in our homemade plum-tomato sauce with fresh basil & Parmesan cheese. (V)

Add: AED 19 for Rigatoni aux Aubergines et Burrata

BAGUETTE STEAK CAFÉ DE PARIS

Our famous tenderloin steak topped with homemade skinny fries & arugula in a sandwich. Served with a Café de Paris dipping sauce on the side. (N)

SAUMON

Pan-seared fresh Scottish salmon served with asparagus, mash potato, smoky bell pepper & tomato purée. (N)

STEAK TARTARE

Top grade freshly minced beef with CQ's signature seasoning, served with fries. (raw) (180g)

MOULES FRITES

Half portion of fresh mussels prepared in our classic white wine & shallot sauce served with fries. (recipe contains alcohol) (350g)