

SUMMER EDITION

COUQLEY EN PROVENCE



Welcome to Couqley! Today, our passion is to bring the flavors of the Provence to your table, a region of France known for its charming countryside, rolling hills and incredible gastronomy.

Our Chefs have crafted this menu to transport you to the sun drenched landscapes of picturesque villages, deep blue sea and lush gardens which have been the inspiration behind every dish, revealed through a unique story.

Now, we're fully aware you're not in the south of France but let's face it, we could all use a little escape every now and then.

Culinary stories about the origin of each dish have been provided for you inside this menu. So sit back, relax and let us transport you.



CHOOSE FROM OUR SET MENU
OR ORDER A LA CARTE

SUMMER SET MENU

SOUP + THREE DIPS

CHOICE OF 1 STARTER
(ARTICHOKE OR SCALLOPS)

CHOICE OF ONE MAIN
(STEAK, CHICKEN, MOULES)

AED 369

S U M M E R E D I T I O N

AMUSE BOUCHE



SOUPE AU PISTOU



A flavourful tomato based broth with sauteed vegetables featuring zucchini, squash, carrots topped with a dollop of Pistou butter and a crisp basil tuile.

39 AED

Step back in time to the 18th century Provence, where this traditional soup was served to farmers and laborers who worked in the region's sun-drenched fields. Made with seasonal veggies and herbs, this nourishing and filling meal quickly became a staple for them due to its ease of preparation.

A testament to the power of simplicity, the Soup au Pistou embodies history and teaches us that ordinary ingredients can create extraordinary meals.

LES TROIS DIPS



POIVRONADE

(Red bell pepper, feta, parmesan cheese, espelette pepper, smoked paprika, herb oil)

ANCHIOADE

(Anchovy, Cashew nuts, herb oil)

TAPENADE

(kalamata olives, green olives, fennel seeds, white balsamic vinegar, capers, anchovy, herb oil)

59 AED

Introducing our exquisite trio of dips, each with its own captivating origin story. Taste the flavors of Provence with our Poivronade, hailing from the city of Nice, and our Anchioade, inspired by the anchovy-loving town of Collioure. Savor the timeless classic, our Tapenade, originating from the bustling city of Marseille, cherished by sailors and fishermen.

S U M M E R E D I T I O N

STARTERS



TARTARE D'ARTICHAUT CONFIT



Enjoy our twist on traditional Artichauts à la Barigoule cooked to perfection with mint, carrots, apple and mixed with garlic aioli & truffle.

109 AED

Artichauts à la barigoule is a classic Provençal dish that originated in the 18th century in the Barigoule region of France. This classic Provençal dish was created to utilize surplus artichokes. It is a testament to the creativity and ingenuity of the Provençal people in making the most out of the ingredients available to them, and continues to be a beloved dish to this day.

COQUILLES SAINT JACQUES



Hokkaido Scallops with truffle duchess mashed potato, king oyster mushrooms, creamy bisque, and a parmesan breadcrumb topping.

109 AED

According to legend, Coquilles St Jacques Gratinee originated in Courseulles-sur-Mer. Weary pilgrims were served this delightful dish of scallops, mushrooms, and wine, which they named after St. James. It soon became a beloved French classic, representing the fusion of Normandy's seafood and culinary traditions.

S U M M E R E D I T I O N

MAIN COURSE



STEAK FRITES BEURRE PROVENÇAL



Tender Australian tenderloin, grilled to your taste, topped with homemade Provençal beurre and served with herb-infused fries.

179 AED

Steak frites originated in Paris in the mid-19th century and quickly became a staple of French cuisine. An interesting fact about steak frites Provençal is that it was initially a working-class dish. The dish's simplicity and affordability made it a popular choice among French laborers who could enjoy steak and fries without breaking the bank.

MOULES AU PASTIS



Sustainably farmed mussels in white wine, shallot, fennel, Ricard® Pastis, served with Herb de Provence fries.

139 AED

Legend says that Moules au Pastis was created in Marseille, France, during the early 20th century. At the time, the workers at the local Pastis distilleries would often gather for a hearty meal of mussels and bread at lunchtime. One day, someone decided to add a splash of the local anise-flavored liqueur Pastis to the steaming pot of mussels and herbs, and the resulting dish was an instant hit among the workers. Soon, the recipe spread throughout Marseille and other coastal towns in the Provence region and became a beloved seafood staple till date.

ROASTED COUNTRY SIDE HALF CHICKEN



Poulet à la provençale, a french corn-fed chicken brined in olives and perfectly roasted.

Served with thinly cut zucchini, potato, roma tomato, eggplant and herb de provençales

169 AED

Poulet Provençal, a dish from the Provence region, reflects the rich culinary traditions of France. Marinating chicken in aromatic herbs and olives showcases the region's love for locally sourced ingredients, creating a flavorful and vibrant dish

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DRINKS



SUMMER COCKTAILS & PASTIS

Citron Pressé Pitcher (Good for 4) AED 84

Add Vodka or Gin + AED 168

Indulge in a refreshing pitcher of Citron Pressé combining zesty citrus, and sparkling water.

Saint Germain Spritz AED 69

A refreshing summer cocktail, blending elderflower liqueur, sparkling wine, and a hint of citrus

Lavender Margarita AED 62

A delightful fusion of tequila, lavender-infused syrup, citrus and a hint of floral elegance.

Ricard® Pastis AED 36

A classic French aniseed aperitif perfect before and after any meal. Pour over ice, dilute with water, and savor its refreshing flavor.



SUMMER PROVENCE WINES

ROSÉ

MIRABEAU Côtes de Provence, France AED 299

MINUTY, M ROSÉ Côtes de Provence, France AED 357

WHITE

MOULIN DE GASSAC, CLASSIC, Pays d'Hérault, Languedoc-Roussillon, France AED 196

RED

FAMILLE CAZES, DOMAINE L'OSTAL CAZES, ESTIBALS, Minervois, Languedoc-Roussillon, France AED 409

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