

# LUNCH TIME AT COUQLEY

Weekdays until 3:00 PM

(not available on holidays and special occasions)

TWO COURSES AED 109

Starter + Main Course

Two starters

Main + Dessert

Three courses AED 149

Starter + Main Course + Dessert

## 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

Romaine lettuce, mixed herbs, cherry tomatoes, croutons & Parmesan cheese in our homemade dressing.

Add: *grilled chicken 11 | grilled shrimps 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)

### NEW 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. (A)

Add: *AED 58 for 12*

### NEW SEABASS CEVICHE

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)

### NEW BAKED BRIE EN CROÛTE

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

## Plat Principal

SELECT ONE

### COUQLEY'S STEAK FRITES

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

Add: *AED 38 for 280g*

### 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 Rigatoni aux Aubergines et Burrata*

### STEAK SANDWICH

Tender shredded steak in our signature Couqley sauce, sautéed onions, wild rocca, served in a rustic white French baguette with fries.

### 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 Couqley's signature seasoning, served with fries. (raw) (180g)

### NEW MOULES FRITES

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

### NEW PLATEAU DE CALAMARS ET CREVETTES

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

### NEW 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.*

**allergens**

(N) Contains nuts (A) Contains alcohol (V) Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy. If you are Vegetarian, please inform your server and we will accommodate your request.

all prices are in AED & inclusive of 10% service charge, 7% municipality fee & 5% vat



## Dessert

← SELECT ONE →

### SORBET

One scoop of Lemon, Passion Fruit, Mango or Raspberry (100% dairy free)

### ICE CREAM

One scoop of Vanilla, Chocolate, Strawberry or Coconut

### CHOCOLATE FONDANT

Decadent fudge cake with a melted chocolate center, served with vanilla ice cream, chocolate crumbs, raspberry Coulis.

*Please order 15min ahead of time!  
Delicious things come to those who wait!*

### CRÈME BRÛLÉE

A Cougley classic of smooth, cool vanilla-flecked custard and a hot crisp caramelised topping.

### MOUSSE AU CHOCOLAT

Light, airy, rich chocolate mousse with a generous amount of chocolate chips for an added crunch.

### PAIN PERDU

Must have French toast, crispy caramelized brioche with a custardy interior. Topped with salted caramel, almond crumble and vanilla ice-cream. (N)

### TARTE DU JOUR

Fresh daily tart with seasonal ingredients, ask your waiter for today's flavor.

**NEW**

### Le Cookie Skillet Gourmand

Chocolate chunk cookie skillet by butter® bakery

Served with vanilla bean ice cream & fleur de sel.

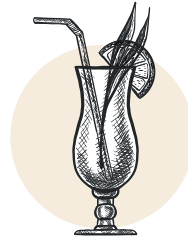
## TWO-DRINKS PACKAGE AED 69 PER PERSON

Choose between:  
2 glasses of Syrah  
OR 2 glasses of Chardonnay  
OR 2 selected beer bottles

# Non-Alcoholic Drinks

## LES COCKTAILS ZÉRO 32

Ask your waiter for our mocktails selection



## JUICES

FRESH JUICE 26

Ask your server.

FRESH LEMON  
AND MINT 28

JUICE 22  
Mango, Apple,  
Cranberry, Pineapple  
or Orange.

## SODA

SOFT DRINKS 25

RED BULL® 40

## WATER

STILL WATER ..... 12/24  
Small/Large

SPARKLING WATER ..... 15/31  
Small/Large

## HOT

ESPRESSO 16

DOUBLE ESPRESSO 27

CAPPUCINO/LATTÉ 26

TEA 24

CAFÉ BLANC 16

AMERICANO 26