

Couqley Patisserie Classics

MOUSSE AU CHOCOLAT 43

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

TARTE FINE AUX POMMES 43

Perfectly cooked caramelized apples with cinnamon on buttery puff pastry, topped with vanilla ice cream.
(D, E, G, N)

CRÈME BRÛLÉE 47

A Couqley classic of smooth, cool vanilla-flecked custard and a hot crisp caramelized topping.
(E, D)

CHOCOLATE FONDANT 60

Decadent fudge cake with a melted chocolate center, served with vanilla ice cream, chocolate crumbs, raspberry coulis.
(D, N, E)

GÂTEAU AU FROMAGE AU CITRON 43

Lemon and Vanilla Bean Cheesecake with Lemon Curd Cream and Toasted Coconut Brazil Nut Crumble. (D, E, N)



Hot Drinks

ESPRESSO	22	CAFE LATTE	32
DOUBLE ESPRESSO	29	CAFE BLANC	28
AMERICANO	29	MACCHIATO	26
TEA	31		

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

“A Meal Is Incomplete Without A Sweet Ending.” - Anthony Bourdain

HOME OF THE GREATEST

PAIN PERDU

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

55

FROMAGES Couqley



Cheeseboard with your choice of three cheeses, candied walnuts, grapes and assorted bread (D)

67

Add: AED 40 for five cheeses

LES GLACES & SORBETS

1 Scoop 14 | 2 Scoops 25 | 3 Scoops 36

ICE CREAM

Vanilla, Chocolate, Coconut, Strawberry
Lemon, Mango, Passion Fruit

SORBET

Raspberry “100% dairy free”

SO (Soy), SE (Sesame), D (Dairy), E (Eggs), F (Fish), SF (Seafood), V (Vegan), VG (Vegetarian), G (Gluten), N (Nuts)

Before placing your order, please inform your server if a person in your party has a food allergy.

Our dishes may contain traces of nuts, dairy, gluten, allium, or seafood.