MADAN KAREEM FRO

FRENCH BRASSERIE ~

AED 189 for a 2 Course Meal or AED 227 for a 3 Course Meal *Still water, dates, bread & salted butter served to your table



CIGARES DE CONFIT DE CANARD Crispy duck confit rolls served with spicy mango chutney. SOUPE DU JOUR Ask your server. (V)

 $ONION\ SOUP\ GRATINÉE\ A$ French classic with caramelized onions, baguette, topped with a layer of melted Emmental cheese. (N)

SALADE DE CHÈVRE CHAUD Crispy spring rolls oozing with melted goat cheese, served on top of mixed greens, tomato confit, julienne apple, orange slices, fresh figs & dressed in our signature balsamic vinaigrette. (N) (V)

SALADE DE LENTILLES Healthy lentils mixed with finely diced vegetables \mathscr{E} fresh herbs in a light Dijon sauce. (V)

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

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

SALADE SAUVAGE ET BETTERAVE Arugula salad with orange infused beetroot, sliced avocado, creamy goat cheese, quinoa, pine nut, dried cranberries, dressed in a balsamic vinaigrette. (N) (V)



LAMB CHOPS Grilled lamb rack served with yogurt mint dip & gremolata sauce. MEDITERRANEAN SEABASS Pan seared seabass served with Mediterranean tomato sauce &

MEDITEKRAINEAIN SEABASS Fan seared seabass served with Mediterranean tomato sauce kalamata olives.

COUQLEY'S STEAK FRITES The house favorite; a mouth-watering butterfly-cut tenderloin served with Couqley's signature sauce on top and served with fries. (180g) Add: AED 38 for 280g

RIGATONI AUX AUBERGINES ET BURRATA Rigatoni pasta with Stracciatella di Burrata & eggplant in our homemade plum-tomato sauce. Garnished with fresh basil, topped with Parmesan cheese. (V) CHEESEBURGER STYLE AMÉRICAIN Our classic & juicy American-style Angus cheeseburger in potato bun with pickled onions, mayo, aged Cheddar, served with fries.

GRILLED CHICKEN AUX TAGLIATELLE Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

SAUMON Pan seared fresh Scottish salmon served with asparagus, mash potato, smoky bell pepper $\mathscr B$ tomato purée. (N)

STEAK TARTARE (raw) Top grade beef with Couqley's signature seasoning and served with fries. (180g)

(N) Contains nuts (V) Vegetarian

ALL PRICES ARE IN AED & INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY FEE & 5% VAT 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



 $\,\,
m \backsim$ french brasserie $\,\sim$

DESSERTS

(select one)

CRÈME DE SEMOULE LIBANAISE

Thick cream filling encased in a semolina cake $\mathscr E$ topped with pistachio mousseline. (N)

CRÈME BRÛLÉE

MOUSSE AU CHOCOLAT

PAIN PERDU (N)

CHOCOLATE FONDANT

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

37

25

37

Side Dishes

Skinny Fries	Pommes de Terre Rissolées	Purée de Pommes de Terre
Truffle Fries	Pommes de Terre Forestières	Green Salad
Sweet Potato Fries	Purée de Pommes de Terre aux Truffes	Frites
Wild Rice	Grilled Portobello & Parmesan	
Spinach à la Crème	Gratin de Pommes de Terre	
Aligot Potato	Grilled Asperges	

NON-ALCOHOLIC DRINKS =

ils	LE SOLEIL Orange Juice, Pineapple Juice, Mango Juice, Grenadine Syrup. CÔTE D'AZUR Fresh Strawberry, Mint Leaves, Lime Wedges, Strawberry Purée, Peach Purée.	32 32
Mocktails	Feach Funce. CHAMPS-ELYSÉES Apple Synup, Lemon Juice, Fresh Mint, Elderflower Synup, 7-Up. THÉ GLACÉ PASSION Black Tea, Peach Purée, Passion Fruit Synup, Lemon Juice. MOULIN ROUGE SANGRIA Fresh fruits, Natureo Non-Alcoholic Red Wine, Orange Juice.	32 32 32
•	MONTMARTRE Peach Syrup, Cranberry Juice, Apple Juice, Lemon Juice.	32
Hot Drinks	ESPRESSO DOUBLE ESPRESSO CAPPUCINO/LATTÉ TEA CAFÉ BLANC AMERICANO	16 27 26 24 16 26

ALL PRICES ARE IN AED & INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY FEE & 5% VAT 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