

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)

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 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)

BAKED BRIE EN CROÛTE

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

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

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

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)

MOULES FRITES

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

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.

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.

Dubai Municipality advises that: Consumption of raw or undercooked animal, seafood or poultry products may increase your risk of food-borne illness. تنصح بلدية دبي بما يلي: إن استهلاك المنتجات النيئة أو الغير مطبوخة جيداً كالماكولات الحيوانية أو البحرية أو الدواجن قد يزيد من خطر الإصابة بالأمراض التي تنتقل عن طريق الغذاء.



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)



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