



CHEESE & WINE NIGHT

Wednesday 7pm - 11 pm



**AED
189**
PER PERSON

PACKAGE INCLUDES:

**All 6 Curated French Cheeses
+ Free flowing wine**

Starters

AED 49

FRIED CALAMARI (N)

**GRILLED PORTOBELLO
& PARMESAN (V)**

MINI LOBSTER BRIOCHE

STEAK TARTARE

ESCARGOTS DE BOURGOGNE (A)
6 pieces

SALADE CÉSAR
Add: *grilled chicken 11* *grilled
shrimps 18* | **combo 15**

SALADE DE LENTILLES (V)

Wine

COLOMBELLE BLANC

(Côtes de Gascogne, France)

Fresh, lively and aromatic, with notes of citrus, white flowers and crisp green fruit. Light and refreshing, this wine brings brightness and balance to creamy and fresh cheeses.

COLOMBELLE ROUGE

(Côtes de Gascogne, France)

Soft and approachable, with ripe red fruit, gentle spice and smooth tannins. A relaxed, everyday French red made to complement rather than overpower the cheese.

COLOMBELLE ROSÉ

(Côtes de Gascogne, France)

Dry, delicate and refreshing, with subtle red berry notes and a clean, crisp finish. An elegant, easy-drinking rosé that keeps the tasting light and convivial.

Cheeses

OISELIÈRE

(Centre-Val de Loire, France)

Organic goat cheese, fresh and clean with balanced acidity and creaminess.

FROMAGE DU MAQUIS

(Corsica, France)

Pasteurized sheep's milk cheese with rosemary rind, aromatic and gently herbal.

ST ROMAIN

(Jura, France)

Signature cheese from Mons. Long-aged Comté by Mons, nutty and complex with a distinctive black rind.

TOMMETTE DE VACHE AUX FLEURS

(Savoie, France)

Small cow's milk tomme coated in coated with a mix of five flowers, bringing subtle floral aromas and a delicate nutty taste.

BRILLAT-SAVARIN

(Burgundy, France)

Triple-cream cow's milk cheese, rich, smooth, and buttery.

PONT-L'ÉVÊQUE

(Normandy, France)

Washed-rind cow's milk cheese with a supple texture and a mild yet flavor.



Desserts
AED 39

PAIN PERDU

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

CRÈME BRÛLÉE

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

CHOCOLATE FONDANT

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

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.
Our dishes may contain traces of nuts, dairy and gluten instead of the current one.

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