

Couqley Patisserie Classics

MOUSSE AU CHOCOLAT 39

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

TARTE FINE AUX POMMES 39

Perfectly cooked caramelized apples with cinnamon on buttery puff pastry, topped with vanilla ice cream.

CRÈME BRÛLÉE 41

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

PARIS BREST 55

Unique balance of crispy & creamy, a hazelnut praline-filled choux pastry with caramel nougatine brittle.

CHOCOLATE FONDANT 55

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

TARTE DU JOUR 39

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

TAYLOR'S FINE RUBY PORT Portugal

Glass (50 ml): 39 Bottle (750ml): 395

FAMILIA TORRES, FLORALIS MOSCATEL ORO Catalonia, Spain

Glass (50 ml): 31 Bottle (750ml): 245

Digestif

Baileys 55 Hennessy V.S. 65 Hennessy V.S.O.P 85

Hot Drinks



ESPRESSO	16	CAFE LATTE	26
DOUBLE ESPRESSO	27	CAFE BLANC	16
AMERICANO	26	MACCHIATO	16
TEA	24		

"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.

55

FROMAGES Couqley



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

67

Add: AED 40 for five cheeses

LES GLACES & SORBETS

1 Scoop 13 | 2 Scoops 23 | 3 Scoops 33

ICE CREAM

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

SORBET

Raspberry "100% dairy free"