

COUQLEY
FRENCH BRASSERIE

LIMITED EDITION

WINTER SPECIALS

Starters

CHEESE SOUFFLÉ ET CHAMPIGNONS

75

Double baked cheese soufflé with a shallot and garlic infused morel mushroom sauce topped with an herb salad. (V)

Add black truffle 49

DUCK CONFIT

RACLETTE TARTIFLETTE

87

A Couqley tartiflette with layers of caramelized onions, beef bacon, sliced potatoes, duck confit; topped with Raclette and Parmesan cheese. (A)

MAIN

DISHES

SHORT RIBS BOURGUIGNON

145

Slow cooked short ribs cooked in a red wine sauce, served with creamy polenta, heirloom carrots, king oyster mushroom, orange-glazed endive and bresaola crisp. (A)

TURKEY ROULADE

147

Tender sous-vide turkey with sage, sweet potato purée, heirloom carrots, duxelles mushroom, gravy.

Add cranberry sauce on the side 15

DESSERT

LE COOKIE SKILLET GOURMAND

49

Chocolate chunk cookie skillet by butter® bakery served with vanilla bean ice cream and fleur de sel