

Starters

FOIE GRAS 159

A French delicacy prepared daily using Couqley’s own recipe, served with strawberry coulis & toasted pain de figues. (A)
Add: AED 10 for extra fig bread

ONION SOUP GRATINÉE 49

A French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese.

SOUPE DU JOUR 49

Ask your server. (V)

SHRIMP AVOCADO 97

Steamed shrimps served on our special avocado mousse & topped with spicy mayo, roasted cherry tomato & grated cured egg yolk.

TARTE DE TOMATES ET CHÈVRE 69

Warm goat cheese & tomato confit in a puff pastry with wild rocca, fresh figs, pine nuts & topped with balsamic glaze. (N) (V)

POÊLÉE DE CHAMPIGNONS 76

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

CRAB CAKES 69

Local fisherman's daily catch. Two fresh crab meat patties, breaded, pan seared & topped with fennel and fresh herbs.

CALAMARS FRITS 83

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

ESCARGOTS DE BOURGOGNE 61

Six shell-baked snails in Burgundy-style garlic shallot herb butter. (A)
Add: AED 58 for 12

BAKED TRUFFLE BRIE EN CROÛTE 75

Oven-baked truffle Brie cheese in a puff pastry. (V)

OCTOPUS 119

Tender grilled Spanish octopus served with potato confit in duck fat, bell pepper purée & gremolata sauce. (N)

PAPPARDELLE AUX CHAMPIGNONS ET TRUFFES 74

Pappardelle pasta in a light aromatic white-truffle sauce with wild Portobello, Trumpet & Pearl mushrooms. (100g) (V)
Add: Fresh truffle at market price

COUQLEY'S SPINACH RAVIOLI 107

Six homemade spinach & ricotta ravioli in a light garlic rosemary white cream sauce topped with mushrooms.

MOULES FRITES

Fresh mussels prepared in our classic white wine & shallot butter sauce in a cast iron casserole & served with fries. (A)

full portion [700g] 149 half portion [350g] 81



Salades

SALADE DE LENTILLES 49

Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)

BURRATA & HEIRLOOM TOMATO 99

Creamy and classic cheese served on a bed of Heirloom tomato, topped with caramelized charred plum, crunchy hazelnut & truffle balsamic on the side. (N) (V)

SALADE DE CHÈVRE CHAUD 79

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

SALADE ENDIVES ROQUEFORT 61

Crisp endives, diced tomatoes, julienne pear, Roquefort cheese crumbles, a sprinkle of candied walnuts & dressed in a Roquefort vinaigrette. (N) (V)

CHRISTINE'S FOIE GRAS SALAD 89

From Moliets-et-Maa, France, comes Christine Auriel's family recipe for a homemade cured duck breast stuffed with Couqley's foie gras. Served on mixed greens with cherry tomatoes, figs, caramelized grapefruit, and raspberry coulis, all dressed in balsamic vinaigrette, it's a simply delicious dish that belongs to our very own GM, Roxane's mother! (N)

SALADE SAUVAGE ET BETTERAVE 83

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

SALADE CÉSAR 57

Romaine lettuce, mixed herbs, cherry tomatoes, croutons & Parmesan cheese in our homemade dressing.

Add: Grilled chicken 11
Grilled shrimp 18
Combo 15



OYSTERS 169

6 Fine de Claire #2

OYSTERS 299

12 Fine de Claire #2

RAW

STEAK TARTARE 119

Top-grade minced beef with Couqley’s signature seasoning, served with fries & a green salad. (180g)

WAGYU STEAK TARTARE ET TRUFFES 137

Top-grade Wagyu with a marble score of 5 +, topped with confit egg yolk and truffle shavings. Served with toasted champagne bread. (160g)

TARTARE DE SAUMON 97

Fresh lightly smoked salmon infused with fine herbs & topped with lemon gel.

TARTARE DE THON 97

Marinated top-grade tuna tartare façon asiatique with sesame seeds, scallion and fresh herb. (N)

SEABASS CARPACCIO 93

With French tropical fruits topped with fresh herbs & cucumber gel.

FROMAGES Couqley



A mix of 5 French cheeses served on a board, with candied walnuts, grapes & an assortment of bread.

107

Add: AED 49 for large (N) (V)

SPECIAL DAYS

Weekday Lunch Menu	Monday to Friday	12:00-15:00 AED 109
Steak & Wine	Mondays	12:00-23:00 AED 349 for 2
Unlimited Mussels	Tuesdays	12:00-23:00 AED 199
Ooh La La Ladies Night	Thursdays	19:00-23:00 AED 119
Happy hour	Daily	16:00-19:00

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



SCAN THE CODE FOR THE MULTI LANGUAGE VERSIONS OF OUR MENU

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

Our goal is to ensure that our Dubai community enjoys superb dining experiences through soulful culinary creations, fairly-priced wines, and warm personalized service.

SELECT YOUR PREFERRED COOKING TEMPERATURE
blue | rare | medium rare | medium
medium well | well done

CHEF'S PREMIUM STEAKS

CÔTE DE BOEUF 499

Our succulent 1kg prime-rib (bone-in); sliced, served with pommes de terre rissolées & your choice of 2 sauces. Good for Two

ENTRECÔTE 249

Grilled juicy ribeye steak, served with pommes de terre rissolées & your choice of sauce. (300g)

LA GRANDE ENTRECÔTE 349

For the steak lovers and the non-sharers; a delightful & flavor-packed ribeye steak served on a wooden planchette with pommes de terre rissolées & your choice of 2 sauces. (500g)

FILET DE BOEUF 189

Tenderloin steak grilled to perfection, served with gratin de pommes de terre & a choice of sauce on the side. (200g) *Add: AED 60 for 300g*

WAGYU ENTRECÔTE 399

Wagyu ribeye steak with a marble score of 9+, served with pommes de terre rissolées & your choice of sauce. (300g) *Add: AED 250 for 500g*

WAGYU PICANHA 289

Wagyu steak with a marble score of 6+, grilled to perfection with truffle butter on the side & served with cheese mash potato. (200g)

COUQLEY'S BAVETTE 139

Juicy flank steak topped with caramelized shallots, balsamic glaze & served with fries. (225g)

ADD A SIDE

Spinach à la Crème	37	Wild Rice	37
Green Salad	25	Grilled Asperges	37
Grilled Portobello & Parmesan	37	Pan seared Foie Gras	79
		Fresh Truffle at market price	

SAUCES

Small 15 | Large 29 | or Choose 3 for 39

SAUCE COUQLEY [Steak Frites]	POIVRE	BEARNAISE
BORDELAISE [A]	CHAMPIGNONS	ROQUEFORT
	TRUFFLE MAYO	CREAMY HERBS

LES FRITES ET POMMES DE TERRE

Fries	25	Gratin de Pommes de Terre	37	Sweet Potato Fries	37
Skinny Fries	25	Pommes de Terre Rissolées	37	Cheese Purée	37
Truffle Fries	37	Pommes de Terre Forestières	37	Purée de Pommes de Terre	25
Truffle Parmesan Fries	37	Purée aux Truffes	37		

Burgers & Rolls

RACLETTE BURGER 109

Angus patty on a brioche bun with caramelized onion, Portobello mushroom, oozing Raclette cheese, grain mustard mayonnaise & served with skinny fries.

CHEESEBURGER STYLE

AMÉRICAIN 95

Our classic & juicy American-style Angus cheeseburger in potato bun with pickled onions, mayo, aged Cheddar & served with fries.

COUQLEY WAGYU BURGER 169

Top-grade Wagyu with a marble score of 5+ juicy patty with melted aged Comté cheese, baby spinach, duxelles mushroom, truffle mayo served with fries.

LOBSTER ROLL 135

Fresh sautéed lobster in our homemade mayo, served in a soft brioche roll with herbs & skinny fries.

SHRIMP ROLL 99

Fresh sautéed shrimps in our homemade mayo, served in a soft brioche roll with herbs & skinny fries.

HOME OF THE GREATEST STEAK FRITES

COUQLEY'S STEAK FRITES 139

The house favorite; a mouth-watering butterfly-cut tenderloin served with Couqley's signature sauce on top, fries & a green salad. (180g) *Add: AED 38 for 280g*

MUSHROOM STEAK FRITES 139

A juicy pan-seared butterfly-cut tenderloin steak in a delicious Portobello & Button mushroom sauce served with crispy skinny fries & a side of green salad. (180g) *Add: AED 38 for 280g*

FREE-RANGE CHICKEN FRITES 103

Grilled tender French chicken served in our signature creamy herb-infused sauce with fries & a green salad.

PORTOBELLO FRITES 99

Grilled portobello mushroom served with fries, side salad and pepper sauce. (Vegan)

COUQLEY CLASSICS

PAN-SEARED SEA BREAM 127

Lightly pan-seared wild Daurade with julienne vegetables in a signature lobster bisque sauce & served with wild rice. (A)

PLATEAU DE CALAMARS

ET CREVETTES 137

Marinated tender calamari & black tiger shrimps, sautéed with fresh, mild red chili, garlic, fennel, cherry tomatoes & preserved lemon butter.

DUCK CONFIT 143

Perfectly confit duck leg on a bed of sautéed potatoes served with caramelized onions, fresh Pearl mushrooms & jus de canard.

SAUMON 139

Pan-seared fresh Scottish salmon served with asparagus, mash potato, smoky bell pepper & tomato purée. (N)

SEA BASS EN PAPILLOTE 129

Baked wild Loup de Mer in a foil packet with fresh julienne vegetables and potato confit in duck fat, retaining its natural aromatic flavors.

LAMB CHOPS 189

Grilled lamb rack served with eggplant purée, grilled artichoke & Gremolata sauce.

PASTA & RISOTTO

PAPPARDELLE AUX CHAMPIGNONS

ET TRUFFES 121

Pappardelle pasta in a light aromatic white truffle sauce with wild Portobello, Trumpet & Pearl mushrooms. (170g) (V) *Add: Fresh truffle at market price*

RIGATONI AUX AUBERGINES

& BURRATA 97

Rigatoni pasta with Stracciatella di Burrata & eggplant in our homemade plum-tomato sauce. Garnished with fresh basil & topped with Parmesan cheese. (V)

LOBSTER RAVIOLI 147

Five fresh lobster-filled ravioli in our signature lobster bisque sauce, garnished with black fish roe & topped with poached lobster. (A)

GRILLED CHICKEN

AUX TAGLIATELLE 107

Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

HOMEMADE RAVIOLI 107

Six spinach and Ricotta ravioli in a light garlic rosemary white cream sauce & topped with mushrooms. *Add: AED 12 for cèpes mushroom filling*

RISOTTO AUX CHAMPIGNONS

SAUVAGES 121

Creamy rice with wild Morel, Pearl mushroom & crunchy Parmesan tuile. (V) *Add: Fresh truffle at market price*

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