

STARTERS

ONION SOUP GRATINÉE	49
A French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese. (N)	
SOUPE DU JOUR	49
Ask your server. (N) (V)	
PLATEAU DE FROMAGE	107
A mix of five French cheeses served on a board, with candied walnuts, grapes & an assortment of bread. (N) (V) <i>Add: AED 50 for large</i>	
FOIE GRAS	119
A French delicacy prepared daily using Couqley's own recipe, served with strawberry coulis & toasted pain de figues. (A) <i>Add: AED 10 for extra fig bread</i>	
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)	
SALADE DE LENTILLES	49
Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)	
ESCARGOTS DE BOURGOGNE	61
Six shell-baked snails in Burgundy-style garlic shallot herb butter. (A) <i>Add: AED 58 for 12</i>	
BAKED TRUFFLE BRIE EN CROÛTE	69
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)	

SALADES

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. (125g) (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, fresh figs & 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)	
SALADE DE MAGRET SÉCHÉ AU FOIE GRAS	89
Mme. Christine Auriel's family recipe spanning several generations from the French village of Moliets-et-Maa, Landes. Christine is the mother of our very own general manager Roxane! This delicious dish is a cured duck breast stuffed with Couqley's Foie Gras, mixed greens, cherry tomatoes, figs, caramelized grapefruit, raspberry coulis & dressed in a balsamic vinaigrette. (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. <i>Add: grilled chicken 111 grilled shrimp 18 combo 15</i>	

(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

ALL PRICES ARE IN AED & INCLUSIVE OF
10% SERVICE CHARGE, 7% MUNICIPALITY FEE & 5% VAT

RAW

OYSTERS	169
Six Fine de Claire #2 from France. <i>Add AED130 for 12.</i>	
SEABASS CARPACCIO	93
With French tropical fruits topped with fresh herbs & cucumber gel.	
STEAK TARTARE	119
Top grade 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)	

BOEUF

At Couqley we take our beef very seriously, which is why eachcut is individually sourced from only the finest international producers.

SELECT YOUR PREFERRED COOKING TEMPERATURE	
blue rare medium rare medium medium well well done	
<i>Add: Fresh truffle at market price Add: AED 79 pan-seared foie gras</i>	
CÔTE DE BOEUF (for 2)	499
Our succulent prime-rib (bone-in); sliced, served with pommes de terre rissolées & your choice of 2 sauces. (1kg)	
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) <i>Add: AED 60 for 300g</i>	
WAGYU PICANHA	289
Wagyu steak with a marble score of 6+, grilled to perfection topped with truffle butter & served with cheezy aligot potato. (200g)	
WAGYU ENTRECÔTE	399
Wagyu ribeye steak with a marble score of 6+, served with pommes de terre rissolées & your choice of sauce. (300g)	
COUQLEY'S BAVETTE	139
Juicy flank steak topped with caramelized shallots, balsamic glaze & served with fries. (225g)	
COUQLEY'S STEAK FRITES	137
The house favorite; a mouth-watering butterfly-cut tenderloin served with Couqley's signature sauce on top, fries & a green salad. (180g) <i>Add: AED 38 for 280g</i>	
MUSHROOM STEAK FRITES	137
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) <i>Add: AED 38 for 280g</i>	

SIDE DISHES

SKINNY FRIES 37
TRUFFLE FRIES 37
SWEET POTATO FRIES 37
WILD RICE 37
SPINACH À LA CRÈME 37
POMMES DE TERRE RISSOLÉES 37
POMMES DE TERRE FORESTIÈRES 37
PURÉE DE POMMES DE TERRE AUX TRUFFES 37
GRILLED PORTOBELLO & PARMESAN 37
GRATIN DE POMMES DE TERRE 37
GRILLED ASPERGES 37
ALIGOT POTATO 37
FRITES 25
PURÉE DE POMMES DE TERRE 25
GREEN SALAD 25

SAUCES

Small 15
Large 29
SAUCE COUQLEY (STEAK FRITES)
BORDELAISE (A)
POIVRE
CHAMPIGNONS (MUSHROOM)
BÉARNAISE
ROQUEFORT
HERBES
TRUFFLE MAYO

LES BURGERS ET ROLLS GOURMANDS

Add: Fresh truffle at market price | Add: AED 79 pan-seared foie gras

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
5 grade Wagyu juicy patty with melted aged Comté cheese, baby spinach, duxelles mushroom, truffle mayo served with fries.	
LOBSTER BRIOCHE + WAGYU BURGER	289
The best of the sea + king of the land! 2 dishes on 1 wooden plank, this masterpiece comes with a Poached Canadian lobster on brioche with celery mayo. Next to it sits Couqley's medium sized Wagyu burger and skinny fries.	
SHRIMP OR LOBSTER ROLL	99
Fresh sautéed shrimps in our homemade mayo, served in a soft brioche roll with herbs & skinny fries. <i>Add: AED 36 for Fresh Lobster</i>	

PLAT PRINCIPAL

Add: Fresh truffle at market price | Add: AED 79 pan-seared foie gras

PAPPARDELLE AUX CHAMPIGNONS ET TRUFFES	121
Pappardelle pasta in a light aromatic white-truffle sauce with wild Portobello, Trumpet & Pearl mushrooms. (V)	
PAN-SEARED SEA BREAM	127
Lightly pan seared wild Daurade with julienne vegetables in a signature shrimp bisque sauce & served with wild rice. (A)	
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)	
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.	
FREE-RANGE CHICKEN	103
Grilled tender French chicken served in our signature creamy herb-infused sauce with fries & a green salad.	
LOBSTER RAVIOLI	147
Six fresh lobster-filled ravioli in our signature shrimp bisque sauce & garnished with black fish roe. (A)	
DUCK CONFIT	143
Perfectly braised 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 puree. (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.	
GRILLED CHICKEN AUX TAGLIATELLE	107
Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.	
MOULES FRITES	149
Fresh mussels prepared in our classic white wine & shallot sauce in a cast iron casserole & served with fries. (A)	
HOMEMADE RAVIOLI	107
Six spinach & Ricotta ravioli in a light garlic rosemary white cream sauce and topped with mushrooms. <i>Add: AED12 for Cèpes Ravioli filling</i>	
LAMB CHOPS	189
Grilled lamb rack served with eggplant purée, grilled artichoke & Gremolata sauce.	
RISOTTO AUX CHAMPIGNONS SAUVAGES	121
Creamy rice with wild Morel, Pearl mushroom & crunchy Parmesan tuile. (V)	