

# COUQLEY

## • BRUNCH MENU •

### STARTERS & SALADES

QUICHE OF THE DAY	17,000
SALADE DE CHÈVRE CHAUD <i>with mixed field greens, julienne apples &amp; Couqley balsamic vinaigrette</i>	23,000
ESCARGOTS 6/12	15,000/27,000
SALADE DE ROQUETTE <i>with parmesan &amp; fresh mushrooms</i>	14,000
FOIE GRAS <i>served with strawberry confit &amp; fig bread</i>	29,000
SALADE DU BERGER <i>with goat cheese &amp; Parma ham</i>	20,000
SALADE ENDIVE ROQUEFORT	22,000
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	12,000



### THE BIG BREAKFAST FORMULE

38,000

Eggs Any Style, toast, hash browns  
& choice of bacon or sausage

+ Pancakes or Waffles of your choice  
+ Fresh Juice of your choice  
+ Bottomless Filtered Coffee

### BAGELS

CREAM CHEESE  
*with green salad* 12,000

CREAM CHEESE  
& SALMON  
*with green salad* 18,000

### PANCAKES

14,000

*add toppings* 2,000 each

BLUEBERRY  
BANANA  
NUTELLA

### LES OEUFS

EGGS BENEDICT <i>poached eggs, english muffin with canadian bacon and hollandaise sauce</i>	18,000
EGGS FLORENTINE <i>poached eggs, english muffin with spinach and hollandaise sauce</i>	18,000
EGGS NORWEGIAN <i>poached eggs, english muffin with smoked salmon and hollandaise sauce</i>	20,000
COUQLEY OMELETTE <i>tomato concasse, bacon, fresh basil</i>	18,000
OMELETTE SUD OUEST <i>duck confit, sauteed mushrooms, potato, onions, herbs</i>	24,000
OMELETTE AMERICAN <i>cheddar cheese, ham, tomato concasse, green/red peppers, onions</i>	22,000
EGGS ANY STYLE <i>(sunny side up, scrambled, over easy) toast, hash browns &amp; choice of bacon or sausage</i>	19,000
EGG CROISSANT SANDWICH	21,000
<i>scrambled eggs, bacon, cheddar cheese</i>	
CROQUE MONSIEUR/MADAME	17,000/18,000

### BELGIAN WAFFLES

SUGAR COATED 14,000

COUQLEY WAFFLE 19,000  
*banana, strawberries, chocolate, whipped cream*

CARAMEL & BERRIES 17,000  
*caramel, fresh berries, whipped cream*

### PLAT PRINCIPAL

COUQLEY'S STEAK FRITES <i>served with salad</i>	29,000/38,000
CHEESEBURGER <i>served with pommes frites</i>	23,000
STEAK TARTARE <i>served with pommes frites &amp; salad</i>	28,000
FILET DE BOEUF <i>served with gratin de pommes de terre</i>	43,000
CÔTE DE BOEUF (for 2) <i>served with pommes rissolées &amp; a choice of 2 sauces</i>	115,000
BAR DE LIGNE EN PAPILOTE <i>wild sea bass cooked in sealed foil with fresh julienne vegetables &amp; served with basmati rice</i>	34,000
DUCK CONFIT <i>with sautéed potatoes, caramelized onions &amp; fresh mushrooms</i>	37,000

### Extras

Hash Browns 4,000	Sausages 4,000	Bacon 4,000	Frites 6,000
Grilled Légumes 6,000	Spinach à la Crème 6,000	Pommes De Terre Rissolées 6,000	Pommes De Terre Forestières 9,000

### COLD DRINKS

SMOOTHIES	14,000
CRANBERRY JUICE	7,000
TOMATO JUICE	7,000
ICE TEA (PEACH/LEMON)	6,000
S. PELLEGRINO	6,000/10,000

#### JUICES

ORANGE/ APPLE/ CARROT	7,000
FRESH MELON JUICE	12,000
FRESH FRUIT COCKTAILS	13,000

### Hangover Cures

17,000

#### COUQLEY BLOODY MARY

#### LYCHEE CHAMPAGNE

#### HOLIDAY HANGOVER

*white rum, sprite, stick of candy cane*

### HOT DRINKS

ESPRESSO	4,000
ESPRESSO DOPPIO	6,000
CAPPUCCINO	6,000
TEA	6,000
FILTERED COFFEE	6,000
IRISH COFFEE	13,000
CAFÉ BLANC	5,000
HOT CHOCOLATE	5,000/8,000

MAY-AUGUST • SATURDAYS & SUNDAYS    SEPT-APRIL • SATURDAYS ONLY  
ALL PRICES ARE IN LEBANESE POUNDS & INCLUSIVE OF 10% VAT

CHEF DE CUISINE  
ALEXIS COUQUELET