

COUQLEY

• LUNCH & DINNER •

STARTERS

ONION SOUP GRATINÉE	11,000
MARYLAND CRAB CAKES (seasonal) with salad	25,000
TARTARE DE SAUMON with fresh herbs	22,000
SHRIMP COCKTAIL on a bed of avocado mousse	23,000
SALADE DE LENTILLES mixed with carrots and fresh herbs	13,000
FOIE GRAS served with strawberry confit & fig bread	29,000
PLATEAUX DE CHARCUTERIE	21,000
PÔELÉE DE CHAMPIGNONS sautéed mushrooms served on puff pastry	17,000
CARPACCIO DE THON	24,000

SALADES

SALADE PAYSANNE with grilled chicken, potatoes, mixed field greens, haricot vert & egg	23,000
CHASSEUR DUCK SALAD with fresh greens, cherry tomatoes and string beans	19,000
MIXED FIELD GREENS in a sherry vinaigrette	12,000
SALADE DE ROQUETTE with parmesan & fresh mushrooms	14,000
SALADE DE CHÈVRE CHAUD with mixed field greens, julienne apples & Couqley balsamic vinaigrette	23,000
SALADE DU BERGER with goat cheese & Parma ham	20,000
SPICY CALAMARI SALAD battered calamari with soya beans & Asian vinaigrette	23,000
SALADE ENDIVE ROQUEFORT	22,000

PLAT EXPRESS

CROQUE MONSIEUR/MADAME	17,000/18,000
ESCARGOTS 6/12	15,000/27,000
COUQLEY'S STEAK FRITES served with salad	29,000/38,000
BEEF STROGANOFF served with white rice	29,000
CHEESEBURGER served with pommes frites	23,000

SIDE ORDERS LBP 6,000

- ← Pommes Frites →
- Spinach à La Crème
- Grilled Legumes
- Mixed Field Greens
- Gratin De Pommes De Terre
- Pommes De Terre Rissolées
- Pommes De Terre Forestières 9,000
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Les Sauces

BÉARNAISE
BORDELAISE
POIVRE
ROQUEFORT
SAUCE COUQLEY
(Steak Frites)

RECOMMANDATION DU CHEF

CÔTE DE BOEUF (for 2) 115,000



served with pommes rissolées
& a choice of 2 sauces

PLAT PRINCIPAL

FILET DE BOEUF PRIME served with gratin de pommes de terre	43,000
STEAK TARTARE with pommes frites & salad	28,000
COUQLEY'S BAVETTE flank steak with caramelized shallots, served with pommes frites	34,000
ENTRECÔTE served with pomme de terre au romarin	45,000
MAGRET DE CANARD with pomme de terre forestières & jus de canard	33,000
DUCK CONFIT with sautéed potatoes, caramelized onions & fresh mushrooms	37,000
GRILLED CHICKEN AU HERB DE PROVENCE served with tagliatelle au champignon a la crème	29,000
FREE-RANGE CHICKEN au jus and served with wild rice	27,000
BAR DE LIGNE EN PAPILOTE wild sea bass cooked in sealed foil with fresh julienne vegetables & served with basmati rice	34,000
GRILLED KING PRAWNS served with basmati rice and sauce de la mer	38,000
SALMON pan seared, served with diced vegetables, sautéed spinach & lemon beurre blanc sauce	32,000
PENNE ARRABIATA	17,000
SEAFOOD LINGUINE	34,000
HOMEMADE RAVIOLI OF THE DAY	32,000



OYSTERS 6/12 (seasonal) 55,000/98,000

WEEKDAY LUNCH FORMULE

(Mon - Fri. Holidays Excluded)
LBP 29,000

[Starter + Main] or [Main + Dessert]

SALADE DE ROQUETTE or ONION SOUP GRATINÉE
or SALADE DE LENTILLES

COUQLEY'S STEAK FRITES or FREE-RANGE CHICKEN
or PENNE ARRABIATA

YOUR CHOICE OF FRESH DAILY DESSERTS

Add a glass of house wine for LBP 7,000

ALL PRICES ARE IN LEBANESE POUNDS & INCLUSIVE OF 10% VAT

CHEF DE CUISINE
ALEXIS COUQUELET