

FRENCH BRASSERIE

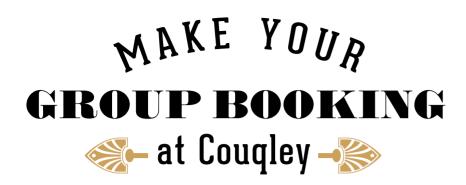
# Host an RIEGANT SOIRÉE at Couqley

We Cater, You Host, They Applaud

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Select one of our food package options below.

You can also combine the canapes & bites package with one of our dining offers to enjoy the full Couqley experience.

# CANAPÉS & BITES

AED 79 / Person

THE 2-COURSE EXPERIENCE STARTER & MAIN COURSE

AED 179 / Person

THE 2-COURSE EXPERIENCE MAIN COURSE & DESSERT

AED 179 / Person

THE PREMIUM 3-COURSE EXPERIENCE STARTER & MAIN COURSE

& DESSERT

AED 279 / Person

THE 5-COURSE EXPERIENCE

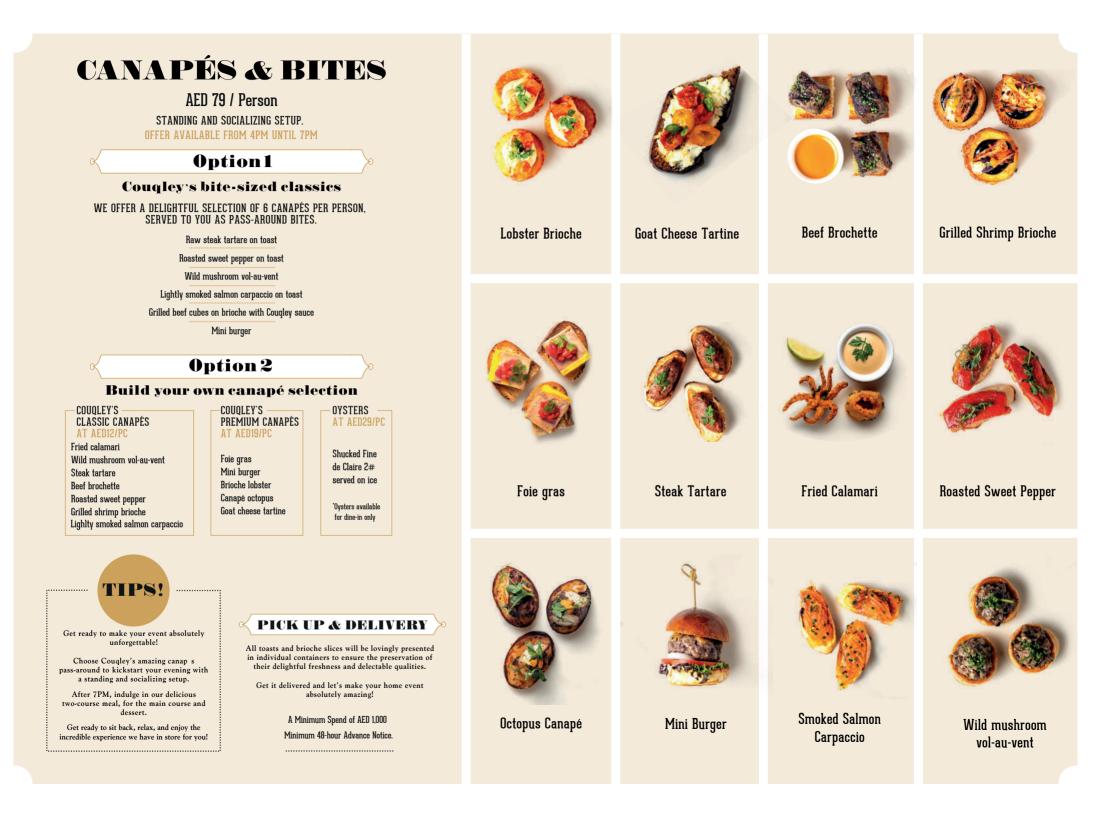
AMUSE-BOUCHE & SOUP & SALAD & MAIN COURSE & DESSERT

AED 399 / Person

- The displayed package price is per person, in AED, and inclusive of 7% municipality fee & 5% vat.

- The chosen food package(s) will be unique and applied for all guests of the group, beverage packages can be mixed according to your guests' preferences





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Couqley French Brasserie - Downtown

# THE 2-COURSE EXPERIENCE STARTER & MAIN COURSE

AED 179 / Person 2 Course Meal

### STARTERS A Shared Experience

To elevate your dining experience, we've designed our starter offerings to be shared among your group. All six starters will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, two sets of each starter will be crafted for you. For a group of 20, we'll prepare three sets of each of our six starters, along with two additional chef-selected starters. These starters will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

> Escargots de Bourgogne Salade Endive Roquefort Tarte de Tomates et Chèvre Salade de Lentilles Calamars Grillés Salade Sauvage et Betterave



Upon arrival at the restaurant, each guest will have the opportunity to choose their desired main course, offering a personalized dining experience

**Couqley's Steak Frites** 

Free-range Chicken

Grilled Chicken aux Tagliatelles

Spinach Ravioli

Rigatoni Aubergines et Burrata

Cheeseburger

Saumon

Steak Tartare



THE 2-COURSE EXPERIENCE MAIN COURSE & DESSERT

> AED 179 / Person 2 Course Meal

### MAIN COURSES Individual Selections

Upon arrival at the restaurant, each guest will have the opportunity to choose their desired main course, offering a personalized dining experience

Couqley's Steak Frites

Free-range Chicken

Grilled Chicken aux Tagliatelles

Spinach Ravioli

Rigatoni Aubergines et Burrata

Cheeseburger

Saumon

Steak Tartare

### **DESSER'TS** A Shared Experience

To elevate your dining experience, we've designed our dessert offerings to be shared among your group. All four desserts will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, three sets of each dessert will be crafted for you. For a group of 18, we'll prepare four sets of each of our four desserts, along with two additional chef-selected desserts. These desserts will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Pain Perdu

Chocolate Fondant

Mousse au Chocolat

Crème Brûlée

# THE PREMIUM 3-COURSE EXPERIENCE

AED 279 / Person

3 Course Meal

### STARTERS A Shared Experience

To elevate your dining experience, we've designed our starter offerings to be shared among your group. All six starters will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, two sets of each starter will be crafted for you. For a group of 20, we'll prepare three sets of each of our six starters, along with two additional chef-selected starters. These starters will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Escargots de Bourgogne

Salade de Chèvre Chaud

Heirloom Tomato and Burrata Salad

Tartare de Thon

Calamars Frits

Wild mushroom vol-au-vent

## MAIN COURSES

Individual Selections

Upon arrival at the restaurant, each guest will have the opportunity to choose their desired main course, offering a personalized dining experience.

Couqley's Steak Frites

Free-range Chicken

Pappardelle aux Champignons et Truffes

Cèpes Ravioli

Raclette Burger

Duck Confit

Steak Tartare

Sea Bass en Papillote

# DESSERTS

### A Shared Experience

To elevate your dining experience, we've designed our dessert offerings to be shared among your group. All four desserts will be proportionally prepared based on the number of guests. For instance, if your group consists of 12 guests, three sets of each dessert will be crafted for you. For a group of 18, we'll prepare four sets of each of our four desserts, along with two additional chef-selected desserts. These desserts will be elegantly arranged at the center of your tables, facilitating a seamless and communal dining experience.

Pain Perdu

Chocolate Fondant

Mousse au Chocolat

Crème Brûlée

# 1. AMUSE BOUCHE

An exquisite assortment featuring our delectable Steak tartare, succulent Salmon tartare, and chilled Foie gras.

2.80UP

Velvety lobster bisque, elegantly garnished with a succulent piece of lobster atop.

### 3. CREAMY BURRATA SALAD

Delectable, and enticing salad, featuring a harmonious blend of exquisite burrata, heirloom tomatoes, caramelized plum, and truffle-infused balsamic dressing.

#### 4. CHOICE OF

#### **COUQLEY STEAK FRITES**

Our famous, mouthwatering signature steak, served with a generous portion of fries and a refreshing side salad.

### FREE-RANGE CHICKEN FRITES

Grilled tender French chicken, complemented by our signature creamy herb-infused sauce, crispy fries, and a fresh green salad.

#### OR

#### **GRILLED SALMON**

Pan-seared fresh Scottish salmon, elegantly accompanied by a delightful combination of asparagus, mashed potato, and a flavorful smoky bell pepper and tomato purée.

### **5. PAIN PERDU**

Must have French toast, crispy caramelized brioche with a custardy interior. Topped with salted caramel, almond crumble and vanilla ice-cream.



# AED 399 / Person

THE 5-COURSE

EXPERIENCE

5 Course Meal



SELECT AMONG OUR DIFFERENT BEVERAGE PACKAGES

VALID FOR 3 HOURS

Couqley French Brasserie - Downtown

# HOT DRINKS

ADD AED 19/Person

COFFEE & TEA Comptoirs Richard, Paris

# **NON-ALCOHOLIC BEVERAGES**

Add AED 39/Person Still & Sparkling Water MOCKTAILS Soft Drinks Lemon & Mint / Mojito Zero Juices Le Soleil

# HOUSE WINES IN CARAFES

Inclusive of Non-Alcoholic Beverages

Add AED 109/Person

### RED, WHITE AND ROSÉ WINES

Merlot, Sauvignon Blanc, Blush Wilderness Bay, South Africa

# EASY GOING WINES

Inclusive of Non-Alcoholic Beverages

### Add AED 159/Person

RED WINE The Riddle, Australia Cabernet Sauvignon, Merlot WHITE WINE Arcadian, Australia Pinot Grigio ROSÉ WINE FALSE BAY WHOLE BUNCH

Cinsault - Mourvèdre, Coastal, South Africa

# **CURATED FRENCH WINES**

Inclusive of Non-Alcoholic Beverages Options may change per location

### Add AED 189/Person

RED WINE Cuvée Spéciale Rouge, Région de Bordeaux, France Cinsault, Grenache, Tempranillo, Carignan

### WHITE WINE Moulin de Gassac, France Sauvignon Blanc, Colo<u>mbard</u>

ROSÉ WINE Colombelle, Côtes de Gascogne, France Tannat, Cabernet Sauvignon

# SPIRITS & BEERS

Inclusive of Non-Alcoholic Beverages

### Add AED 169/Person

### HOUSE SPIRITS

Vodka Rum Gin Whiskey Tequila

### BEERS Beer Bottle

Zero Alcohol Bottle

#### COCKTAILS Gin Basil

Margarita

Cosmopolitan

# FULL BAR

Inclusive of Non-Alcoholic Beverages

## Add AED 239/Person

#### HOUSE SPIRITS Vodka

Rum Gin Whiskey Tequila

BEERS Beer Bottle Zero Alcobol Bottle

#### COCKTAILS Gin Basil

Margarita Cosmopolitan

### WHITE WINE Arcadian, Australia Pinot Grigio

ROSÉ WINE Colombelle, Côtes de Gascogne, France Tannat, Cabernet Sauvignon

#### **RED WINE** The riddle, south Africa

Cabernet Sauvignon / Merlot



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