

APERÔ ET HORS D'OEUVRE

Apéro & Starters by CouCou

Assiette Valaisanne half/full platter A Selection of Swiss Cold Cuts & Cheese <i>From Canton of Valais</i>	30/55
Plateau de Fromages Suisses half/full platter A Selection of Five Swiss Cheeses <i>From Canton of Fribourg, Bern, Valais & Vaud</i>	22/36
Assiette de Viande Séchée Thinly Sliced Air Dried Beef <i>From Canton of Grison</i>	20
Paire de Gendarmes Pork and Beef Air Dried Sausages <i>From Canton of Geneva</i>	15
Radis Rouges & Fleur de Sel Red Radish with Sea Salt Flakes	10
Vitello Tonnato Sliced Veal Loin with Tuna Sauce, Capers and Radish <i>From Canton of Ticino</i>	22/32
Tartare de Filet de Truite Trout Tartare prepared with Dill, Sour Cream and Green Chillis	22/32
Salade de Chèvre Chaud Chicory Salad with Toasted Goat Cheese, Honey and Walnuts <i>From Canton of Vaud</i>	20
CouCou Salade Curly Salad served with Homemade 'Grand Père' Dressing <i>From Canton of Vaud</i>	per serving 8
La Soupe Mère Royaume 1602 Minestrone Style Soup with Celery, Onion, Potato, Carrot and Leek <i>From Canton of Geneva</i>	14

MALAKOFF by CouCou

One Cheese Dome with CouCou Salad	14
One Cheese Dome only	10
Traditional Gruyère Cheese Recipe served with Curly Salad <i>From Canton of Vaud</i>	

WHAT IS A MALAKOFF?

A Malakoff is a Dome of melted Gruyère Cheese. It is a traditional Swiss specialty that has been exclusively found in a handful of small villages in a beautiful region called "La Côte" which sits along the Lake "Leman" and the "Jura" mountains, between the cities of Geneva & Lausanne.

As to its origin, if you were thinking it sounds Russian, you are right!

In the 19th century, a group of Swiss mercenaries went to the «Crimea War». There was a gruesome yearlong battle at the siege of Sevastopol and the story goes that this cheese dish was invented during the fight against the "Fort Malakoff" over the long and cold winter months.

After their return home, some Swiss soldiers established a tradition to meet over Malakoff and local white wine for rest of their lives. This tradition has lived through generations and we are proud to share it here, at CouCou... Bon Appétit!

CouCou's FONDUES

Minimum 2 persons
Accompanied by Farmer Bread

Fondue Moitié-Moitié Original Swiss Recipe	35/person
Fondue aux Piments Original Swiss Recipe with Chilli Padi	35/person
Fondue Citron et Gingembre Original Swiss Recipe with Lemon and Ginger	38/person
Fondue à la Tomate Original Swiss Recipe with Tomatoes	38/person
Fondue à la Truffe et au Champagne Original Swiss Recipe with Truffles and Philippe Gonet Réserve Champagne	55/person

Origin:

Gruyère AOP & Vacherin Fribourgeois AOP,
Producer Michael Mathier

From Canton of Fribourg

Add on

+ Mixed CouCou Pickles	5
+ Boiled Baby Potatoes	5
+ Steamed Broccolis, Cauliflowers and Carrots	5

All prices are subject to 7% GST and 10% service charge.

RÖSTIS CouCou

CouCou's Rösti

Rösti Saucisse de Saint-Gall Potato Rösti with Veal Sausage served with Onion Confit	24
Rösti Zermatt Potato Rösti topped with Melted Swiss Raclette Cheese and Ham	28
Emincé de Veau à la Zurichoise Traditional Zurich Style Veal Ragout served with Rösti	36
Rösti Burger Potato Rösti Open-Burger with Beef Patty, Melted Swiss Raclette Cheese, Onion and Rucola	32
Rösti Saumon Fumé Potato Rösti with Smoked Salmon, Onion, Capers and Sour Cream	28

Rösti Impossible™ Potato Rösti with Impossible™ Plant Based Patty, Melted Swiss Raclette Cheese, Onion and Rucola	32
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Le Classique Potato Rösti served with Sour Cream	16
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PASTA

Rigatoni au Ragoût de Sanglier Rigatoni Pasta with Wild Boar Ragout <i>From Canton of Ticino</i>	26
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PLATS DE RESISTANCE

Main Courses

Accompanied by a Side of Your Choice

Filet de Sandre aux Lentilles Façon Loetschental Pike Perch Filet served with Lentils Ragout and Bacon; Loetchental Style <i>From Canton of Valais</i>	38
Filet de Truite à la Genevoise Trout Filet Geneva Style served with Lemon, Butter and Capers <i>From Canton of Geneva</i>	36
Suprême de Volaille Fermier à L'Estragon Organic Chicken Breast with Tarragon Sauce	36
Cordon Bleu Breaded Chicken Breast stuffed with Cheese and Ham <i>From Canton of Vaud</i>	34
Filet Mignon de Porc aux Morilles Pork Tenderloin with Morels Mushroom Sauce <i>From Canton of Vaud</i>	38
Tagliata de Boeuf Hand-Selected Grass-Fed Beef Striploin, 55 days Premium Aged served with Herbs and Garlic Butter Sauce	45
Tartare de Boeuf Beef Tartare prepared with Swiss Sbrinz Cheese and Rucola Salad	35
Asperges Vertes Sautées Sauteed Green Asparagus	8
Jardinière de Légumes Seasonal Vegetables	8
Spätzli Soft Dumpling Swiss Pasta Style	8
Frites Maison Homemade Fries	8
CouCou Salade Curly Salad served with homemade 'Grand Père' Dressing <i>From Canton of Vaud</i>	8
Pain de Campagne Bread Assortment served with Butter and Cenovis (Swiss version of Vegemite)	8

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DESSERTS CouCou CouCou Desserts

Meringues & Double Crème de la Gruyère 18

Swiss Meringues served with Red Fruits and Gruyère Double Cream

From Canton of Fribourg

Ovomaltine Mousse & Lakerli 14

Ovaltine Mousse Style served with Original Swiss Lakerli (Dry Swiss Ginger Bread)

From Canton of Basel

Coupe Suisse 14

Vanilla Ice Cream served with Hot Swiss Chocolate and Chantilly Cream

From Canton of Fribourg

Sorbet Valaisan 24

Pear or Apricot Sherbet served with Williamine or Abricotine

Sorbets & Glaces avec Bricelet 12

Sherbet and Ice Cream accompanied with Swiss Thin Wafer

Choice of 2 Ice-Cream or Sherbet Scoops:

Vanilla, Chocolate, Apricot or Pear

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