

## APERÔ ET HORS D'OEUVRE

### Apéro & Starters by CouCou

<b>Assiette Valaisanne</b> <b>half/full platter</b> A Selection of Swiss Cold Cuts & Cheese <i>From Canton of Valais</i>	<b>30/55</b>
<b>Plateau de Fromages Suisses</b> <b>half/full platter (v)</b> A Selection of Five Swiss Cheeses <i>From Canton of Fribourg, Bern, Valais &amp; Vaud</i>	<b>22/36</b>
<b>Assiette de Viande Séchée</b> Thinly Sliced Air Dried Beef <i>From Canton of Grison</i>	<b>20</b>
<b>Paire de Gendarmes</b> Pork and Beef Air Dried Sausages <i>From Canton of Geneva</i>	<b>15</b>
<b>Radis Rouges &amp; Fleur de Sel (v)</b> Red Radish with Sea Salt Flakes	<b>10</b>
<b>Croûte aux Champignons</b> Wild Mushrooms Ragout on Toasted Bread <i>From Canton of Jura</i>	<b>22</b>
<b>Tartare de Filet de Truite</b> Trout Tartare prepared with Dill, Sour Cream and Green Chillis	<b>22/32</b>
<b>Salade de Chèvre Chaud (v)</b> Chicory Salad with Toasted Goat Cheese, Honey and Walnuts <i>From Canton of Vaud</i>	<b>20</b>
<b>CouCou Salade (v)</b> Curly Salad served with Homemade 'Grand Père' Dressing <i>From Canton of Vaud</i>	<b>per serving 8</b>
<b>Crème de Courge (v)</b> Butternut Pumpkin Soup & Chestnuts <i>From Canton of Geneva</i>	<b>14</b>

## MALAKOFF by CouCou

<b>One Cheese Dome with CouCou Salad (v)</b>	<b>14</b>
<b>One Cheese Dome only (v)</b>	<b>10</b>
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

<b>Fondue Moitié-Moitié (v)</b> Original Swiss Recipe	<b>35/person</b>
<b>Fondue aux Piments (v)</b> Original Swiss Recipe with Chilli Padi	<b>35/person</b>
<b>Fondue aux Bolets (v)</b> Original Swiss Recipe with Porcini Mushrooms	<b>45/person</b>
<b>Fondue à la Tomate (v)</b> Original Swiss Recipe with Tomatoes	<b>38/person</b>
<b>Fondue à la Truffe et au Champagne (v)</b> Original Swiss Recipe with Truffles and Philippe Gonet Réserve Champagne	<b>55/person</b>

### Origin:

Gruyère AOP & Vacherin Fribourgeois AOP,  
Producer Michael Mathier

*From Canton of Fribourg*

### Add on

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

## RÖSTIS CouCou

### CouCou's Rösti

<b>Rösti Saucisse de Saint-Gall</b> Potato Rösti with Veal Sausage served with Onion Confit	<b>24</b>
<b>Rösti Zermatt (v)</b> Potato Rösti topped with Melted Swiss Raclette Cheese and Ham	<b>28</b>
<b>Emincé de Veau à la Zurichoise</b> Traditional Zurich Style Veal Ragout served with Rösti	<b>36</b>
<b>Rösti Burger</b> Potato Rösti Open-Burger with Beef Patty, Melted Swiss Raclette Cheese, Onion and Rucola	<b>32</b>
<b>Rösti Saumon Fumé</b> Potato Rösti with Smoked Salmon, Onion, Capers and Sour Cream	<b>28</b>
<b>Rösti Impossible™ (v)</b> Potato Rösti with Impossible™ Plant Based Patty, Melted Swiss Raclette Cheese, Onion and Rucola	<b>32</b>
<b>Le Classique (v)</b> Potato Rösti served with Sour Cream	<b>16</b>

## PASTA

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

### Main Courses

Accompanied by a Side of Your Choice

<b>Filet de Bar, Sauce Vierge</b> Sea Bass Fillet, Virgin Sauce & Celeriac Mousse	<b>34</b>
<b>Filet de Truite à la Genevoise</b> Trout Filet Geneva Style served with Lemon, Butter and Capers <i>From Canton of Geneva</i>	<b>36</b>
<b>Filet d'Agneau, Sauce au Poivre Noir</b> Lamb Loin with Black Pepper Sauce & Polenta <i>From Canton of Ticino</i>	<b>42</b>
<b>Cordon Bleu</b> Breaded Chicken Breast stuffed with Cheese and Ham <i>From Canton of Vaud</i>	<b>34</b>
<b>Filet Mignon de Porc aux Morilles</b> Pork Tenderloin with Morels Mushroom Sauce <i>From Canton of Vaud</i>	<b>38</b>
<b>Tagliata de Boeuf</b> Hand-Selected Grass-Fed Beef Striploin, 55 days Premium Aged served with Herbs and Garlic Butter Sauce	<b>45</b>
<b>Tartare de Boeuf</b> Beef Tartare prepared with Swiss Sbrinz Cheese and Rucola Salad	<b>35</b>
<b>ACCOMPAGNEMENTS</b> Sides	
<b>Asperges Vertes Sautées (v)</b> Sautéed Green Asparagus	<b>8</b>
<b>Jardinière de Légumes (v)</b> Seasonal Vegetables	<b>8</b>
<b>Spätzli (v)</b> Pan Seared Swiss Pasta Style	<b>8</b>
<b>Frites Maison (v)</b> Homemade Fries	<b>8</b>
<b>CouCou Salade (v)</b> Curly Salad served with homemade 'Grand Père' Dressing <i>From Canton of Vaud</i>	<b>8</b>
<b>Pain de Campagne (v)</b> Bread Assortment served with Butter and Cenovis (Swiss version of Vegemite)	<b>8</b>

All prices are subject to 10% service charge.

(v) Vegetarian

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## DESSERTS CouCou CouCou Desserts

### **Meringues & Double Crème de la Gruyère (v) 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 (v) 14**

Vanilla Ice Cream served with Hot Swiss Chocolate and Chantilly Cream

*From Canton of Fribourg*

### **Sorbet Valaisan (v) 24**

Pear or Apricot Sherbet served with Williamine or Abricotine

### **Sorbets & Glaces avec Lakerli (v) 12**

Sherbet and Ice Cream accompanied with Lakerli

*Choice of 2 Ice-Cream or Sherbet Scoops:*

Vanilla, Chocolate, Apricot or Pear

### **Tartelette au Citron Caramélisée (v) 14**

Caramelized Lemon Tart with Raspberry

### **Fondue au Chocolat (v) 45**

Chocolate Fondue served with Fruits, Marshmallows and Toppings

*From Canton of Fribourg*

*(v) Vegetarian*

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# COUCOU

