

MALAKOFF CouCou

One Cheese Dome (v)	12
CouCou Side Salad (v)	5
Traditional Gruyère Cheese Recipe From Canton of Vaud	

WHAT IS A MALAKOFF?

A Malakoff is a Dome of melted Gruyère Cheese. It is a traditional Swiss speciality 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 and 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 "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 the rest of their lives. This tradition has lived through generations, and we are proud to share it here at CouCou... Bon Appétit!

CouCou FONDUES

Minimum 2 persons

Fondue Moitié-Moitié (v)	38/person
Original Swiss Recipe	
Fondue Moitié-Moitié sans Alcool (v)	38/person
Original Swiss Recipe without Alcohol	
Fondue aux Piments (v)	38/person
Original Swiss Recipe with Chillli Padi	
Fondue à la Courge (v)	38/person
Original Swiss Recipe with Pumpkin Purée	
Fondue aux Bolets (v)	45/person
Original Swiss Recipe with Porcini Mushrooms	
Fondue à la Truffe et au Champagne (v)	55/person
Original Swiss Recipe with Truffles and Philippe Gonet Réserve Champagne	
Origin: Gruyère AOP and Vacherin Fribourgeois AOP Producer Michael Mathier From Canton of Fribourg	

Sides for Fondues

+Mixed CouCou Pickles (v)	6	+Two Eggs	5
+Boiled Baby Potatoes (v)	6	+Kirsch Shooter Glass	16
+Steamed Vegetables (v)	6		
+Air Dried Beef Crumble and Walnuts	6		

APÉRO ET HORS D'OEUVRE

Assiette Valaisanne	34
A Selection of Swiss Cold Cuts & Cheeses From Canton of Valais	
Assiette de Viande Séchée	26
Thinly Sliced Air Dried Beef From Canton of Grisons	
Gruyère Vieilli en Grotte (v)	24
19 Months Natural Cave Aged Gruyère From Canton of Fribourg	
Paire de Gendarmes	15
Pork and Beef Air Dried Sausages From Canton of Geneva	
Tartare de Filet de Truite	26
Trout Tartare Prepared with Dill, Sour Cream and Green Chillis	
Salade CouCou (v)	12
Curly Salad Served with Homemade 'Grand Père' Dressing From Canton of Vaud	
Salade de Cervelas	18
Swiss Pork Sausages Salad with Gruyère Cheese, Gherkins and Mustard Dressing	
Crème de Courge (v)	15
Butternut Pumpkin Soup and Chestnuts From Canton of Geneva	

(v) Vegetarian

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

PLATS DE RESISTANCE

Croûte aux Champignons	26
Wild Mushrooms Ragout on Toasted Bread From Canton of Geneva	
Filet de Bar, Sauce Vierge	38
Sea Bass Fillet, Virgin Sauce and Celeriac Mousse	
Filet de Truite à la Genevoise	38
Trout Filet Geneva Style Served with Lemon, Butter and Capers From Canton of Geneva	
Cordon Bleu	37
Breaded Chicken Breast Stuffed with Cheese and Ham From Canton of Vaud	
Filet Mignon de Porc aux Morilles	41
Pork Tenderloin with Morels Mushroom Sauce From Canton of Vaud	
Filet d'Agneau, Sauce au Poivre Noir	45
Lamb Loin with Black Pepper Sauce and Polenta From Canton of Ticino	
Tagliata de Boeuf	48
Hand-Selected Grass-Fed Beef Striploin, 55-Days Premium Aged, Served with Herbs and Garlic Butter Sauce	
Tartare de Boeuf	40
Beef Tartare Prepared with Swiss Sbrinz Cheese and Rucola Salad	

SIDES

Asperges Vertes Sautées (v)	10
Sauteed Green Asparagus	
Jardinière de Légumes (v)	10
Seasonal Vegetables	
Spätzli (v)	10
Pan Seared Swiss Pasta Style	
Frites Maison (v)	10
Homemade Fries	
Polenta au Sbrinz (v)	10
Polenta with Swiss Cheese	
Pain de Campagne (v)	8
Sourdough Bread with Butter	

(v) Vegetarian

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RÖSTIS CouCou

Rösti Saucisse de Saint-Gall	28
Potato Rösti with Veal Sausage Served with Onion Sauce	
Rösti Zermatt	30
Potato Rösti Topped with Melted Swiss Raclette Cheese and Ham	
Emincé de Veau à la Zurichoise	37
Traditional Zurich Style Veal Ragout Served with Rösti	
Rösti Burger	32
Potato Rösti Open-Burger with Beef Patty, Melted Swiss Raclette Cheese, Onion and Rucola	
Rösti Saumon Fumé	30
Potato Rösti with Smoked Salmon, Onion, Capers and Sour Cream	
Le Classique (v)	16
Potato Rösti Served with Sour Cream	

PASTA

Rigatoni au Ragoût de Sanglier	28
Rigatoni Pasta with Wild Boar Ragout From Canton of Ticino	
Rigatoni All'arrabbiata (v)	22
Rigatoni Pasta with Tomato Sauce, Red Chili Peppers and Garlic	

DESSERTS CouCou

**Meringues à la Double Crème
de Gruyère (v) 20**

Swiss Meringues Served with Red Fruits
and Double Cream from Gruyère
From Canton of Fribourg

Coupe Suisse (v) 15

Vanilla Ice Cream Served with Hot Swiss
Chocolate and Chantilly Cream
From Canton of Fribourg

Ovomaltine Mousse et Läkerli 15

Ovaltine Mousse Style Served with Original
Swiss Läkerli (Dry Swiss Ginger Bread)
From Canton of Basel

Tartelette au Citron Carmelisée (v) 15

Caramelized Lemon Tart with Raspberry

Glaces et Sorbet avec Läkerli (v) 12

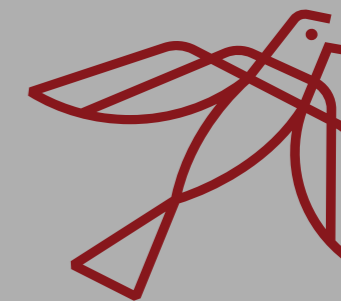
Sherbet and Ice Cream with Läkerli

Sorbet Valaisan (v) 24

Pear or Apricot Sherbet Served with
Williamine or Abricotine

Fondue au Chocolat (v) 45

Chocolate Fondue 'to share' Served
with Fruits, Marshmallows and Toppings
From Canton of Fribourg



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