

## MALAKOFF CouCou

<b>One Cheese Dome (v)</b>	<b>12</b>
<b>CouCou Side Salad (v)</b>	<b>5</b>
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

<b>Fondue Moitié-Moitié (v)</b>	<b>38/person</b>
Original Swiss Recipe	
<b>Fondue Moitié-Moitié sans Alcool (v)</b>	<b>38/person</b>
Original Swiss Recipe without Alcohol	
<b>Fondue aux Piments (v)</b>	<b>38/person</b>
Original Swiss Recipe with Chilli Padi	
<b>Fondue à la Bolets (v)</b>	<b>45/person</b>
Original Swiss Recipe with Porcini Mushrooms	
<b>Fondue à la Truffle (v)</b>	<b>45/person</b>
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 Small Shooter Glass	16
+Steamed Vegetables (v)	6		
+Sliced Veal Sausage	12		

## APÉRO ET HORS D'OEUVRE

<b>Assiette Valaisanne</b>	<b>34</b>
A Selection of Swiss Cold Cuts & Cheeses From Canton of Valais	
<b>Assiette de Viande Séchée</b>	<b>26</b>
Thinly Sliced Air Dried Beef From Canton of Grisons	
<b>Tartare de Filet de Truite</b>	<b>26</b>
Trout Tartare Prepared with Dill, Sour Cream and Green Chillis	
<b>Salade CouCou (v)</b>	<b>12</b>
Curly Salad Served with Homemade 'Grand Père' Dressing From Canton of Vaud	
<b>Salade de Cervelas</b>	<b>18</b>
Swiss Pork Sausages Salad with Gruyère Cheese, Gherkins and Mustard Dressing	
<b>Soupe de Topinambour &amp; Saumon Fumé</b>	<b>15</b>
Jerusalem Artichoke Soup with Smoked Salmon	

(v) Vegetarian

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

## PLATS DE RESISTANCE

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

## SIDES

<b>Asperges Vertes Sautées (v)</b>	<b>10</b>
Sauteed Green Asparagus	
<b>Jardinière de Légumes (v)</b>	<b>10</b>
Seasonal Vegetables	
<b>Spätzli (v)</b>	<b>10</b>
Pan Seared Swiss Pasta Style	
<b>Frites Maison (v)</b>	<b>10</b>
Homemade Fries	
<b>Pain de Campagne (v)</b>	<b>8</b>
Sourdough Bread with Butter	
<b>Purée de Topinambour (v)</b>	<b>10</b>
Jerusalem Artichokes Puree	

## RÖSTIS CouCou

<b>Rösti Saucisse de Saint-Gall</b>	<b>28</b>
Potato Rösti with Veal Sausage Served with Onion Sauce	
<b>Rösti Zermatt</b>	<b>30</b>
Potato Rösti Topped with Melted Swiss Raclette Cheese and Ham	
<b>Emincé de Veau à la Zurichoise</b>	<b>37</b>
Traditional Zurich Style Veal Ragout Served with Rösti	
<b>Rösti Burger</b>	<b>32</b>
Potato Rösti Open-Burger with Beef Patty, Melted Swiss Raclette Cheese, Onion and Rucola	
<b>Rösti Saumon Fumé</b>	<b>30</b>
Potato Rösti with Smoked Salmon, Onion, Capers and Sour Cream	
<b>Le Classique (v)</b>	<b>16</b>
Potato Rösti Served with Sour Cream	
<b>Rigatoni au Ragoût de Sanglier</b>	<b>28</b>
Rigatoni Pasta with Wild Boar Ragout From Canton of Ticino	
<b>Rigatoni All'arrabbiata (v)</b>	<b>22</b>
Rigatoni Pasta with Tomato Sauce, Red Chili Peppers and Garlic	
<b>Rigatoni au Pesto (v)</b>	<b>22</b>
Rigatoni Pasta with Basil Pesto, Sbrinz Cheese & Rucola	

## PASTA

(v) Vegetarian

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## 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**

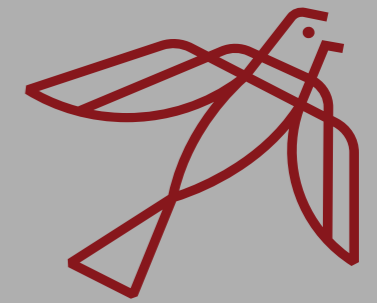
Sherbet and Ice Cream with Läkerli

**Trilogie Valaisanne (v) 24**

Apricot, Pear & Raspberry Sherbet with Morand Eaux-de-Vie

**Fondue au Chocolat (v) 45**

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



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