

APÉRO A PARTAGER ENTRE AMIS

Assiette Valaisanne	34
A Selection of Swiss Cold Cuts & Cheeses	
Assiette de Viande Séchée	26
Thinly Sliced Air Dried Beef with Pickles	
Notre Terrine de Foie Gras de Canard	31
Duck Foie Gras Terrine with Green Apple, Farmer Bread	
Croque-Monsieur de Mon Enfance	18
CouCou's Jaffle with Raclette Cheese and Ham	
Frites Décadentes à la Truffe et Gruyère	15
Homemade Fries with Truffle and Gruyère Cheese	

Must try!
MALAKOFF COUCOU

One Cheese Dome (v)	12
Traditional Gruyère Cheese Recipe	
Coucou Side Salad (v)	5
Traditional Gruyère Cheese Recipe	

WHAT IS A MALAKOFF?

A Malakoff is a golden dome of melted Gruyère cheese, a Swiss speciality from small villages in the picturesque "La Côte" region, near Lake Geneva and the Jura Mountains. With a crunchy exterior and a soft & warm inside, it's an indulgent treat. Though the name sounds Russian, it actually originates from Swiss mercenaries who fight during the Crimean War in the 19th century. After returning home, they continued the tradition of enjoying Malakoff with local white wine.

At Coucou, we proudly serve this Swiss speciality – bon appétit!

HORS D'OEUVRES

Truite en Tartare Légèrement Épicé	26
Trout Tartare Prepared with Dill, Sour Cream and Green Chillis	
La Fameuse Salade CouCou (v)	12
Curly Salad Served with Homemade 'Grand Père' Dressing	
Salade de Cervelas	18
Swiss Pork Sausages Salad with Gruyère Cheese, Gherkins and Mustard Dressing	
Soupe de Choux-Fleur aux Bolets sans Crème pour la Bonne Conscience (v)	15
Cauliflower Soup with Porcini Mushrooms	

FONDUES

Minimum 2 persons

Fondue Moitié-Moitié (v)	38/pax
Original Swiss Recipe	
Fondue Moitié-Moitié sans Alcool (v)	38/pax
Original Swiss Recipe without Alcohol	
Fondue aux Piments (v)	38/pax
Original Swiss Recipe with Chilli Padi	
Fondue à l'Ail des Ours (v)	38/pax
Original Swiss Recipe with Wild Garlic	
Fondue aux Bolets (v)	45/pax
Original Swiss Recipe with Porcini Mushrooms	
Fondue à la Truffe et Champagne (v)	45/pax
Original Swiss Recipe with Truffle and Champagne	
La Fondue à Séb (v)	49/pax
100% Bagnes Valley AOP Cheese	

SIDES FOR FONDUES

Mixed CouCou Pickles (v)	+6
Boiled Baby Potatoes (v)	+6
Steamed Vegetables	+5
Sliced Veal Sausage	+12
Two Eggs	+5

LES RÖSTIS QUI ONT LA PATATE!

Rösti et Saucisse de Veau	28
Potato Rösti with Veal Sausage	
L'Après-Ski	30
Potato Rösti Topped with Melted Swiss Raclette Cheese and Ham	
Rösti Montagnard	28
Potato Rösti with Smoked Bacon, Gruyère Cheese, Comfit Onion	
Rösti et Saumon Fumé	30
Potato Rösti with Smoked Salmon, Onion, Capers and Sour Cream	
Le Classique (v)	16
Potato Rösti Served with Sour Cream	

PLATS DE RESISTANCE

Le Pavé de Bar au Safran	37
Sea Bass Fillet, Saffron Sauce and Green Asparagus	
La Truite Arc-en-Ciel	39
Trout Fillet with White Wine Sauce & Capers	
Le Meilleur Porc aux Morilles	41
Pork Tenderloin with Morels Mushroom Sauce	
L'Iconique Emincé de Veau Zurichoise	37
Traditional Zurich Style Veal Ragout with Rosti	
Tartare de Bœuf Préparé à Table	42
Beef Tartare Prepared with Swiss Sbrinz Cheese and Rucula Salad	
L'Incontournable Aller-Retour	42
Half Cooked Seared Beef Tartare	

When Swiss tradition is fully respected

At CouCou, we proudly source our cheeses exclusively from Mr. Matthier, a master cheesemaker. Using fresh, raw cow's milk from lush alpine pastures, he crafts Gruyère and Vacherin with traditional methods, bringing the authentic flavors of the Swiss mountains to our dishes.

NOS VIANDES

Agneau en Jolies Petites Côtelettes	45
Pan Seared Lamb Chop	
Un Bon Gros Cordon Bleu	37
Breaded Chicken Breast Stuffed with Raclette Cheese and Ham	
Magnifique Faux-Filet de Bœuf	48
Grass-Fed Beef Striploin, 55-Days Premium Aged	

All Meats Above are Served with Baby Lettuce Salad and one Sauce of your Choice

SAUCES


Herbs Butter Sauce	5
Black Pepper Sauce	5
Onion Sauce	5
Whole Grain Mustard Sauce	5
Morels Mushroom Sauce	8

SIDES

La Poêlée d'Haricots Verts	10
Sautéed French Beans with Bacon	
Méli-Mélo de Légumes (v)	10
Seasonal Vegetables	
Gratin de Choux-Fleur (v)	14
Cauliflower Gratin with Cheese Fondue	
Frites Maison (v)	10
Homemade Fries	
Le Pain Paysan (v)	8
Farmer Bread with Butter	

PASTA

Rigatoni au Ragoût de Sanglier	28
Rigatoni Pasta with Wild Boar Ragout	
Rigatoni all'Arrabbiata	22
Rigatoni Pasta with Tomato Sauce, Red Chilli Flakes	

 Best Seller (v) Vegetarian

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

DESSERTS

Meringues à la Double Crème de Gruyère (v)  20

Swiss Meringues Served with Red Fruits and Double Cream from Gruyère

Coupe Suisse (v) 15

Vanilla Ice Cream Served with Hot Swiss Chocolate Sauce and Chantilly Cream

Crème Brulée XL au Toblerone 22

Toblerone Crème Brulée to share

Tartelette au Citron Carmélisée de Mrs Chin (v) 15

Caramelized Lemon Tart with Raspberry

Glaces ou Sorbet et Läkerli (v) 12

Sherbet or Ice Cream with Läkerli

Top up Chocolate Sauce +2

Top up Raspberry Coulis +2

Top up Chantilly Cream +2

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

COUCOU

AUTHENTIC SWISS RESTAURANT



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