

THE STARTERS

Plateau Tessinois	34
A Selection of Cold Cuts & Cheeses with Farmer Bread	
Assiette de Viande Séchée	26
Thinly Sliced Air Dried Beef with Pickles and Farmer Bread	
Notre Terrine de Foie Gras de Canard	31
Duck Foie Gras Terrine with Toasts	
La Fameuse Salade CouCou (v) 🍴 (R/L)	7/13
Curly Salad Served with Homemade “Grand-Père” Dressing	
Rillettes du Cochon Maison	22
Duck Rillettes with Pickles and Farmer Bread	
Croûte aux Champignons	22
Wild Mushroom Ragout on Toasted Bread	
Saumon Gravlax Maison	26
House-Cured Salmon with Dill, Honey Mustard Sauce	
Salade de Cervelas	18
Swiss Pork Sausage Salad with Gruyère Cheese, Gherkins and Mustard Dressing	
La Soupe Mère Royaume 1602 (v)	15
Geneva Recipe from 1602, Minestrone Style Soup	
Frites Décadentes à la Truffe et Gruyère (v)	15
Homemade Fries with Truffle and Gruyère Cheese	

Raclette melts only on **TUE, THU & SUN!**

THE SWISS RACLETTE AOP

Raclette du Valais (v) 🍴	12
Swiss Raclette, Baby Potatoes and Pickles	
Assiette de Viande Séchée	13/26
Thinly Sliced Air Dried Beef with Pickles and Farmer Bread	

ONE SLIDE. ONE SIP. FULL HAPPINESS.

1 Raclette Slide & a Glass of Swiss White/Red Wine	25/27
or	
1 Raclette Slide & a Mocktail	18

🍴 Best Seller (v) Vegetarian

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

THE MALAKOFF COUCOU

A Must try!

One Cheese Dome (v) 🍴	12
One Cheese Dome with Coucou	17
Side Salad (v) 🍴	

WHAT IS A MALAKOFF?

Malakoff is a Dome of Melted Gruyère Cheese found in Western Switzerland only. If you think it sounds Russian, you're right. In the 19th century, a group of Swiss mercenaries helped Russia to fight in the Siege of Sevastopol and the Swiss brought the recipe back to Switzerland.

At Coucou,
we proudly serve this little Swiss indulgence
Bon appétit!

THE FONDUE EXPERIENCE

200g per portion, served with sourdough
(min. 2 portions per pot)

Fondue Moitié-Moitié (v) 🍴	38/pax
Original Swiss Recipe from Fribourg	
Fondue Moitié-Moitié sans Alcool	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 à la Bolets (v)	45/pax
Original Swiss Recipe with Porcini Mushrooms	
Fondue à la Truffe et Champagne (v)	45/pax
Original Swiss Recipe with Truffles and Champagne	
Fondue L'Unique (v)	49/pax
The Unique Coucou Fondue — a Coucou recipe with an extraordinary taste from Wallis	

THE FONDUE SIDES

Baby Potatoes	6
Seasonal Vegetables	6
Slices of Veal Sausage	12
Kirsch It Up	16
Mixed Coucou Pickles	6
2 Eggs to Clean the Pot	5

THE MAINS

Agneau en Jolies Petites Côtelettes	45
Pan-seared Lamb Chops	
Magnifique Faux-Filet de Bœuf 🍴	48
Grass-Fed Beef Striploin, 55-Days Premium Aged	
Escalope de Poulet Panée Schnitzel	31
Crispy Chicken Cutlet	

All Meats above are served with Lettuce Salad
and one Sauce of your Choice

MAKE IT MORE SAUCY

Herbs Butter Sauce	5
Coucou Barbecue Sauce	5
Black Pepper Sauce	5
Onion Sauce	5
Morels Mushroom Sauce	8

Le Coucou Cheeseburger 🍴	32
Beef Cheeseburger with Melted Raclette Cheese	
Le Meilleur Porc aux Morilles 🍴	41
Pork Tenderloin with Morels Mushroom Sauce	
Tartare de Bœuf Préparé à Table 🍴	43
Beef Tartare Prepared with Swiss Sbrinz Cheese	
Pavé de Bar de Lugano	37
Pan-seared Sea Bass with White Wine, Tomato, Capers, Basil, Lemon Zest & Olive Oil	

THE SIDES

Smashed Rosti (v) 🍴	14
Extra Crispy Finish	
Polenta Tessinoise (v)	12
Polenta Cake Gratinated & Tomato Sauce	
Les Spätzli Faits Maison (v)	12
Swiss Homemade Egg Pasta	
Frites Maison (v)	12
Homemade Fries	
Asperges Vertes Poêlées	12
Sautéed Green Asparagus	
Méli-Mélo de Légumes (v)	10
Sautéed Seasonal Vegetables	
Le Pain Paysan (v)	8
Farmer Bread with Butter	
La Fameuse Salade CouCou (v)	7/13
Curly Salad Served with Homemade “Grand-Père” Dressing	

THE RÖSTIS

L'Iconique Emincé de Veau Zurichoise 🍴	37
Traditional Zurich Style Veal Ragout with Rosti	
Rösti et Saucisse de Veau 🍴	28
Potato Rösti with Veal Sausage and Onion Gravy	
Le Tartare de Boeuf sur la Montagne	45
Signature Coucou Beef Tartare on Crispy Rösti and Frisée Salad	

Rösti et Saumon Mariné à l'Aneth	30
Potato Rösti with Dill-Marinated Salmon, Onion, Capers & Sour Cream	

L'Après-Ski	30
Potato Rösti Topped with Melted Swiss Raclette Cheese and Ham	
+ two Sunny Eggs for the Full Experience	+5

Rösti Montagnard	28
Potato Rösti with Smoked Bacon, Gruyère Cheese, Comfit Onion	

Le Classique (v)	16
Potato Rösti Served with Sour Cream	

THE GNOCCHIS & PASTA

Choisis ton Rigatoni	
Rigatoni Pasta with Wild Boar Ragout	28
Rigatoni Pasta with Arrabbiata or Pesto Sauce (v)	22

Gnocchis Maison au Pesto, Épinards & Lardons	28
Potato Gnocchi with Pesto, Spinach & Bacon	

Gnocchis Maison aux Cèpes (v)	32
Potato Gnocchi with Porcini Mushrooms	

*When Swiss tradition
is fully respected*

At Coucou, we proudly source our cheeses from traditional Swiss cheesemakers.
Using fresh raw cow's milk from alpine pastures, each Gruyère and Vacherin brings the authentic taste of the Swiss mountains to your table.

THE DESSERTS

Meringues à la Double Crème de Gruyère (v) 	20
Swiss Meringues Served with Red Fruits & Double Cream from Gruyère	
Coupe Suisse (v)	15
Vanilla Ice Cream Served with Hot Swiss Chocolate Sauce and Chantilly Cream	
Le Tira-Miss-You Ovaltine (v)	16
Traditional Tiramisu with Ovaltine	
Crème Brulée XL au Toblerone	22
Toblerone Crème Brulée to share	
Tartelette au Citron Carmélisée (V)	15
Caramelized Lemon Tart with Raspberry	
Le Coucoulant au Chocolat, Glace Vanille (v)	16
Chocolate Lava Cake with Vanilla Ice Cream	
Glaces ou Sorbet et Lächerli (v)	12
Ice Cream or Sorbet with Swiss Lächerli Biscuit	

LITTLE EXTRA INDULGENCES

+ Chocolate Boost	+2
+ Raspberry Kiss	+2
+ Chantilly Cloud	+2

THE CHOCOLATE FONDUE

En Amoureux (v)	24
Good for 2	
À Partager en Famille (v)	45
Good for more than 2	
Chocolate Fondue for Two or to Share with Family Fruits, Marshmallows & Sweet Treats	

SWEET UPGRADES

Salted Caramel Sauce	+2
Raspberry Coulis	+2
Lächerli	+2
Swiss Gingerbread Biscuits	

 Best Seller (v) Vegetarian

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THE KIDS MENU

\$19
Choice of Fruit Juice, Mint / Grenadine Syrup or Kids Mocktail
Cervelas Grillé & Frites Maison
Grilled Swiss Pork Sausage with Homemade Fries
or
Rigatoni à la Sauce Tomate 
Rigatoni Pasta with Tomato Sauce
Boule de Glace & Lächerli (v)
Ice Cream Scoop with Traditional Swiss Lächerli Biscuit
or
Fondue au Chocolat en Famille (v) (+16)
Chocolate Fondue to Share with Family



OUR WEBSITE



Available Monday to Friday lunch except public holidays



*The Best Part of
Your Workday!*

THE SET LUNCH

2-COURSE	\$35	3-COURSE	\$39
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ENTRÉES

Croûte aux Champignons 
Wild Mushroom Ragout on Toasted Bread
La Salade de Grand-Père César (v)
Lettuce, Sbrinz Cheese, Croutons & Grand-Père Dressing
Le Potage du Jour
Soup of the Day
Malakoff (v) (+5)
Traditional Gruyère Cheese Dome with Dijon Mustard

PLATS PRINCIPAUX

Filet de Bar au Vin Blanc
Sea bass fillet, White Wine Sauce & Seasonal Vegetables
Rigatoni all'Arrabbiata (v)
Rigatoni Pasta with Spicy Tomato Sauce
Mignons de Porc à la Moutarde Ancienne
Pork Tenderloin, Whole Grain Mustard Sauce & Potato Rösti
Steak Frites (+15)
Angus Beef Striploin with Herb Butter Sauce & Homemade Fries

DESSERTS

Assiette de Fromages (+5) (v)
Selection of Two Swiss Cheeses, Served with Bread
Le Tira-Miss-You Ovaltine (v)
Traditional Tiramisu with Ovaltine
Glaces & Sorbets au Lächerli (v)
Choice of Ice cream and Sorbets
Café & Brownies (v)
Choice of Coffee with Brownies

COUCOU LUNCH EXPRESS @\$15

Today's selection by Coucou's Chef. Ask our staff.

