

# LUNCH

## HORS D'OEUVRES, ENTRÉES AND SALADES

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<b>Consommé Alsacienne</b> double consommé, sauerkraut dumplings, gewürztraminer	18
<b>Poireaux vinaigrette</b> leeks, hazelnuts	18
<b>Thon à la portugaise*</b> bigeye tuna, Madeira vinaigrette with raisins	25
<b>Homard à la parisienne*</b> half or whole lobster, crudités, sauce cocktail	29/58
<b>Tartare de boeuf*</b> prime filet, traditional condiments   + <i>Osetra caviar 60</i>	29

### COUCOU CLASSICS

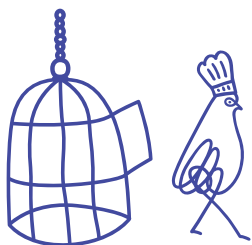
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<b>Navets en guise d'escargots</b> mussel, sea urchin and turnip in disguise	40
<b>Quenelle de brochet, sauce américaine</b> pike dumpling and lobster sauce	34
<b>Légumes à la mode de...</b> vegetables cooked like tripe, sans tripe	42
<b>Homard « Bourse et la Vie »</b> Maine lobster, sauce poivre, pommes dauphine	68
<b>Canette a l'orange</b> roasted duckling, endives braised with orange (for two)	110

## LES PLATS

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<b>Bar Noir Grillée, Vinaigrette au Curry</b> grilled black sea bass, endive salad, madras curry vinaigrette	42
<b>“Chicken Salad”</b> gently roasted chicken breast, grilled leg, crisp greens with walnuts and raisins, warm chardonnay vinaigrette	36
<b>Crêpinette de veau et foie gras*</b> veal and foie gras “crepinette”, potato purée	34
<b>Vol-au-vent “Coucou”</b> sweetbreads and lobster, puff pastry, vermouth and white wine tarragon cream	44
<b>Filet basquaise</b> prime filet, relaxed foie gras, ham and red pepper, jus tranché, pommes frites with lemon and espelette	72



A VERY  
COUCOU LUNCH  
\$95

## SIDES

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<b>Salade verte</b>	12
<b>Pommes frites</b>	14