

LUNCH

HORS D'OEUVRES, ENTRÉES AND SALADES

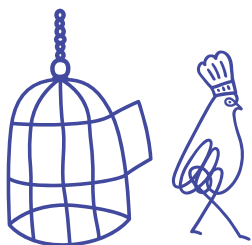
Consommé Alsacienne double consommé, sauerkraut dumplings, gewürztraminer	18
Poireaux vinaigrette leeks, hazelnuts	18
Thon à la portugaise* yellowfin tuna, Madeira vinaigrette with raisins	26
Homard en salade à la grecque* greek salad with lobster	29/58
Tartare de boeuf* prime filet, traditional condiments + <i>Osetra caviar 60</i>	29

COUCOU CLASSICS

Navets en guise d'escargots mussel, sea urchin and turnip in disguise	40
Quenelle de brochet, sauce américaine pike dumpling and lobster sauce	34
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Homard « Bourse et la Vie » Maine lobster, sauce poivre, pommes dauphine	68
Canard Montmorency duckling with cherries, grilled foie gras and chanterelles (for two)	110

LES PLATS

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



A VERY
COUCOU LUNCH
\$95

SIDES

Salade verte	12
Pommes frites	14