# THE STARTERS

**L'Assiette Valaisanne** 700
A Selection of Cold Cuts & Cheeses with Farmer Bread

**Assiette de Viande Séchée** 700
Thinly Sliced Air Dried Beef with Pickles and Farmer Bread

**La Fameuse Salade CouCou (v) (R/L)** 150/240
Curly Salad Served with Homemade "Grand-Père" Dressing

**Saumon Gravlax Maison** 450
House-Cured Salmon with Dill, Honey Mustard Sauce

**Salade de Cervelas** 400
Swiss Pork Sausage Salad with Gruyère Cheese, Gherkins and Mustard Dressing

**La Soupe en Croûte (v)** 350
Creamy Mushroom Soup Baked under a Crispy Puff Pastry

**Frites Décadentes à la Truffe et Gruyère (v)** 200
Fries with Truffle and Gruyère Cheese

## *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 MALAKOFF COUCOU

*A Must try!*

**One Cheese Dome (v)** 220
**One Cheese Dome with Coucou Side Salad (v)** 350

Best Seller (v) Vegetarian

Prices are subject to 10% service charge and 7% VAT

# THE SWISS RACLETTE AOP

**Raclette du Valais (v)** 260
Swiss Raclette, Baby Potatoes and Pickles

**Assiette de Viande Séchée** 400/700
Thinly Sliced Air Dried Beef with Pickles and Farmer Bread

ONE SLIDE. ONE SIP. FULL HAPPINESS.

**1 Raclette Slide & a Glass of White/Red Wine** 450

# THE FONDUE EXPERIENCE

## AVAILABLE IN 3 SWISS CHEESE STYLES

**Moitié Gruyère - Moitié Vacherin AOP**
**Pure Vacherin Fribourgeois AOP**
**Raclette du Valais AOP**

## CHOOSE YOUR SIZE

**200g** 990
**400g** 1800
**Overload 600g** 2500

Available with or without alcohol.
Served with Traditional Sourdough Bread

## FONDUE CLASSIC OR MAKE IT EXTRA SEXY

**Fondue Tomate Valaisanne**
**Thai Chili & Basil**
**Black Truffle & Champagne (+150)**

## DIPPERS & EXTRAS

### CLASSICS

| | |
|---|---|
| Baby Potatoes | 100 |
| Seasonal Vegetables | 100 |
| Mixed Coucou Pickles | 100 |
| 2 Eggs to Clean the Pot | 50 |
| Slices of Veal Sausage | 180 |
| Grass-fed Beef Striploin Cubes (100g) | 400 |

### BANGKOK

| | |
|---|---|
| Thai River Prawns | 250 |
| Fresh Fruits to Dip | 120 |
| Scallops | 300 |
| The Melt Lovers Platter | 600 |

Baby Potatoes, Fruits, Vegetables, Pickles & Sausage made for serious dipping.

# THE MAINS

**Le Meilleur Porc aux Champignons** 750
Pork Tenderloin with Mushroom Sauce

**Pavé de Bar de Lugano** 700
Pan-seared Sea Bass with White Wine, Tomato, Capers, Basil, Lemon Zest & Olive Oil

**Magnifique Faux-Filet de Bœuf** 900
Grass-Fed Beef Striploin, 55-Days Premium Aged

**Fondue Cordon Bleu de Poulet** 550
Golden Crispy Chicken stuffed with Swiss Fondue Cheese & Cooked Ham

## MAKE IT MORE SAUCY

| | |
|---|---|
| Alpine Chimichurri | 90 |
| Herbs Butter Sauce | 90 |
| Onion Sauce | 90 |
| Mushroom Sauce | 90 |

## THE SIDES

**Smashed Rosti (v)** 300
Extra Crispy Finish

**Les Spätzli Faits Maison (v)** 180
Swiss Homemade Egg Pasta

**Les Frites à Partager (v)** 180
Fries Made for Sharing

**Asperges Vertes Poêlées** 180
Sautéed Green Asparagus

**Méli-Mélo de Légumes (v)** 220
Sautéed Seasonal Vegetables

**Le Pain Paysan (v)** 150
Farmer Bread with Butter



# THE RÖSTIS

**L'Iconique Émincé de Porc à la Zurichoise** 600
Zurich-Style Pork Ragout with Rösti

**Rösti et Saucisse de Veau** 500
Potato Rösti with Veal Sausage and Onion Gravy

**Le Tartare de Boeuf sur la Montagne** 900
Signature Coucou Beef Tartare on Crispy Rösti and Frisée Salad

**Rösti et Saumon Mariné à l'Aneth** 570
Potato Rösti with Dill-Marinated Salmon, Onion, Capers & Sour Cream

**L'Après-Ski** 550
Potato Rösti Topped with Melted Swiss Raclette Cheese and Ham

**Le Classique (v)** 300
Potato Rösti Served with Sour Cream

# THE GNOCCHIS & PASTA

**Choisis ton Macaroni** 290
Macaroni Pasta with Arrabbiata or Pesto Sauce (v)

**Macaronis du Chalet** 350
Baked Macaroni Pasta with Potatoes, Onions, Bacon

## *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)** 350
Swiss Meringues Served with Red Fruits & Double Cream from Gruyère

**Coupe Suisse (v)** 220
Vanilla Ice Cream Served with Hot Swiss Chocolate Sauce and Chantilly Cream

**Le Tira-Miss-You Ovomaltine (v)** 250
Traditional Tiramisu with Ovomaltine

**Crème Brulée XL au Toblerone** 380
Toblerone Crème Brulée to share

**Le Coucoulant au Chocolat, Glace Vanille (v)** 240
Chocolate Lava Cake with Vanilla Ice Cream

**Glaces ou Sorbet et Bricelets (v)** 90
Ice Cream or Sorbet with Swiss Biscuit

## SWEET UPGRADES

| | |
|---|---|
| **Salted Caramel Sauce** | **+40** |
| **Raspberry Coulis** | **+40** |

# THE CHOCOLATE FONDUE

**À Partager en Famille (v)** 700
Good for more than 2

Chocolate Fondue with Fruits, Marshmallows & Sweet Treats



Best Seller (v) Vegetarian

Prices are subject to 10% service charge and 7% VAT

LUNCH ONLY

*The Best Part of Your Workday!*

# THE SET LUNCH

| 2-COURSE 550 THB | 3-COURSE 750 THB |
|---|---|

TOP UP ONE SOFT DRINK +50 THB
TOP UP ONE GLASS OF WINE +100 THB

## 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) (+90)**
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 aux Champignons, Rosti**
Pork Tenderloin, Mushroom Sauce & Potato Rösti

## DESSERTS

**Assiette de Fromages (+50) (v)**
Selection of Two Swiss Cheeses, Served with Bread

**Le Tira-Miss-You Ovomaltine (v)**
Traditional Tiramisu with Ovomaltine

**Glaces & Sorbets et Bricelets Suisse (v)**
Choice of Ice cream and Sorbets

**Café & Bricelets Suisse (v)**
Choice of Coffee with Swiss Biscuit

*COUCOU LUNCH EXPRESS @350 THB*

Today's Selection by Coucou's Chef.

Available Tuesday to Friday (Except Public Holidays)



OUR WEBSITE

COUCOU

AUTHENTIC SWISS RESTAURANT