

## Pasta And Risotto

### PAPPARDELLE AUX CHAMPIGNONS ET TRUFFES 121

Pappardelle pasta in a light aromatic white truffle sauce with wild Portobello, Trumpet & Pearl mushrooms. (170g) (V)

Add: Fresh truffle at market price

### RIGATONI AUX AUBERGINES & BURRATA 97

Rigatoni pasta with Stracciatella di Burrata & eggplant in our homemade plum-tomato sauce. Garnished with fresh basil & topped with Parmesan cheese. (V)

### GRILLED CHICKEN AUX TAGLIATELLES 109

Grilled chicken breast with Herbes de Provence & a creamy white mushroom tagliatelle pasta.

### WILD MUSHROOM RISOTTO 121

Creamy rice with wild Morel, Pearl mushroom & crunchy Parmesan tulle. (V)

Add: Fresh truffle at market price

## Burgers And Rolls

### RACLETTE BURGER 109

Angus patty on a brioche bun with caramelized onion, rocket leaves, Portobello mushroom, oozing Raclette cheese, whole grain mustard mayonnaise & served with skinny fries.

### ANGUS BURGER CLASSIQUE 95

Our classic & juicy American-style Angus cheeseburger in potato bun with pickled onions, mayo, aged Cheddar & served with fries.

### CQ WAGYU BURGER 149

Top-grade Wagyu with a marble score of 5+ juicy patty with melted aged Comté cheese, baby spinach, duxelles mushroom, truffle mayo served with fries.

### LOBSTER ROLL 135

Fresh sautéed lobster in our homemade mayo, served in a soft brioche roll with herbs & skinny fries.

Dubai Municipality advises that: Consumption of raw or undercooked animal, seafood or poultry products may increase your risk of food-borne illness.

يصبح باهية ان يا ياني ان اعيانك لتلصبات البنية او الفم مخلوط بربا الفاكهة الصلبة او الصلبة او الصلبة ان يكون من خطر الإصابة بالأمراض التي تنتقل عن طريق الغذاء.

all prices are in AED & inclusive of 7% municipality fee & 5% vat

## CCQ Classics

**SEA BASS EN PAPILLOTE 129**  
Baked wild Loup de Mer in a foil packet with fresh julienne vegetables and potato confit in duck fat, retaining its natural aromatic flavors.

**COQ'S BAVETTE 139**  
Juicy flank steak topped with caramelized shallots, balsamic glaze & served with fries. (225g)

**PLATEAU DE CALAMARS ET CREVETTES 137**  
Marinated tender calamari & black tiger shrimps, sautéed with fresh, mild red chili, garlic, fennel, cherry tomatoes & preserved lemon butter.

**DUCK CONFIT 143**  
Perfectly tender and crispy confit duck leg on a bed of sautéed potatoes, served with caramelized onions, fresh Pearl mushrooms & jus de canard.

**SAUMON GRILLÉ 139**  
Pan-Seared fresh Scottish Salmon served with asparagus, mash potato, smoky bell pepper & tomato purée. (N)

**TENDER BRAISED SHORT RIBS 149**  
Slow cooked prime short ribs in red wine sauce, served with creamy polenta, caramelized carrots, & wild mushrooms. (recipe contains alcohol)

## Home of the Greatest Steak Frites

**CQ STEAK FRITES 139**  
The house favorite; a mouth-watering butterfly-cut tenderloin served with our signature CQ sauce on top, fries & a green salad. (180g)  
**Add: AED 38 for 280g**

**MUSHROOM STEAK FRITES 139**  
A juicy pan-seared butterfly-cut tenderloin steak in a delicious Portobello & Button mushroom sauce served with crispy skinny fries & a side of green salad. (180g)  
**Add: AED 38 for 280g**

**POISSON FRITES 139**  
Pan seared Red Snapper fish served with our creamy signature CQ bisque beurre blanc sauce on top, fries & a green salad on the side. (recipe contains alcohol)

**FREE-RANGE CHICKEN FRITES 109**  
Grilled tender French chicken served in our signature creamy herb-infused sauce with fries & a green salad.

**VEGAN PORTOBELLO FRITES 99**  
Grilled portobello mushroom served with fries, side salad and pepper sauce. (Vegan)

## Chef's Premium Cuts

Select Your Preferred Cooking Temperature  
Blue | Rare | Medium Rare | Medium | Medium Well | Well Done

**CÔTE DE BOEUF 499**  
Our succulent 1kg prime rib (bone-in), sliced and served with your choice of two sauces. **Good for Two**

**ENTRECÔTE 249**  
Grilled juicy ribeye steak, served with crispy cubed potatoes & your choice of sauce. (300g)

**LA GRANDE ENTRECÔTE 349**  
For the steak lovers and the non-sharers; a delightful & flavor-packed ribeye steak served on a wooden planchette with crispy cubed potatoes & your choice of two sauces. (500g)

**FILET DE BOEUF 189**  
Tenderloin steak grilled to perfection, served with gratin de pommes de terre & a choice of sauce on the side. (200g)  
**Add: AED 60 for 300g**

**WAGYU ENTRECÔTE 399**  
Wagyu ribeye steak with a marble score of 9+, served with pommes de terre rissolées & your choice of sauce. (300g)  
**Add: AED 250 for 500g**

### Add A Side

|                               |    |                               |    |
|-------------------------------|----|-------------------------------|----|
| Spinach à la Crème            | 37 | Grilled Asperges              | 37 |
| Green Salad                   | 25 | Pan Seared Foie Gras          | 59 |
| Grilled Portobello & Parmesan | 37 | Fresh Truffle At Market Price |    |

### Sauces

Small 15 | Large 29

|                                        |              |
|----------------------------------------|--------------|
| Sauce CQ (Steak Frites)                | Truffle Mayo |
| Bordelaise (Contains Alcohol)          | Bearnaise    |
| Poivre                                 | Roquefort    |
| Chamignons                             | Creamy Herbs |
| Blague Beurre Blanc (Contains Alcohol) |              |

## Les Frites Et Pommes De Terre

|               |    |                           |    |                             |    |
|---------------|----|---------------------------|----|-----------------------------|----|
| Fries         | 25 | Gratin de Pommes de Terre | 37 | Sliced Potatoes & Mushrooms | 37 |
| Skinny Fries  | 25 | Truffle Parmesan Fries    | 37 | Sweet Potato Fries          | 37 |
| Truffle Fries | 37 | Crispy cubed Potatoes     | 37 | Purée de Pommes de Terre    | 25 |

## Starters

### FOIE GRAS 159

A French delicacy prepared daily, served with strawberry coulis & toasted pain de figues.  
(recipe contains alcohol)

Add: AED 10 for extra fig bread

### ONION SOUP GRATINÉE 49

A French classic with caramelized onions, baguette & topped with a layer of melted Emmental cheese.

### LES CROQUETTE DE SHORT RIBS ET COMTÉ 79

Golden crispy croquettes filled with tender, slow braised short ribs paired with a velvety truffle cream & Comté cheese.

### SHRIMP AVOCADO 97

Steamed shrimps served on our special avocado mousse & topped with spicy mayo, roasted cherry tomato & grazed cured egg yolk.

### HARISSA ROASTED CAULIFLOWER 63

Tender cauliflower steak paired with a velvety smoky Greek yoghurt, fresh oregano, spiced harissa oil & pine nuts. (N) (V)

### TARTE DE TOMATES ET CHÈVRE 69

Warm goat cheese & tomato confit in a puff pastry with wild rocca, fresh figs, pine nuts & topped with balsamic glaze. (N) (V)

### WILD MUSHROOM VOL-AU-VENT 76

Sautéed wild mushrooms in a creamy sauce & served in a freshly baked puff pastry and mounted on top of a mushroom velouté.

### LEEKS À LA VINAIGRETTE 59

Refreshing tender leeks in a yuzu beurre blanc sauce, hazelnuts, beef bacon & onion gel. (N)

### CRAB CAKES 69

Local fisherman's daily catch. Two fresh crab meat patties, breaded, pan-seared & topped with fennel and fresh herbs.

### DUCK CONFIT SKILLET GRATIN 89

Layers of caramelized onion, beef bacon, potato and duck confit, topped and baked with Rackette & Parmesan cheese. (recipe contains alcohol)

### CALAMARS FRITS 83

Tender marinated calamari, slightly battered and deep fried, served with an Asian dipping sauce. (N)

### ESCARGOTS DE BOURGOGNE 61

Six shell-baked snails in Burgundy-style garlic shallot herb butter. (recipe contains alcohol)

Add: AED 58 for 12

### BAKED TRUFFLE BRIE EN CROÛTE 75

Oven-baked truffle Brie cheese in a puff pastry. (V)

### GRILLED OCTOPUS 119

Tender grilled Spanish octopus served with potato confit in duck fat, bell pepper purée & gremolata sauce. (N)

## Raw

### SALMON TARTARE 97

Lightly smoked salmon infused with ginger, basil, lemon and French thyme.

### SEABASS CÉVICHE 93

Paired with crisp apple, zingy jalapenos marinated in a mango-lime passion fruit sauce topped with micro coriander.

### ALLERGENS

(N) Contains Nuts (V) Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy.

Our dishes may contain traces of nuts, dairy, gluten, allium, or seafood.

all prices are in AED & inclusive of 7% municipality fee & 5% vat



## Signature Steak Tartares

Raw perfection made to order

### STEAK TARTARE 119

Top-grade minced beef with CQ's signature seasoning, served with fries & a green salad. (180g)

### WAGYU STEAK TARTARE ET TRUFFES 137

Top-grade minced Wagyu with a marble score of 5+, topped with confit egg yolk and truffle shavings. Served with toasted champagne bread. (160g)

### WAGYU MISO SHITAKE TRUFFLE TARTARE 137

7+ Wagyu hand cut and mixed with chopped shitake mushrooms marinated in miso truffle. (200g) (N)

## Moules Frites

Fresh mussels prepared in our classic white wine & shallot butter sauce in a cast iron casserole & served with fries. (recipe contains alcohol)

HALF PORTION (350G) 81

FULL PORTION (700G) 149



## Salades

### SALADE DE LENTILLES 49

Healthy lentils mixed with finely diced vegetables & fresh herbs in a light Dijon sauce. (V)

### BURRATA & HEIRLOOM TOMATO 99

Creamy and classic cheese served on a bed of Heirloom tomato, topped with caramelized charred plum, crunchy hazelnut & truffle balsamic on the side. (N) (V)

### SALADE DE CHÈVRE CHAUD 79

A mix of fresh greens, crispy goat cheese phyllo rolls, apples, citrus slices and caramelized tomatoes all drizzled with a creamy balsamic vinaigrette. (N) (V)

### ENDIVES ROQUEFORT 61

Crisp endives, diced tomatoes, julienne pear, Blue cheese, a sprinkle of candied walnuts & dressed in a Roquefort vinaigrette. (N) (V)

### SALADE CÉSAR 57

Romaine lettuce, cherry tomatoes and parmesan cheese tossed in our classic caesar dressing, topped with bruschetta crostons.

Add: Grilled chicken 11

Grilled shrimp 18 | Combo 15

## Fromage et Charcuterie CQ



### CHARCUTERIE & CHEESE BOARD 107

Enjoy a selection of seasonal in-house cheeses & cold cuts, served on a board with candied walnuts, grapes, & an assortment of bread. (160g)  
Please ask your waiter for more details!

### CHEESE BOARD (N) (V)

Half Portion (80g) AED 53

Regular (160g) AED 107

Large (280g) AED 156

all prices are in AED & inclusive of 7% municipality fee & 5% vat