

# CAFÉ DE COUCOU

*Shall we order?*

SUMMER 2026

SUMMER EDITION

300 COPIES

THIS MENU CAN BE PURCHASED

¥20



Dear little customers,

*We will always have a place for you here!*

Love,  
All staff

MON - THU

10:30 am  
08:30 pm

FRI-SUN

10:00 am  
09:30 pm

*The sun's gone in, the sparkle's dead / There falls a dash of rain  
But who would care when such an air / Comes blowing up the Seine?  
And still Ninette sits sewing, Beside her window-pane,  
When it's Paris, it's Paris... And spring-time's come again.*

—by Sara Teasdale

# 1 Berries croissant with scrambled eggs

CROISSANT, FRESH FRUITS, HOUSE CREAM CHEESE ENGLISH-STYLED SCRAMBLED EGGS

莓果可颂与炒蛋

香烤可颂, 莓果奶油奶酪, 新鲜水果, 英式炒蛋

¥ 68



2

# Shakshuka

SAUSAGE, PEPPER MOZZARELLA, EGGS, FRENCH BAGUETTE

北非炖蛋

香肠, 彩椒, 马苏里拉芝士, 无菌蛋, 法棍

¥ 58



3

# Summer bowl

CHIA SEEDS, FRESH FRUITS IN COCONUT MILK

奇亚籽水果碗

椰浆, 奇亚籽, 当季水果, 椰子脆片

¥ 48



# COUCOU PLATES

Beloved classic dishes reformed with new ideas and served in modern fashion. Enjoy our carefully selected choices for you on any given day.

4



# Continental breakfast

BAGUETTE, SCRAMBLED EGGS, SAUSAGE BACON AND VEGGIES

欧陆式早餐

法棍, 炒蛋, 肉肠, 培根, 时蔬

¥ 58

5



# Sous vide egg with Black truffle sauce

SOUS VIDE EGG, MIX MUSHROOM WITH BLACK TRUFFLE SAUCE

黑松露温泉蛋

低温慢煮温泉蛋, 混合蘑菇 秘制黑松露酱

¥ 68

# HOUSE PANCAKE

## 薄煎饼系列

遇高峰期可能需等待40-50分钟

IT MIGHT TAKES US 40-50 MINS TO SERVE YOU WITH THE CAKED DURING RUSH HOURS



# Ricotta hotcakes

FRESH FRUIT, MAPLE SYRUP

日式厚松饼

新鲜水果, 枫叶糖浆

¥ 58



# Blueberry pancake w. lemon ricotta

BLUEBERRIES, HOUSE RICOTTA YUZU HONEY & LEMON PEEL

蓝莓薄煎饼配柠檬柚子

蓝莓, 乳清芝士, 柚子蜂蜜, 柠檬皮

¥ 58



# Dutch baby pancakes

BURRATTA, IBERIAN HAM & EGGS

荷兰松饼(咸甜)

布拉塔芝士球, 伊比利亚火腿

¥ 88



# French Galettes

SPINACH LEAVES, IBERICO HAM, EGG MIXED MUSHROOMS, FIG

法式咸可丽饼

菠菜叶, 伊比利亚火腿, 鸡蛋, 混合菌菇, 无花果

¥ 68

# COUCOU HOMEMADE BENEDICT

## 班尼迪克蛋系列



# Smoked pulled pork Benedict

新·手撕猪肉班尼迪克蛋

SLOW-COOKED PORK, SAUERKRAUT, EGG HOLLANDAISE SAUCE

低温猪肉、酸菜、鸡蛋、荷兰汁

¥ 58

# Avocado Benedict with shrimp

牛油果大虾班尼蛋

AVOCADO, SHRIMP, MANGO, EGG HOLLANDAISE SAUCE

牛油果、鲜虾、芒果、鸡蛋、荷兰汁

¥ 58



# Salmon Benedict

三文鱼班尼蛋

SMOKED SALMON, SPINACH, MUSHROOMS

烟熏三文鱼、菠菜、蘑菇

¥ 68



# Smoked salmon toast

RICOTTA, SMOKED SALMON AVOCADO ON SOUR BREAD

三文鱼开放三明治

腌渍三文鱼, 牛油果, 奶酪

¥ 68



# Tuna Melt

TUNA, CHEESE, PICKLES

吞拿鱼芝士三明治

吞拿鱼, 芝士片, 酸黄瓜

¥ 48

# House Ricotta Toast

HOMEMADE RICOTTA, SOUR DOUGH YELLOW PEACH & YUZU HONEY

黄桃乳清芝士配酸面包

乳清芝士, 酸面包, 黄桃, 柚子蜜

¥ 58



# Beef Avocado Toast

M3 FILLET, SOUR DOUGH, BREADCRUMBS SMOKED PAPRIKA

菲力牛油果开放三明治

M3菲力, 酸面包, 面包糠, 烟熏甜椒粉

¥ 88



# HOUSE SANDWICH

三明治系列

# SALAD



## Ensalada mediterránea

CUCUMBER, ORGANIC EGGPLANT, YUNNAN POTATO MUSHROOM, SHRIMP

地中海烤时蔬沙拉

黄瓜, 有机茄子, 云南土豆, 口蘑, 鲜虾

¥48



## Beef carpaccio

M3 FILLET, TUNA SAUCE, FISH ROE, CHILI OIL

生牛肉薄片配吞拿鱼酱

M3菲力, 吞拿鱼酱, 鱼籽, 辣椒油

¥128

## Summer burrata salad

MANGO, PASSIONFRUIT, PINEAPPLE, BURRATA

热带水果布拉塔

芒果, 菠萝百香果酱, 布拉塔

¥68



## House chicken salad

SOUS-VIDE EGG, CHICKEN & SORTED VEGGIES

时蔬鸡肉沙拉

温泉蛋, 腌制鸡肉, 时蔬

¥68

## Parma ham with burrata

TOMATOES, PARMA HAM, BURRATA & VEGGIES

布拉塔火腿芝士球沙拉

糖渍番茄, 帕尔玛火腿, 布拉塔芝士, 芝麻菜

¥58



## Tuna Tartare

AVOCADO, PICKLED RED ONIONS, HOUSE DRESSING

金枪鱼牛油果塔塔

金枪鱼, 黄芥末, 牛油果, 腌渍洋葱圈

¥68

# MAIN DISH

Bon Appetit and enjoy our full-sized main dish to boost your stamina!

## Spaghetti carbonara

PANCETTA, MIX MUSHROOM, PASTA

奶油培根意面

培根, 意面, 蘑菇

¥68



## Beef steak

M5 STEAK, TANGERINE MUSHROOM & HOUSE-MADE SOY SAUCE

橙香牛排

M5牛排, 柳橙, 舞茸菌, 秘制酱油

¥258



## Confit Duck

DUCK LEG & YUNNAN POTATOES

油封鸭

鸭腿, 云南红皮小土豆

¥108



## Beef rib risotto

BEEF RIB, TOMATO, PARMESAN CHEESE

牛肋条烩饭

安格斯牛肋条, 番茄, 帕玛森芝士

¥68

## Naporitan

SASAUGE, BELL PEPPER, ONION TOMATO SAUSE

那不勒斯意面

香肠, 甜椒, 洋葱, 番茄汁

¥68



## Paella

SORTED SEAFOOD, RICE

西班牙海鲜饭

海鲜汤, 青虾, 鱿鱼, 法国小蓝口贝

¥88

## Herbes de Provence Roasted Chicken

LOCAL CHICKEN & HERBS

法国香草烤鸡

三黄鸡 (1000G), 香草

¥108



## Waffle fries

POTATO, BEEF & CHEEDA

芝士和牛薯格

土豆, 和牛肉, 车达

¥58

A perfect bite to go with your glass of wine

# SNACK



## Fresh figs with ham snack plate

HAM, NUTS, FIGS, CHEESE

无花果奶酪风干火腿盘

生火腿, 坚果, 无花果, 奶酪

¥68



## Cheesy beef ribs

CHEDDAR CHEESE

AUSTRALIAN RIBS & BABY CARROTS

芝士肉酱焗牛肋条

黄车达芝士, 肉酱, 澳洲安格斯牛肋条

¥78

## Fruity Yogurt (Berries/ Mango)

SEASONAL FRUIT AND FRESH YOGURT

水果酸奶(莓果/芒果)

时令水果, 坚果

¥28



## Mexican taco

MOZZARELLA AND ONIONS

墨西哥肉酱薄饼

马苏里拉芝士, 洋葱

¥58



## Sautéed prawns with olive oil

OLIVE OIL, LIME WITH PRAWNS

西班牙油蒜虾

橄榄油, 青柠, 大虾

¥68



# DESSERT

To indulge all your craving for sugar, we have our seasonal house desserts from fruity to creamy. Just the right amount of sweetness for your day.

## Strawberry cake

WHITE CHOCOLATE, VANILLA  
STRAWBERRY

草莓蛋糕

白巧克力, 牛奶香草荚, 草莓

¥55



## House tiramisu

MASCARPONE CHEESE, COFFEE WINE, BRANDY  
ESPRESSO, CREAM, FINGER BISCUIT

提拉米苏

马斯卡彭, 咖啡酒, 白兰地, 咖啡浓缩液  
淡奶油, 手指饼干

¥55

## Pistachio cheese mousse

PISTACHIO SAUCE, CARAMEL CRISPS  
KIRI CHEESE

开心果芝士慕斯

开心果酱, 焦糖脆, KIRI芝士

¥68



## Fig cheesecake

DIG, KIRI CHEESE & CREAM

无花果芝士

无花果, 法国KIRI芝士, 奶油

¥55

## Chocolate sensation

CHOCOLATE MOUSSE  
CREAM & FRESH FRUITS

巧克力慕斯

巧克力, 奶油, 新鲜水果

¥58



## COUCOU PLATE

CHEESE CAKE, SEASONAL FRUITS  
BUTTER CRISPS

庆典甜品盘(需提前1小时)

芝士蛋糕, 时令水果, 黄油碎

¥88

# FRUITY



Pineapple &  
passion fruit soda water

菠萝百香果气泡水 ¥38

Soda lemonade

夏日柠檬汁 ¥38

Avocado hazelnut smoothie  
牛油果榛果奶昔 ¥38

Peachy soda water

白桃气泡水 ¥38

Plum sparkling water

青梅马蹄气泡水 ¥38

Strawberry smoothie  
草莓奶昔 ¥38

# HOUSE BUFFALO

Buffalo dirty

原味水牛奶脏咖啡 ----- ¥38

Coconut water Buffalo dirty

椰子水牛奶脏咖啡 ----- ¥38

Caramel peanut Buffalo dirty

焦糖花生水牛奶脏咖啡 ----- ¥38

Orange peppermint dirty

薄荷橙水牛奶脏咖啡 ----- ¥38

# SEASONAL

Iced lemon tea

冰摇柠檬茶 ----- ¥38

Iced elder tree with white peach

冰摇接骨木白桃茶 ----- ¥38

# LIMITED

Jasmine Geisha

瑰夏茉莉冷萃 ----- ¥40

Cold Brew Natural Geisha

冷萃日晒瑰夏 ----- ¥58

Cold brew Yuzu geisha

冷萃柚子瑰夏 ----- ¥48

Tangerine geisha with cream

橙香奶盖瑰夏 ----- ¥48

# TEA

Cold brew peach oolong

冷萃白桃乌龙 ----- ¥48

Cold brew jasmine

冷萃茉莉花茶 ----- ¥48

Cold brew earl grey

冷萃伯爵红茶 ----- ¥48

# ORIGINAL

Coconut latte

椰风拿铁 (热/冰) ¥38

Jasmine Americano

茉莉花茶美式 (热/冰) ¥35

White Peach Oolong

白桃乌龙美式 (热/冰) ¥35

Cinnamon caramel

肉桂焦糖拿铁 (热) ¥38

Iced orange americano

夏日柑橘冰美式 (冰) ¥33

Earl grey Americano

伯爵红茶美式 (热/冰) ¥35

Caramel peanut

butter latte (热/冰) ¥39

烤焦糖花生拿铁

Osmanthus oats

dirty (冰) ¥38

燕麦桂花脏咖啡

# COFFEE

Classic americano

经典拼配美式 (热/冰) ¥25

Café au lait

欧蕾咖啡 (热/冰) ¥33

Flat white

澳白 (热) ¥35

(所有咖啡可加3块更换为日晒瑰夏SOE咖啡豆)  
带浓郁花香和牛奶巧克力风味