

**COUPETTE**

# FOOD MENU

## SHARING PLATES

### CHEESE PLATE - 15

12 Months Comte | Brie | Goats | Blue |  
Sourdough | Chutney | Cornichons.

### CHARCUTERIE PLATE - 15

3 Pepper | Duck | Pork & Pistachio | Chorizo |  
Sourdough | Mustard | Cornichons.

### THE BIG PLATE - 28

Cheese Plate + Charcuterie Plate  
+ Olives.

## SANDWICHES

### CROQUE MONSIEUR - 13

Smoked & Braised Ham | Mornay | Sourdough |  
Gruyere | Mustard & Cornichons.

## SIDES

### BLUE CHEESE FRIES - 8

Blue Cheese | Mornay

### PADRON PEPPER - 8

Salt & Love

### SQUID - 9

Fried Rings | Lemon Aioli

### FRENCH FRIES - 7

Ketchup | Mayo

# COUPETTE

Inspired by France, but proudly London, Coupette offers high quality, great value drinks that are expertly made & simply served.

Coupette was opened in June 2017 as a creative outlet with a huge passion for Calvados, attention to authenticity and unpretentious style. Coupette soon became a London neighbourhood bar with a French accent and an international reputation, winning the industry's top awards and accolades.

Prioritising results over techniques, Coupette's drinks are presented in beautiful classic glassware and consciously balanced for simplicity and discovery. Complex ideas and lengthy procedures take place behind the scenes rather than as showy garnishes, leaving Coupette's guests free to explore the stories, flavours and nuances of the drink through the act of drinking it.

A discretionary service charge of 13% will be added to your bill.  
For advice on allergies and intolerances please contact a member of staff.

# COCKTAILS

## SGROPINNO – 13

Highland Park 12 |  
Bacardi Carta Blanca |  
Trois Rivieres Blanc | Melon |  
Exotic Tonka Cordial |  
Passionfruit | Orange Wine |  
Crémant |  
Champagne Sorbet



**Sweet & Sour | Fizzy | Light**

A cross between a Porn Star  
Martini & Sgroppino. Yes it  
comes with “ice-cream”

## BELLINI – 13

Bombay Sapphire | Brugal 1888 |  
Bubble Gum | Chambord  
Super Sour Candy | Crémant |  
Gummieesssssssss



**Sour | Fizzy | Refreshing**

A Disco Sour Candy Bellini.  
There was no better way to  
describe it

# COCKTAILS

## SPRITZ – 13

Fig Ovidi Armagnac |  
Courvoisier VSOP |  
Floc De Gascogne | Elderberry |  
Sassy Rose Cider |  
London Essence Peach Soda



**Fruity | Fizzy | Refreshing**

Show me a bolder or more  
interesting Spritz. I'll wait.

## GIMLET – 13

The Macallan Double Cask 12 yrs |  
Chateau De Breuil Fine |  
PDC White |  
Apple & Wasabi Consommé



**Sour | Umami | Boozy**

Imagine a lush, green  
paradise with a hint of spicy  
Wasabi!

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# COCKTAILS

## MILK PUNCH – 13

Grey Goose |  
Chai Syrup | Mr.Blacks |  
Espresso | Guinness |  
Amontillado | Amaro |  
Minus Cream



Dark | Rich | Smooth

If you are just like us and  
you can't decide between  
Coffee and Guinness in the  
morning.

## MARGS. – 13

Montelobos Mezcal |  
Midori | Coconut Whey |  
Acidified Lemon Verbena | Salt



Sour | Disco | Refreshing

Midori Sour? Mezcal  
Margarita?? How about  
both?

# COCKTAILS

## BOULEVARDIER – 13

Peanut Butter Dewars 12yrs |  
Rose Berry Vermouth Blend |  
Strawberry & Banana Jam |  
Campari



Bitter | Berry | Boozy

Peanut Butter Jam Scotch  
Negroni? You got it.

## SOUR – 13

Kumquat Knob Creek Rye |  
Vida Mezcal | Yuzu |  
Blood Orange Shrub |  
Black Lime



Sour | Smoky | Refreshing

What happens when you use  
a lot of unusual citrus? Well,  
this happens.

# COCKTAILS

## OLD FASHIONED – 13

Angel's Envy Bourbon |  
Courvoisier VSOP |  
Nopal Cactus |  
Ricotta Whey | Green Tortillas |  
Prickly Pear



Spicy | Flavourfull | Boozy

We tend to be french but  
who doesn't like a Mexican  
breakfast from time to time.

## MARTINI – 13

Patron Silver Tequila |  
Match Infused |  
Pear & Gooseberry Noilly Prat |  
Curry Tincture



Green | Dry | Boozy

Tequila is the new gin.  
Change our minds while you  
sip on this Tequila Martini.

# COUPETTE CLASSICS

## CHAMPAGNE PINA COLADA – 15

Bacardi Carta Blanca | Eminente 3yrs |  
Agricole Rhum | Pineapple x2 | Coconut Sorbet |  
Moet & Chandon Brut

## CHOCOLATE & RED WINE – 13

Santa Teresa | Brugal 1888 | Rubis Chocolate Wine |  
Mozart Dark Chocolate | Cocoa x2 |  
Minus Cream | De Gras Red Wine Blend.

## BOARD ROOM – 13

Hennessy VS | Dubonnet | Cherry Heering |  
Noix De St. Jean | Mr. Black | Smoke

## APPLES – 11

Sassy x Coupette Calvados |  
Clarified Apple Juice | Carbonated

# GUILT FREE

## COCKTAILS:

### PINADA - 7

Pineapple x2 | Coconut Sorbet |  
London Essence Roasted Pineapple Soda.

### LOW COST NEGRONI - 7

Lyre's Italian Orange | Fake Vermouth |  
Blood Orange Shrub.

### NO REGRETS SPRITZ - 7

Elderberry | Fake Lime | Blueberry & Muffin Soda.

## SODA

London Essence Soda Water	3
London Essence Tonic Water	3.5
London Essence Peach & Jasmine Soda	3.75
London Essence Roasted Pineapple Soda	3.75
London Essence Pink Grapefruit Soda	3.75
London Essence Ginger Beer	3.75
London Essence Ginger Ale	3.75
Coke	3.5
Diet Coke	3.5
Elderflower Soda	3.5

# WINE

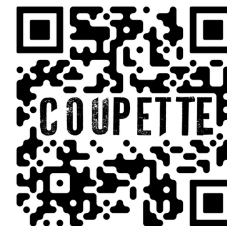
RED	125ml	175ml	BTL
Merlot	7	9	30
Malbec	8	10	35
Pinot Noir	9	11	40
Bordeaux	13	15	70

ORANGE	125ml	175ml	BTL
French Orange	11	12	45

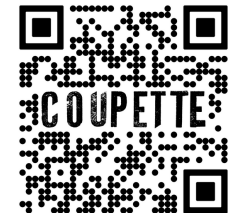
ROSE	125ml	175ml	BTL
Rose de Provence	11	12	45

WHITE	125ml	175ml	BTL
Viognier	7	9	30
Sauvignon Blanc	8	10	35
Gewurztraminer	9	11	40
Riesling	10	12	45

## SPIRITS



## CALVADOS



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# BUBBLES

<b>SPARKLING</b>	<b>175ml</b>	<b>BTL</b>
Château Cossée Crémant de Loire	10	50
Moët & Chandon Brut Imperial NV	15	70
Moët & Chandon Brut Imperial Rose		90
Ruinart Blanc De Blanc		120

<b>CIDER/POIRE</b>	<b>BTL</b>
Sassy Le Vertueux   Poire	6
Sassy La Sulfureuse   Pink	6
Sassy La Inimitable   Cider	6
Sassy Small Batch   Cider	7

<b>BEER</b>	<b>BTL</b>
Lager	6
Pale Ale	7
Sour	7
Dark Beer	8

<b>NA BEER</b>	<b>BTL</b>
Lucky Saint	5

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