



The Legend since 1959

Pure Swiss Alpine Experience



Our food is made with high quality local and fresh ingredients. We supply from the best farmers and growers of the region. These exceptional products are prepared by our Chef and his team to offer you a great moment of pleasure and sharing. Here, raw products are peeled, cut, sliced, scaled, deboned, simmered, deglazed or even emulsified.

We cook like at home with simplicity and with love of local products.




Coucou ! Welcome ! Willkommen ! Benvenuto !

Hotel, Café and Bar open 7 days a week, 8 am – 10 pm.
Restaurant open Wednesday to Saturday, 12 am -14 pm and 7 pm -10 pm.
Restaurant open Sundays from 12 am to 3 pm and from 7 pm to 10 pm.
On Monday and Tuesday our cuisine offers only fondues and snacks.








For an aperitif, to share or just for snacking.

Coucou Platter	29
<i>Meats (Swiss dried meat, Ham, Cured Bacon, Dry Sausage) and Mountain cheeses of the Montreux dairy.</i>	
Regional Dried Meat Platter.	
- Large portion	29
- Small portion	16
Cheese platter from Mr. Frioud, the master cheesemaker in Montreux	26
 Our fresh crunchy vegetable dips and Tapenade	16
Mountain quiche with dried bacon and regional cheese of Jaman	19
Truffle croque-monsieur	23



The Appetizer.

 Salad with gourmet crunchy vegetables and rustic seasoning	15
 Our Mix of Young Shoots from the Marketgardner, Olive Vinaigrette	12
Our Caesar Salad with Braised Poultry	26
<i>Sugar Salad, Parmesan, Egg, Croutons, Chicken</i>	
 Aubrac beef carpaccio of our region - just as we like it.	
- As an entrée	26
- As a main course with salad and French fries	34
Forest scented pumpkin soup	19
Chef's soup of the day according to the arrivals	18



Dishes That We Love.

Parisian Beef and Marrowbone	42
<i>A selection of the best pieces of beef of the region from our master butcher. Accompanied with Roasted Apples and double cream, chives.</i>	
Our Beef Tartar minute by our Chef	34
<i>Served with chips and salad.</i>	
The Coucou Burger made from meat of our village of Caux/Montreux	30
<i>A delicious burger made using meat from our village of Caux/Montreux, by our friend and neighbour David Huber, Aubrac Beef Producer. Served with chips and salad.</i>	
Local Aubrac beef carpaccio of the region - just as we like it with salad and French fries	34
Tender and juicy pork chop from our mountains	36
Braised Lamb Shank	38
<i>Mountain Honey Juices and marjoram, slow cooked for 48 hours.</i>	
The Farm Poultry Supreme, Thyme Sauce	28
<i>Farm Poultry of premium quality.</i>	
Duck Fillet, Raspberry and Balsamic Vinegar	34
<i>Duck Fillet cooked at a low temperature, Raspberry sauce and Balsamic Vinegar.</i>	
Fish of the Day	30
Mediterranean Sea bass and creamy parsnip	34
Butternut and pumpkin risotto	26

*Our toppings change weekly depending on the season and the shipments
of our growers. Our team will guide you.*



The Traditional Dishes of Coucou.

Homemade Alsatian choucroute (Sauerkraut), a traditional specialty from our chefs!	38
CouCou röstis	22
Papet Vaudois	28
Rustic Coucou macaroni	25
Regional Cheese Fondue of Col de Jaman	24
<i>A clever mix of Gruyère and Cheese of Jaman, the cheese of Hauts-de-Montreux. - Accompanied by Cured Meats of the mountain (extra – Chf. 12.- / person).</i>	
Cheese Fondue With Tomatoes and Crisp Vegetables	26
<i>A clever mix of Gruyère and of local cheeses of Jaman with an equally clever addition of tomatoes. - Accompanied by Cured Meats of the (extra – Chf. 12.- / person).</i>	
Cheese Fondue with Truffles and Champagne	32
<i>Too good, truffles, champagne, a unique fondue! - Accompanied by Cured Meats of the mountain (extra – Chf. 12.- / person).</i>	
Full Croûte	26
<i>A cheese gratin, bread, white wine, cured ham and a perfect egg. It's simple, it's good.</i>	
Croûte Gratin with Cheese from our Alpine Pastures	20
<i>Cheese gratin, bread, white wine.</i>	
Gratin with raclette cheese, potatoes and dry bacon	24

All our fondues are served with bread, grenaille potatoes and salad.



Braséros on the terrace.

Only local Beef	38
Chicken and more Chicken!	32
CouCou Mix Grill	36

Accompanied by fries and salad and a terrace in the sun, life is good!



The Rotisserie, tradition since 1959, the week-end.

Whole Roasted Cockerel

34

The Historic Signing of CouCou, a tribute to Charles and Vera Rust who opened this establishment in 1959. Whole roasted cockerel in the rotisserie, or in the fireplace depending on the season. Accompanied by vegetables sweetened with cooking juices.

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Our Children, our Love.

Farm Braised Ham and Chips

12

Poultry Supreme and Chips

12

Sea bass fillet

12

Cheese.

Cheese Plate of Mr. Frioud

12

A selection of matured Cheeses from the Montreux Dairy.



Our Homemade Desserts.

The Tart Tatin and Vanilla Ice Cream

12

Double Cream Meringues of Gruyère with fruits of the season

12

With extra scoop of vanilla ice cream, + 4 Chf.

Homemade Tarts, Cakes and Desserts of the Day on the Buffet

10

The chocolate cake and vanilla icecream

14

10 minutes of cooking.

Ice cream and Mövenpick Sorbets, scoop

4

Swiss Chocolate, Coconut & Chocolate, Macadamia & Dulce, Double Cream and Meringue, Stracciatella, Caramelita, Vanilla, Crisp Espresso, Strawberry, Lemon, Passion Fruit and Mango.

CouCou...

AU VERRE, SANS ALCOOL – 20 CL.

- Thé froid, jus d'orange ou de pomme 3

BIÈRES & PRESSION

- Bière pression Boxer 5.2 % 25 cl. 5 | 50 cl. 8
- Bière Artisanale La Blanche du Jorat 5.5 % 33 cl. 8
- Docteur Gab's Tempête blonde 8 % 33 cl. 8
- Docteur Gab's Château ambrée 7 % 33 cl. 7
- Docteur Gab's Ipanema fruitée 6 % 33 cl. 7

CHAMPAGNE & BUBBLES – 10 CL.

- La coupe de Prosecco Bollicina 12% 8 | 75 cl. 42
- La coupe de Veuve Clicquot Brut 12 % 17 | 75 cl. 120
- La coupe de Taittinger Brut 12 % 15 | 75 cl. 100
- Kir Royal au Taittinger Brut 12 % 17
- Apérol Spriz 15
- Hugo Cocktail 14

VINS AU VERRE BLANC – 10 CL.

- #2, La Cave Vevey-Montreux, Chasselas 4
- Clos de Plan Chailly, La Cave Vevey-Montreux, Chasselas 6
- Johannisberg, Domaine du Mont d'Or Valais, Sylvaner 9
- Chardonnay Abbotts & Delaunay, France/Pays D'oc 7
- Secret de Famille, Jaboulet Aîné, Venthoux/France, Viognier 7
- Kir Vin Blanc (Cassis, Pêche, Framboise, Myrtille) 7

VINS AU VERRE ROUGE – 10 CL.

- #1, La Cave Vevey-Montreux, Gamay 4
- La Perle Noire, Domaine du Mont d'Or, Assemblage 8
- Cabernet Sauvignon, Abbotts & Delaunay, France/Pays D'oc, 7
- Si Mon Père Savait, Bernard Magrez Assemblage, France/Roussillon 7

VINS AU VERRE ROSÉ – 10 CL.

- #3, La Cave Vevey-Montreux, Rosé de Gamay 4
- Œil de Perdrix, La Cave Vevey-Montreux, Rosé de Pinot Noir 6
- Whispering Angel, Château d'Esclans France/Provence, Assemblage 9

RHUM – 4 CL.

- Havana 3 ans 40 % 10
- Havana Especial 40 % 12
- Zacapa 23 40 % 15
- Arcane Extraroma 40% 16
- Angostura 1919 40 % 15
- Clément Canne Bleue 50 % 16
- Gosling Old Rum 45 % 20

GIN – 4 CL.

- Hendrick's 41.4 % 14
- Tanqueray LDG 43.1 % 12
- Tanqueray Rangpur 41.3 % 14
- Nordès 40 % 16
- Jinzu 41.3 % 16
- Mare 42.7 % 16

VODKA – 4 CL.

- Ketel One 40 % 14
- Grey Goose 40 % 16
- Grey Goose Poire 40 % 16
- Beluga 40 % 16

TEQUILA/MEZCAL – 4 CL.

- Don Julio Blanco 38 % 14
- Don Julio Reposado 38 % 14
- Mezcal Buen Sucesso 40 % 16

WHISKY – 4 CL.

- Bulleit Rye 45 % 14
- Talisker Port Ruighe 45.8 % 16
- Caol Ila 43 % 16
- Nikka Coffey Grain 45 % 16
- Hudson Bourbon 46 % 18
- Glenmorangie Nectar d'or 46 % 18

VERMOUTHS, BITTERS & ANISÉS – 4 CL.

- Grand Classico 15 % 8
- Vermouth Rouge / Blanc 15 % 8
- Porto Rouge 20 % 8
- Ricard 45 % 8

COGNACS, LIQUEURS & EAUX DE VIE – 4 CL.

- Cognac Courvoisier VSOP 40 % 16
- Hennessy Fine de cognac 40 % 16
- Abricotine Morand Du Valais 43 % 12
- Williamine Morand du Valais 43 % 12
- Hierba Morand 31.5 % 12
- Liqueur de Framboise Morand 43 % 10
- Absinthe Green Velvet 48 % 16
- Chartreuse Verte 55 % 12
- Amarretto 28 % 12
- Marie Brizard 25 % 12
- Limoncello 30 % 12
- Grappa Di Tignanello 42 % 17
- Grappa Nonino Moscato 41 % 14

EAUX MINÉRALES

- Henniez Bleu Naturelle 33 cl. 4 | 75cl. 7
- Henniez Verte Pétillante 33 cl. 4 | 75cl. 7
- Perrier 33 cl. 5

JUS DE FRUITS

- Les Jus d'Exception d'Opaline (Valais), 25 cl. 7
- Pommes & Sureau ; Pommes & Framboises ; Poires & Coings*
- Jus Granini Orange, Ananas 30 cl. 6
- Jus de Pomme pétillant Ramseier 33 cl. 6

LIMONADES

- Rivella Rouge 33 cl. 6
- Nестea Pêche 25 cl. 6
- Fizzy Limonate Limone 33 cl. 6
- Swiss Mountain Tonic 20 cl. 6
- Tonic ou Ginger Beer Fever Tree 20 cl. 6
- Coca-Cola ou Coca-Cola Zero 33 cl. 6
- Sanbitter 10 cl. 6
- Red Bull 25 cl. 8

CAFÉ, THÉ & INFUSIONS

- Café, Espresso, Ristretto, Décaféiné 4
- Double Espresso, Ristretto 6
- Cappuccino, renversé 6
- Latte Macchiato 6
- Thés et Infusions 4
- Ovomaltine ou Chocolat, chaud ou froid 6

COCKTAILS

- Cocktails avec Alcool Mojito, Caipirinha, etc. 15
- Cocktails sans Alcool 12

A TOUTE HEURE

- Pâtisseries maison, assiettes de charcuterie et fromage





#coucoumontreux

Le CouCou, Café-Restaurant & Hôtel.

Your CouCou Team:

- Manager : Jérôme Miserez.
- Established by: Mayer Family.

Allergies:

- We're at your disposal! On request, our employees will gladly provide you with information about the dishes which can trigger allergies or intolerances.

Trip Advisor and other social networks:

- We're here for you and at your service. If something does not suit you, feel free to inform us, we are here to help.

Fees and service included, Prices incl. VAT in CHF.

Origin of our products:

Beef/pork/veal (Switzerland), Lamb (Ireland), Meats (Switzerland), Poultry/Duck (France), Salmon (farmed in Norway/Scotland), Fish (Atlantic/Mediterranean), Vegetables (Switzerland & Europe).