



Enjoy Switzerland's Cheese Fondue At Duxton, COUCOU Restaurant

Description

I discovered [COUCOU Restaurant](#) when surfing the internet for something new for dinner.



They are not new to the F&B scene here, as I recall driving past several times. But all along, I just thought it was just another Western cuisine place.

Having visited Switzerland once and savoured their renowned cheese fondue, I've developed a fondness for Swiss cuisine. But my all-time favourite Swiss dish? That would have to be Rosti.

Nestled in the Duxton area (**9 Craig Road, Singapore 089669**), this has to be a rather popular place with expatriates. It was rather packed when we arrived.



There were only 2 of us, we had to be picky about our choice of food lest there's wastage.

We went with the cheese fondue, Fondue Moitié-Moitié sans Alcool (v) (original Swiss recipe without alcohol).

Do note that if you wish to order the cheese fondue, you have to order for a minimum of 2 persons. That said, if you come in a group of more than 2, you can still order for 2 persons.

For the basic price, it's just cheese and bread. The bread is refillable, so you can have subsequent servings till you finish all the cheese.







The cheese is light and mildly sweet. If you find just having bread a bit too boring, there are add-ons (for extra charge of course).

We ordered the mixed Coucou pickles. It was a good match with the cheese. Highly recommended.

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Next up, we ordered the good old Rosti with veal sausage and onion sauce.

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The potato was nicely charred. It was crisp, buttery and fragrant. I loved the combination with the onion sauce. It added extra flavour to the potatoes. Can't have enough of it!

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The cheese fondue was too much for the 2 of us, and we only had a small room for desserts. The helpful service staff recommended we try their Swiss Meringues Served with Red Fruits and Double Cream from Gruyère.

We love meringues. It was not overly sweet. The whole thing dissolves when you bite down, and the ¼ber-thin meringues shatter into a million tiny bits and disappear, leaving nothing but a trace of sweetness. What's left is the smooth sensation of creamy-rich butterfat from mountain cream.

Personal Verdict

Food: 4/5 (not something I crave but it's a refreshing change from the usual)

Ambience: 4/5 (lovely place for casual dining and friends gatherings. But not suitable if you wish to have a more intimate conversation due to the tables being put together too closely)

Service: 4.5/5 (helpful and attentive. no complaints)

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Author

kevinyeo