

ENTREES FROIDES/COLD APPETIZER

La Terrine de Foie Gras

Apple cloves compote, morello cherry sauce, chardonnay gelée
295

La Betterave

Beetroot and green apple medley
ginger and yogurt coriander ice cream
95

La Salade Métis "Vegan"

Organic trio quinoa, avocado, leek, baby spinach, parsley
red radish, semi dried tomato, basil pesto, kalamata olive coulis
turmeric, pumpkin and flax seeds
110

ENTREES CHAUDES/HOT APPETIZER

La Courgette "Tempura"

Zucchini flower tempura stuffed with fresh mozzarella cheese
125

Les Escargots

Roasted mushrooms stuffed with snails
and garlic parsley butter
135

Le Foie Gras Poelé

Our legendary pan seared hot foie gras
port and raspberry reduction, morello cherry, roasted apple
395

LE CRU / RAW BAR

Le Carpaccio (df)

Sword fish carpaccio, ginger, red radish
shallots, ponzu
105

Le Tartare de Thon

Yellow fin tuna tartare, crispy parma ham and organic egg
145

NOS SOUPE/SOUP

Le Crabe

Crab soup with homemade ravioli and croutons
145

NOTRE BONNE VIANDE/OUR GREAT MEAT

Le Steak Tartare

with old fashioned French fries
180 grs = 245

Le Steak au Poivre

Beef tenderloin, black pepper sauce
french fries
180 grs = 325

Le Porc

Pork belly, truffle mashed potatoes
eggplant caponata, apple cider sauce
225

La Caille

Roasted quail stuffed with duck, vegetables millefeuille
mashed potatoes, honey coriander sauce, mashed potatoes
265

L'Agneau

Slow cooked lamb shank
chickpeas and winter fruits couscous
265

NOS PRODUITS DE LA MER/FISH & SEAFOOD

Le "Mixed Grill"

Seafood platter with grill lobster
shrimps, barramundi, tuna, squids
675 for 2 pers

La Langouste "Frites"

Roasted bamboo lobster
spicy mayonnaise and french fries
575

Le Barramundi

Caramelized barramundi
with black pepper sauce and spinach
195

Tous nos pains son faits par notre équipe de boulangers

All breads are made in house by our bakery team

NOS PÂTES/PASTA

Les Linguinis aux "Fruits de Mer"

Linguini, sea prawns, squid, scallop, clams and mussels
235

Les Gnocchis

Homemade potato gnocchi with gorgonzola sauce
155

STREET FOOD

Les Palourdes

Fresh clams cooked with garlic, dry chili white wine
105

Les Poulet "BBQ"

Chicken stuffed with mushrooms BBQ sauce
125

Pizza "Truffe Noire"

Black truffle and mozzarella cheese pizza
215

Burger au Foie Gras

3 mini foie gras and wagyu burger
275

Les Gyozas

Chicken and prawn gyoza
75

NOS GARNITURES - SIDES

Baby organic vegetables

Organic mesclun salad

Organic white rice

Mashed potatoes




Garlic bread

French fries

48

- Items are subject to availability -

All Prices Are In Thousand Rupiah
& Subject To 8% Service Charge And 10% Government Tax

 Vegetarian  Containing Pork  Containing Nuts

(df) Dairy Free  Non Gluten  Vegan

MÉTIS