

MENU DEJEUNER/DAILY SETS MENUS

Mediterranean Menu 155

Daily Starter
Pasta Of The Day
Ice Cream or Dessert add 20

Meat Menu 165

Daily Starter
Meat Of The Day
Ice Cream or Dessert add 20

Fish Menu 175

Daily Starter
Fish Of The Day
Ice Cream or Dessert add 20



ENTREES FROIDES/COLD APPETIZERS

La Salade de Quinoa (df)

White quinoa, avocado, shallots, baby spinach
flax & pumpkin seeds, roasted pumpkin
55

La Betterave

Beetroot and green apple medley
ginger and yogurt coriander ice cream
65

La Terrine de Foie Gras

Apple cloves compote, morello cherry sauce
chardonnay gelée, toasted brioche
295

La Soupe de Concombre

Cucumber soup, tuna tartare, crispy noodles
58



ENTREES CHAUDES/HOT APPETIZERS

Le Foie Gras Poelé

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

NOTRE BONNE VIANDE/OUR GREAT MEAT

La Milanese

Chicken milanese, wild arugula
75

B.P.S-Black Pepper Steak

Australian tenderloin, black pepper sauce
120 grs = 205

Le Steak Tartare

with old fashioned french fries
180 grs = 245



NOS PRODUITS DE LA MER/FISH & SEAFOOD

Le Barramundi

Caramelized barramundi
with black pepper sauce
and spinach
165

Le "Mixed Grill"

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



STREET FOOD

Small Dish

Pizza "Truffe Noire" 215

Black truffle & mozzarella cheese pizza

Main Dish

Les Palourdes 95


Fresh clams cooked with garlic
dry chili white wine broth
250 grs

Les Gyozas 75 (df)

Chicken & prawn gyoza

Métis Wagyu Burger

Our burgers are made from Australian
wagyu beef served
with mesclun salad & french fries

Cheddar cheese 168
Homemade pork bacon & cheddar cheese  178
Jalapeños & cheddar cheese 178

Métis Vegan Wrap 65

Beetroot hummus, cucumber, zucchini
chick peas, sweet potato fries
crunchy végétales

Tous nos pains son faits par notre équipe de boulangers

All breads are made in house by our bakery team

LE CRU / RAW BAR

Le Carpaccio (df)

Sword fish carpaccio, ginger, red radish
tuna tartare, shallots, ponzu
85

Tartare de Thon

Yellow fin tuna tartare, crispy parman ham
95



NOS PÂTES/PASTA

Les Gnocchis

Homemade potato gnocchi, gorgonzola piccante, walnut, raisin
95

Les Linguinis

Crab & sea prawn linguini
130



NOS GARNITURES/SIDES

French fries

Organic white rice
Mashed potatoes
25

Garlic bread

Organic mesclun salad
Organic végétales
25



NOS DESSERTS/DESSERT

Chocolate Profiteroles

Vanilla ice cream, chocolate sauce
60

L'Ananas

Pineapple carpaccio
with coconut sorbet
60

Pista Choc...

Dark abinao chocolate soufflé
pistachio ice cream
(please allow us 25 mn.....)
85


Le Chocolat Sensation

Chocolate cream and icing
chocolate sorbet
chantilly chocolate, trendy sauce
85

L'Assiette de Fruits

Seasonal Fruits Platter
55

Selection of Home Made Ice Cream & Sorbet
40 / Scoop

 Vegetarian  Containing Pork  Containing Nuts

(df) Dairy Free  Non Gluten  Vegan

MÉTIS

- Items are subject to availability -
All Prices Are In Thousand Rupiah
& Subject To 8% Service Charge And 10% Government Tax