

ENTRÉES

ŒUFS COCOTTE À LA TRUFFE

120

Baked farm eggs topped with a creamy mushroom and Parmesan mixture, drizzled with white truffle oil and served with grilled sourdough bread.

ESCARGOTS À L'AIL NOIR

130

Classic French snails in parsley sauce, served with crispy croutons and a touch of black garlic sauce.

STEAK TARTARE DE WAGYU

190

Finely diced Wagyu tenderloin seasoned with herbs, capers, and spices, topped with a delicate Mornay Foam and served with home made crispy potato chips.

TERRINE DE FOIE GRAS

280

Velvety foie gras terrine, served with balsamic reduction, and apple compote. Served with Baguette.

SAINT-JACQUES AUX ÉCHALOTES

180

Delicate scallops seared to perfection, served with a shallot cream sauce, sautéed zucchini, and topped with salmon roe for a touch of elegance.

THON EN CARPACCIO AVEC PÂTÉ

150

Finely sliced raw tuna served with pâté, toasted brioche, berry compote, and a salmoriglio.

CARPACCIO DE SAUMON FUMÉ

150

Smoked salmon served with blood-orange vinaigrette, orange segments, fresh fennel, and toasted brioche.

POTAGES

SOUPE À L'OIGNON GRATINÉE

100

Classic French onion soup topped with gratinéed Emmental cheese; served with grilled sourdough.

SOUPE TOMATES ANCIENNES

100

Rich heirloom tomato soup, finished with basil oil and served with gratinéed cheese croutons.

VELOUTÉ FAÇON VICHYSSOISE

100

Leek and potato soup with charred leeks, blue crab, salmoriglio, and toasted brioche.

SOUPE AUX CHAMPIGNONS

110

A hearty blend of mixed mushrooms, garnished with fresh herbs and a drizzle of truffle oil, served with grilled sourdough.

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SALADES

SALADE SAUMON FUMÉ ET GOYAVE

A fresh, vibrant salad of delicate smoked salmon, crunchy jicama, peppery rocket, toasted cashews, and tangy guava vinaigrette.

140

SALADE NIÇOISE

A classic Niçoise salad with grilled tuna, olives, capers, and fresh herbs, tossed in a lemon vinaigrette—a vibrant Provençal dish celebrating the flavors of Nice.

140

BURRATA CANTALOUE

Creamy burrata paired with heirloom tomatoes and grilled cantaloupe, drizzled with balsamic reduction, and served with toasted brioche.

150

SALADE DE CAMEMBERT

Fried Camembert with beetroot, spinach, almonds, and honey balsamic dressing.

130

PLANCHES À PARTAGER

HUÎTRES PARC SAINT- KERBER

Premium oysters from Cancale, served with orange mignonette and fresh lemon.

90

(per piece)

HUÎTRES FRAÎCHES

Three fresh oysters from West Lombok, served with orange mignonette and fresh lemon.

120

PLATEAU DE FROMAGES

A curated selection of artisanal cheeses — Emmental, Camembert, Comté, blue cheese, chèvre, Mimolette, and Saint-Paulin — served with crackers, seasonal fruit, nuts, and honey.

270

PLANCHE DE CHARCUTERIE

A refined assortment of cured meats — jamón, Serrano bodega, chorizo picante, salame de Lyon, coppa, mortadella, and prosciutto crudo — served with cornichons, pickles, and crusty bread.

270

PLANCHE MIXTE

A selection of cured meats, artisanal cheeses, seasonal fruit, pickles, and crusty bread — perfect for sharing.

270

Our sharing plates are designed for two people. For larger groups, please inform our service staff.

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PLATS PRINCIPAUX

CANARD Á L'ORANGE

260

Seared duck breast glazed with a smoked blend of Blood and Kitamani oranges, served with potato pavé and silky pumpkin purée.

POULET GASTON GÉRARD

240

Probiotic chicken in a white-wine mustard sauce, gratinéed with Emmental cheese and served with potato gnocchi.

SAUMON GRILLÉ D'HERBES

300

Salmon with smoked tarragon beurre blanc, mashed potato, and ikura pearls

BOEUF BOURGUIGNON JARD'OR

290

Slow-braised beef in a red-wine and port sauce, served with creamy mashed potatoes, mushrooms, pearl onions, green beans, and glazed carrots.

ÉCHINE D'IBÉRIQUE

390

Slow-braised Ibérico pork collar with white-wine jus, apple gel, potato fondant, and a fresh fennel salad.

BOEUF EN CROÛTE

690

Wagyu tenderloin wrapped in puff pastry, served with a rich red-wine jus and mixed salad — our take on the famous Beef Wellington.

CREVETTE PAPOUE GRILLÉE

390

Charcoal-kissed Papuan prawns, served with cognac-infused bisque and grilled sourdough.

FOIE GRAS POËLÉ

420

Rich pan-seared foie gras, served with toasted brioche, crispy duck buñuelos, and a bright blackcurrant sauce.

MOULES À LA CRÈME

280

Mussels in a creamy brandy and white-wine sauce, finished with parsley and served with our house-made, fermented crusty fries.

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VIANDES

HANGER STEAK	350
<i>Tender, intensely flavored butcher's cut, grilled to order</i>	
WAGYU PICANHA MB 6	580
<i>Succulent picanha, charred crust, buttery beef richness</i>	
CANADIAN PRIME RIBEYE MB 6	650
<i>Marbled ribeye, robust and juicy, chargrilled</i>	
TENDERLOIN WAGYU	670
<i>Châteaubriand cut, ultra-tender wagyu filet, seared to perfection</i>	
FULLBLOOD SHER RIBEYE WAGYU	1.900
<i>Australia's delicious award winning beef produced by the Sher family</i>	

Each steak is served with one side dish and one sauce of your choice.

SIDES

MOUSSE DE POMMES DE TERRE (POTATO FOAM)
PURÉE DE POMMES DE TERRE (MASHED POTATO)
FRITES (FRIES)

SAUCES

SAUCE AU VIN ROUGE (RED WINE SAUCE)
SAUCE AU POIRE (BLACK PEPPER SAUCE)
SAUCE BÉARNAISE (BÉARNAISE)

ACCOMPAGNEMENTS

GRATIN DE POMMES DE TERRE	75
<i>Layers of tender potatoes baked with herb butter, melted Emmental cheese, and a rich Mornay sauce.</i>	
MOUSSE DE POMMES DE TERRE (POTATO FOAM)	50
<i>Light and airy potato foam, smooth and flavorful, topped with crispy potato skin and fresh parsley.</i>	
FRITES	50
<i>French fries seasoned with Kusumba salt, served with house-made fermented ketchup and mayonnaise.</i>	
PURÉE DE POMMES DE TERRE	50
<i>Creamy, silky mashed potatoes enriched with butter and topped with fresh parsley.</i>	
ZUCCHINI GRILLÉE	70
<i>Charcoal-grilled zucchini topped with Parmesan crumble, vierge sauce, and creamy ricotta.</i>	
ASPERGES GRILLÉES	90
<i>Asparagus finished with smoked beurre monté and grated Parmesan cheese.</i>	

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