

## 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 VICHYSOISE

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 CANTALOUPE

*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

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

260

### POULET GASTON GÉRARD

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

240

### SAUMON GRILLÉ D'HERBES

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

300

### BOEUF BOURGUIGNON JARD'OR

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

290

### ÉCHINE D'IBÉRIQUE

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

390

### BŒUF EN CROÛTE

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

690

### CREVETTE PAPOUE GRILLÉE

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

390

### FOIE GRAS POÊLÉ

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

420

### MOULES À LA CRÈME

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

280

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## VIANDES

### HANGER STEAK

*Tender, intensely flavored butcher's cut, grilled to order*

350

### WAGYU PICANHA MB 6

*Succulent picanha, charred crust, buttery beef richness*

580

### CANADIAN PRIME RIBEYE MB 6

*Marbled ribeye, robust and juicy, chargrilled*

650

### TENDERLOIN WAGYU

*Châteaubriand cut, ultra-tender wagyu filet, seared to perfection*

670

### FULLBLOOD SHER RIBEYE WAGYU

*Australia's delicious award winning beef produced by the Sher family*

1.900

*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

*Layers of tender potatoes baked with herb butter, melted Emmental cheese, and a rich Mornay sauce.*

75

### MOUSSE DE POMMES DE TERRE (POTATO FOAM)

*Light and airy potato foam, smooth and flavorful, topped with crispy potato skin and fresh parsley.*

50

### FRITES

*French fries seasoned with Kusumba salt, served with house-made fermented ketchup and mayonnaise.*

50

### PURÉE DE POMMES DE TERRE

*Creamy, silky mashed potatoes enriched with butter and topped with fresh parsley.*

50

### ZUCCHINI GRILLÉE

*Charcoal-grilled zucchini topped with Parmesan crumble, vierge sauce, and creamy ricotta.*

70

### ASPERGES GRILLÉES

*Asparagus finished with smoked beurre monté and grated Parmesan cheese.*

90

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