

# Lunch & Dinner Menu

*This menu is curated by French cooking techniques, using only the best quality and mentoring by French Chef*



## Charcuterie 'bangkal hitam' Atelier by Richard-Bali

Charcuterie board 150gr	235
Ventrière 50gr	60
Rosemary lardo 50gr	50
Saucisson 50gr	105
Coppa 50gr	65
Guanciale 50gr	90
Lonzo 50gr	65

## Cheese by Pasti Enak Bali

Cheese board 150gr.	195
Tomme 50gr	40
Bluemoon cheese 50r	40
Camembert 50gr.	35
Saint nectaire 50gr	40
Saint patrick 50gr	45
Kanya manchego 50gr	50
Emmenthal 50gr	20
Parmesan 50gr	29

## Home-made artisanal

served with toasted bread	
Olive anchovies tapenade 50gr	49
Pâté de Campagne 50gr	95
Duck Rilletes 50gr	39
Foie gras terrine 50gr	195

## Appetizer

Smoked Salmon on blinis	95
Beef carpaccio	79
Escargot à la parisienne	89
Camembert au gratin	295
with cherry tomato & garlic confit, bread, perfect for 2 person	

## Salads

Caesar Salad Anchovies Dressing	89
add on <b>bacon or chicken (25)</b>	
Pumpkin Feta & Quinoa Salad	89
Roasted pumpkin, rucola, red onion pickled, tomato chery, lime vinaigrette dressing	
Frisée aux Lardons	95
Curly endive, poached egg, bacon, dressing	
Salade de Chèvre Chaud	115
Warm goat cheese on sourdough, mix salad, cashew nut, orange vinaigrette dressing	

## Soup

Soupe à l'Oignon	79
French onion soup, emmental cheese	

## Main Courses

Andouillette à la Moutarde	235
Roasted then grilled home-made Coarse-Grained Tripe Sausage-Like made with Pork, chitterlings, pepper, white wine, onion, Dijon mustard sauce. The taste is an acquired one and the texture is rougher than sausage, as the content is roughly cut 'it's really special'	
Cassoulet	235
White bean stew, Duck leg confit, cured bacon chunks, pork sausage	
Duck Confit	165
Duck leg slow roasted in duck fat, baby potato, mesclun salad, jus	
Poulet échalote et vin rouge	125
Grilled Chicken leg-boneless-, steamed potato, wild rucolla, shalot red wine sauce	
Crab Ravioli (S/L)	89/169
Lobster & Shrimp bisque sauce	
Spinach Ravioli (S/L)	79/149
Sage butter sauce, slice of almond	
Lasagna	145
Beef ragù, béchamel cheese sauce	
Lamb Shank	295
Slow cooked in red wine, mashed potato & broccoli	
<b>Sides</b>	
Sautéed mixed mushroom 100gr	49
Asparagus 100gr	49
Hand cut french fries 150gr	49
Mashed potato 150gr	49
Potato maxime 2pcs	49

## All Time Favorites & Famous

Steak Tartare	265
Hand cut-raw-Beef tenderloin 150gr tartare sauce, hand cut fries, rucola salad	
Entrecôte Café de Paris	495
Black Angus Striploin Mb-2. 300gr, hand cut fries or potato maxime, mesclun salad, classic infused herbs butter	
Filet de Boeuf au Poivre	295
with Gueridon service -old French preparation Premium Bali beef tenderloin 200gr, flambée 'brandy' hand-cut fries & green beans or asparagus <b>SIP black peppercorn sauce with cream or no cream</b>	
Filet de Canard	265
with Gueridon service -old French preparation for fillet Duck breast 200gr, flambé orange liqueur, potato maxime, mesclun salad, green beans <b>choice of sauce, orange sauce or green peppercorn sauce</b>	
<b>Sweet Tooth</b>	
Soufflé-Soufflé-Soufflé.	79
Please ask our staff for "flavour of the day add on: Ice Cream ( 29), Orange Liqueur (69)	
Crème Brûlée	69
Vanilla & coffee	
Chocolate Fondant	79
small chocolate cake with soft outer layer and mellow hot chocolate. vanilla ice cream	
Ice Cream / Sorbet / scoop	29
Vanilla, Salted caramel, Passion fruit sorbet	

Please  
ask your server for  
special today



Scan  
for more info