

Menu Signature

LES CROISSANTS

(Made with premium French butter)

FRENCH BUTTER CROISSANT

45 K

A true indulgence française, delicately crisp outside, soft and buttery inside

HONEY & APPLE CROISSANT

55 K

Crispy layers filled with homemade stewed apples and pure honey

THE TRENDY MIDDAY

(Refined, light & flavorful • Served with a fresh side colored salad)

"FORESTIERE" OMELET

75 K

Soft omelet with parsley-sauteed mushrooms, onion, basil, and melted cheese

"MIMOSA" DEVILES EGGS

75 K

Four halves, tuna cocktail mayo filling, crumbled egg yolk & crispy beef bacon

"GARDEN" VEGGIE QUICHE

85 K

Seared rainbow pepper, carrot, onion, basil, bok choy in a creamy béchamel

"ROQUEFORT" SAVORY QUICHE

95 K

Gourmet blue cheese quiche with potato, caramelized onion, creamy béchamel

SOURDOUGH AVOCADO TOASTS

(Creamy seasoned avocado topped with wild baby rocket)

SMOOTH FETA TOAST

85 K

Roasted eggplant & tomato, poached egg & crumbled feta

SALMON BENEDICT TOAST

120 K

Smoked salmon, poached egg, shaved cucumber & lemon caper emulsion

ICONIC SAVORY

(Timeless classics to crave)

SMOKED HAM & BÉCHAMEL CROISSANT

120 K

Toasted French buttery croissant with house-made béchamel, smoked ham (pork) melted cheese & sautéed herbed mushrooms, served with a shallot side salad

CLUB SANDWICH (CHICKEN OR TUNA)

110 K

Toasted bread layered with Dijon mustard, tomato relish and garlic cream soft egg, lettuce, shaved cucumber, tomato, onion, drizzled shallot vinaigrette

Add French fries or potato wedges with garlic dip + 60 K  



VEGAN



VEGETARIAN



CONTAINS NUTS



GLUTEN FREE



SHELLFISH



SPICY

"ALL PRICES ARE IN IDR AND INCLUSIVE OF SERVICE AND TAX. NO HIDDEN FEES."

HANDCRAFTED SANDWICHES

Great craft breads & creative fillings

FLUFFY BAGELS

(Freshly toasted & generously filled)

THAI CHICKEN BAGEL

130 K

Honey sesame soy chicken, wok-tossed paprika, carrot & bok choy finished with lime coconut cream

SMOKED SALMON BAGEL

150 K

Herbed lemon garlic labneh with crushed pepper, wild baby rocket shaved cucumber & lemon caper emulsion

THE BURGER BLACK PEPPER

(A bold pairing for a flavorful experience)

SLICED TENDERLOIN – BLACK PEPPER SAUCE

160 K

House-made sesame bun layered with garlic cream & ketchup, roasted onion paprika, eggplant, lettuce, tomato, shaved cucumber, bacon & cheese

(AVAILABLE BLUE CHEESE SAUCE) 200 K

Add French fries or potato wedges with garlic dip + 60 K  

MEDITERRANEAN FILLINGS

(Traditional inspiration with a vibrant modern twist)

CHICKEN MECHOUIA

130 K

Grilled tender chicken with roasted tomato & paprika, seasoned with warm oriental herbs finished with an olive-caper cream

MERGUEZ CLUB

150 K

Grilled merguez, fresh salad, tomato-onion relish, shaved cucumber & boiled egg layered in house-made bread with harissa & herbed yogurt cream

AN ORIENTAL ESCAPE

Let yourself be carried away by our spiced grills & warm bread

SHISH KEBABS 170 K LIGHT OPTION "SNACKY KEBABS" 110 K

All our shish kebabs are served on warm shawarma bread, generously spread with their signature sauce, topped with fresh salad, cucumber, tomato, grilled peppers & aubergine, with hand-cut French fries & our homemade garlic dip on the side

CHICKEN SHAWARMA KEBAB – (Shawarma Sauce)

Skewers of tender marinated chicken, seasoned with authentic shawarma spices

LAMB KEFTA KEBAB – (Cacik Sauce)

Traditional home-made spiced lamb kefta skewers blended with fresh herbs

FALAFEL KEBAB – (Tahini Sauce)

Crispy & fluffy chickpea fritters with warm oriental spices, perfectly seasoned and fried

Add an extra Skewer (Chicken or Lamb) + 50 K

Add Harissa Chili  + 20 K

FOR YOU OR TO SHARE

Savory handcrafted bites, silky dips & bold flavors

DIPS & BREAD COMBO

(Warm bread & sun-kissed dips)

VELVETY HUMMUS – (Tahini, garlic & cumin chickpea puree) 🌿🌱🌾 **80 K**

HERBED LABNEH – (Creamy garlic & lemon strained yogurt) 🌿🌱 **80 K**

Add shawarma bread + 20 K each

DIPS & CRISPY BITES

(Crispy bites with mild spices and authentic oriental flavors)

GOLDEN GARLIC FALAFEL – (Tahini dip) 🌿🌱 **3 pcs / 90 K**

CRUNCHY TUNA BOUREK – (Algerian dip) **3 pcs / 90 K**

CROUSTY VEGGIE SAMOSA – (Labneh dip) 🌿 **3 pcs / 90 K**

THE GOLDEN MEZZE CRISPY SELECTION **2 pcs of Each 180 K**

Ultimate crispy & fluffy feast, crafted to shared with our dips

REFINED GOURMET CLASSICS

(A taste of French gourmets, thoughtfully prepared)

"BOURGUIGNONNE" ESCARGOTS CASSOLETTES **110 K**

Snails and mushrooms in a velvety white wine cream, croutons & parmesan

"PROVENÇALE" PRAWNS & CALAMARI 🍤 **130 K**

Seared prawns & calamari, in a creamy chilled herbed tomato relish

"RIVIERA" HONEY MELON & PROSCIUTTO 🍈🌾 **130 K**

Honey and lime seared melon, sliced prosciutto, balsamic glaze drizzle & peanuts

FRESHNESS GALLERY

A journey of fresh garden delights & zesty flavors

SALADS SELECTION

(Fresh, crisp & full of flavor)

"GREEK" FETA SALAD 🌿 **110 K**

Fresh paprika, tomato, cucumber, onion, olives, basil & mint leaves dressed with a lemon shallot vinaigrette, topped soft crumbled feta

"FRENCH" MAGRET DE CANARD SALAD 🍗 **140 K**

Sliced home herbed & pepper dried duck breast, apple, nuts, drizzled with cider vinaigrette & olive oil shallot dressing, finished with golden croutons bread

"THAI" BEEF SALAD 🍗 **150 K**

Sliced beef, fresh vegetables, chili & herbs, coriander, mint & basil with a zesty honey sesame soy dressing, topped with peanuts

La French Touch

Traditional French roots met with our bold signature style

BISTRO SOUL & GRILL

(All our prime cuts are generously served at 200g)

STEAK "FRITES-SALADE" 220 K

Pan-seared prime tenderloin marinated in rosemary & olive oil, cooked with a knob of French butter for a rich, juicy finish. Served with hand-cut French fries, blanched pearl onions & a crisp lettuce salad with shallot vinaigrette (*sautéed vegetables available*)

Choice Of Sauce:  PARSLEY BUTTER 240 K | BLACK PEPPER 260 K
RED WINE 290 K | BLUE CHEESE 320 K

STEAK TARTARE "A LA FRANÇAISE" 260 K

Hand-cut beef tenderloin with traditional French seasoning, Dijon mustard Worcestershire sauce, capers, cornichons & egg yolk, complimented by French fries, wild baby rocket, shallots vinaigrette & toasted bread

GOURMET CORDON BLEU 200 K

House-made cheesy chicken cordon bleu stuffed with smoked ham (pork) paprika & carrot, accompanied by a vibrant medley of pan-seared vegetables

HONEY GLAZED MAGRET DE CANARD – (DUCK BREAST) 240 K

Pan-seared duck breast honey shallots balsamic reduction, caramelized pineapple alongside sautéed garlic potatoes & seared parsley mushrooms

RAINBOW LAMB SKEWERS – (BROCHETTES D'AGNEAU) 330 K

Grilled tender lamb leg skewered with colorful peppers, tomato & onion paired with hand-cut parsley potato wedges & honey-Dijon mustard sauce

SWEET & SAVORY GARDEN – LE "SUCRÉ-SALÉ"

Wok-seared colorful vegetables in a honey sesame soy sauce served with rosemary-scented steamed Basmati rice

Your Choice of: Sautéed Soy Chicken 160 K | Sautéed Soy Tofu  140 K

OCEAN DEEP & SOUL

(Our heart's craft, inspired by the wave)

MAHI-MAHI "BELLE-MEUNIÈRE" 200 K

Seared fish fillet in a creamy white wine, lemon & caper sauce, with crushed pepper hint of freshly grated nutmeg, nestled on a vibrant medley of colorful vegetables

KING PRAWNS 260 K

King prawns pan-seared in golden honey lemon-garlic soy sauce featuring onion garlic coriander stir fry vegetables garnish

 VEGAN  VEGETARIAN  CONTAINS NUTS  GLUTEN FREE  SHELLFISH  SPICY

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Signature French Pastries

THE FINEST HOMEMADE PASTRIES IN TOWN 75 K each

*Made daily with the finest ingredients, Subject to daily availability
please see today's selection in our display*

Dark Chocolat Raspberry

Airy chocolate sponge and intense dark chocolate crèmeux layered with fresh raspberries finished with a sleek dark chocolate glaze

"Le Trio" Chocolat

Airy cacao sponge topped with a delicate trilogy of dark, milk, and white chocolate velvets

Opéra

Iconic Parisian pastry with coffee-soaked sponge, velvety coffee buttercream and intense chocolate ganache, finished with a dark chocolate mirror glaze

White Chocolate Raspberry

Light golden sponge and velvety white chocolate, featuring delicate fresh raspberries

White Chocolate Mango

Light golden sponge and velvety white chocolate, enhanced by succulent tropical mango

Coconut Mango Passion

An exotic fusion of coconut velvet and layered mango mousse drizzled with zesty passion fruit coulis, all resting on a light golden sponge

Sablé Au Citron "Lemon Tart"

Tangy lemon curd and fresh zest, set on a buttery and crunchy French sablé crust

Black Forest "Foret-Noire"

A moist chocolate sponge soaked in Kirsch, layered with tangy cherries and light whipped cream, topped with delicate dark chocolate shavings

Éclair Chocolat / Café

The true traditional "French Eclair", generously filled with silky chocolate or coffee crème pâtissière, finished with a sleek mirror glaze

"Chef's" Mille-Feuille

Our contemporary revisited classic: a triple-deck creation of buttery crispness and silky vanilla crème pâtissière, finished with the traditional fondant glaze

Fondant Au Chocolat

A dark chocolate cake with a melting heart, accompanied by vanilla ice cream

Strawberry Tartelette

Crisp sablé pastry filled with smooth creme patissiere topped with seasonal fresh strawberry slices

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Drinks

BEANS, BREWS & BLENDS

"MALONGO" ITALIAN COFFEE

(Artisan coffee tradition • Authentic Italian taste)

HOT SELECTION

ESPRESSO SINGLE SHORT	30 K
ESPRESSO DOUBLE	60 K
LONG BLACK	35 K
COFFEE LATTE	40 K
COFFEE LATTE OAT MILK	45 K

COLD SELECTION

ICE COFFEE	35 K
ICED COFFEE LATTE	40 K
ICED COFFEE LATTE OAT MILK	45 K

"BREW ME" ARTISAN TEAS

(Bali's finest loose leaves • Soothing & Refreshing)

HOT SELECTION

MIDNIGHT IN PARIS - Lavender	45 K
EARL GREY - Bergamot	45 K
JASMINE - Blossoms	45 K
MASALA CHAI - Indian Herbs	45 K

COLD SELECTION

ICE TEA	35 K
ICE LIME TEA	40 K
ICE PEACH TEA	45 K
ICE MANGO TEA	45 K

FRESH & VIBRANT JUICES

(100% Fresh, Cold-pressed, Natural energy)

THE ONE & ONLY 45 K

LIME		BANANA
MELON		PINEAPPLE
MANGO		DRAGON FRUIT
PAPAYA		WATERMELON

THE PERFECT MATCH 50 K

SUNNY BLAST – Pineapple & Papaya
SUNSET TWIST – Mango & Strawberry
PARADISE BLISS - Melon & Banana
TROPICAL SUNRISE – Dragon & Lime

LE GINGER & LIME DETOX (Served until 6pm) 55 K

(Choose your flavor from the selection below)

LE TONIC – Apple, Cinnamon, White Cabbage & Honey

LE FRESHY – Mint, Cucumber & Pineapple

LE HEALTHY – Melon, Turmeric & Basil

LE WELLNESS – Papaya, Carrot & Coco Milk

LE OAT MILK SMOOTHIE VIBE (Served until 6pm) 55 K

(Select your preferred flavor below)

LE JELLY – Apple, Mixed Berries & Lime

LE NUTTY – Banana, Melon, Lime & Honey

LE FRUITY – Strawberry, Banana & Mango

LE SWEETY – Banana, Chocolate & Muesli

REFRESH & CHILL

SOFT DRINKS

MINERAL WATER	40 K
SPARKLING WATER	50 K
SODA WATER	35 K
SPRITE	35 K
COKE, COKE ZERO	35 K

COLD BEERS

BINTANG : Classic	45 K
Radler	45 K
Crystal	45 K
SAN MIGUEL : Light	60 K
Pale Pilsener	60 K