

Menu Signature

THE TRENDY MIDDAY

(Light and tasty lunch with a crispy & savory touch)

Tzatziki Loaded Fries   65 K
Hand-cut French fries drizzled with our refreshing house Turkish tzatziki sauce finished with a snowfall of freshly grated parmesan

Spiced Potato Wedges   65 K
Perfectly baked potato wedges dusted with warm turmeric spices finished with a zesty drizzle of our spicy herbed coconut mayo

Garlic-Crusted Calamari 75 K
Golden flash-fried rings seasoned with a pinch of herb-salt finished with a fresh squeeze of lime juice and our garlic dip on the side

Pesto & Crispy Tofu Bruschetta   2 pcs / 80 K
Sourdough bread layered with rich basil pesto, sautéed carrots & red cabbage Paired with crispy flash-fried sesame-soy tofu, finished with crushed peanuts

Prosciutto & Zesty Yogurt Bruschetta 2 pcs / 95 K
Sourdough bread spread with garlic-basil lemon yogurt, topped with diced fresh tomatoes, prosciutto slices, and finished with a balsamic drizzle

Wok-Glazed Vegetable Bowl  80 K
Crisp garden vegetables tossed with garlic & onions in a brown palm sugar-soy and lime glaze, finished with sesame seeds

Sticky Honey-Lime Chicken Skewers   85 K
Tender pan-seared chicken skewers in a sweet-tart reduction Served over juicy charred pineapple slices, with a crunch of crushed roasted peanuts

Parsley Garlic Butter Prawns  95 K
Juicy pan-seared prawns tossed in a rich parsley-garlic butter with a fresh squeeze of lime, crowned with crispy artisan herbed croutons

THE TOASTED BREADS (Served 11 AM – 6 PM)

(Crafted with passion. Baked with soul. Layered for ultimate freshness)

Soul Feta Avocado Toast  85 K
Artisanal sourdough bread, layered with shallots lemon crushed avocado then a bed of arugula, enhanced by sautéed garlic eggplant and cherry tomatoes runny poached eggs, and crowned with lemon pepper crumbled feta

Soul Salmon Avocado Toast 120 K
Artisanal sourdough bread spread with a zesty shallot-lemon avocado crush layered with arugula. Shaved cucumber nestled, lemon smoked salmon ribbons runny poached eggs, and drizzled with a silky lemon-caper emulsion

Club Sandwich (Chicken or Tuna) 120 K
Double decker toasted bread, spread with Dijon mustard, tomato paprika relish and garlic cream. Layered with lettuce, shaved cucumber, ripe tomato, onion, soft egg



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

THE BAGELS “Signature Size”

(Artisan portions, freshly toasted for the perfect midday treat)

Thai Chicken Bagel 🌶️

130 K

Toasted bagel fully coated with a spicy lime-coconut mayo, filled with a stir-fry of chicken and vibrant wok vegetables in a honey-sesame soy Sauce

Smoked Salmon Bagel

150 K

Toasted bagel spread with house labneh, shallots and lemon-garlic seasoning Layered with fresh wild baby arugula, shaved cucumber and premium smoked salmon drizzled with a silky lemon-caper emulsion

THE BLACK PEPPER BURGER “Signature Size”

(A bold pairing for the flavorful and massive experience)

Sliced Beef Tenderloin – Black Pepper Sauce

160 K

House sesame bun spread with garlic cream, layered with fresh lettuce, tomato, grilled eggplant and paprika. Topped with a double-layered beef tenderloin drenched in a rich homemade black pepper sauce. Finished with sautéed onions melted cheese, crispy bacon, and a touch of ketchup

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

LE MERGUEZ FRITES SANDWICH

(The most famous and iconic Franco-Algerian baguette street food)

Lamb & Beef Merguez Sausages 🌶️

190 K

Artisan French baguette spread with spicy house harissa & French Dijon mustard filled with two pan-seared lamb & beef merguez sausages, loaded with French fries

A MIDDLE EASTERN ESCAPE

SHISH KEBABS “The Mezze”

170 K

A personal culinary journey to create your own kebab for your ultimate satisfaction

Chicken Shawarma Kebab – (Shawarma Sauce)

Grilled skewers of tender marinated chicken, seasoned with authentic shawarma spices

Lamb Kefta Kebab – (Cacik Sauce)

Traditional home-made Lebanese spiced grilled lamb kefta skewers with fresh herbs

Falafel Kebab – (Tahini Sauce) 🌿

Crispy & tender chickpea fritters with warm Middle Eastern spices, perfectly seasoned

(Served with salad, cucumber, tomato, peppers, aubergine, French fries and garlic dip)

Add an extra Skewer (Chicken or Lamb) + 60 K / Harissa Chili 🌶️ + 20 K

SNACKY SHISH KEBABS WRAP “Light Option” 110 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 & savory feast, crafted to be shared with our dips

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

Thai Beef Salad  **150 K**

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

THE PASTA CLUB

Where traditional warmth meets the joy of honest flavors

RIGATONI FAMILY

(Premium Italian pasta & flavorful house sauces)

Rigatoni al Pesto Verde   **130 K**

Al dente rigatoni tossed in rich homemade basil pesto finished with crushed peanuts and freshly grated parmesan

Rigatoni al Pomodoro Rosso  **130 K**

Al dente rigatoni coated in a rich tomato-pepper house relish finished with fresh basil and grated parmesan

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

Authentic Steak Tartare " à la Française "

240 K

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

Le Merguez-Frites Salade

200 K

Savor our iconic Franco-Algerian lamb & beef sausages, seasoned with authentic Oriental herbs and spices. Served with hand-cut French fries blanched pearl onions, green fresh salad, with harissa and mustard dips

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 seasonal vegetables

Chicken Mushroom & Pasta

170 K

Al dente long pasta with chicken in a creamy sauce with sliced mushrooms, fresh basil and crushed pepper, sprinkled with Parmesan

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

OCEAN DEEP & SOUL

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

Mahi-Mahi Fish Filet " Piccata Style "

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 sesame soy sauce featuring onion, garlic, coriander stir fry vegetables garnish



Vegan



Vegetarian



Contains Nuts



Gluten Free



Shellfish



Spicy

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

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, resting on a bed of vanilla ice cream

Strawberry Tartelette

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

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

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