

Menu Signature

THE TRENDY SIDES

(Light selection, unexpected flavors, pure deliciousness)

Tzatziki Loaded Fries

 75 K

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

Garlic Basil Aioli Potatoes

 75 K

Tender sautéed potatoes tossed with garlic, onions, and fresh basil drizzled with a creamy garlic aioli

Sticky Honey-Lime Chicken Skewers

 85 K

Tender pan-seared chicken skewers in a sweet-tart reduction
Honey-charred pineapple slices, with a crunch of crushed roasted peanuts

Summer Calamari Cassolette

 85 K

Tender blanched squid strips in a homemade tomato-paprika relish enhanced with garlic, fresh basil, and a touch of lemon juice

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

Prosciutto & Zesty Labneh Bruschetta 2 pcs / 95 K

Sourdough bread spread with garlic-basil lemon strained yogurt, olive oil diced fresh tomatoes, prosciutto slices, finished with a balsamic drizzle

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 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 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 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

170 K

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

The Kebabs Trio – (Shawarma, Cacik & Tahini Sauce)

250 K

Our three kebab flavors, served open and garnished on one medium bread each

(All served with salad, cucumber, tomato, peppers, aubergine, French fries, 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

DAILY CRAVINGS

(Premium Italian pasta & flavorful house sauce)

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

Pasta Chicken Mushrooms **190 K**

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

Le 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

Le Steak Tartare " à la Française " 240 K

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

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 salad with fresh tomato, harissa and Dijon mustard

Le Cordon Bleu Farci 200 K

House-made cheesy chicken cordon bleu stuffed with smoked ham *(pork) paprika and carrot, accompanied by a pomodoro pasta with grated parmesan

Le Poulet à la Moutarde " Chicken Mustard " 240 K

Grilled chicken skewers, drizzled with a creamy white wine Dijon mustard sauce accompanied by sautéed onions, garlic potatoes, with roasted aubergines

OCEAN DEEP & SOUL

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

Le Filet de Mahi-Mahi " Meuniere " 240 K

Pan-seared fish fillet in a creamy white wine, lemon, and caper sauce with a hint of freshly grated nutmeg nestled on a vibrant medley of colorful vegetables

Les King Prawns 280 K

Pan-seared king prawns served over a wok stir-fry of colorful vegetables tossed in a golden honey, lemon-garlic, sesame, and soy sauce, bursting with onions, garlic, and fresh coriander.



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Signature French Pastries

THE FINEST HOMEMADE PASTRIES IN TOWN

Made daily with premium French ingredients

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

"Chefs" 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

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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		Watermelon
Papaya		Dragon Fruit

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	55 K
San Miguel : Light	60 K
Pale Pilsener	60 K