

FRENCH RESTAURANT

GOOSEBERRY

Cuisine française moderne

BREAKFAST

BALI

GOOSEBERRY

LE SALÉ

Petits-déjeuners salés — savoury breakfasts

Les Œufs Royaux sur Gaufres Salées 195

Savoury potato waffles, sautéed kale, house-cured salmon, hollandaise espuma, mixed green leaves

Omelette Verte, Parmesan & Asperges 140

Green omelette, local asparagus, creamy ricotta, parmesan cheese and fresh leaves GF · V

Macreuse de Bœuf Black Angus & Brouillade d'Œufs 295

Australian Black Angus shoulder steak, served with potatoes, slow-cooked creamy scrambled eggs and sauce of your choice

Saucisse de Toulouse, Œuf Poché & Lentilles Vertes 185

Green lentils ragout slow-cooked in beef stock, roasted Toulouse sausage, poached egg, sourdough PK

Œufs à Votre Convenance 110

Three eggs to your taste: sunny-side-up, scrambled, plain omelette. Potatoes and sourdough or baguette bread & butter V

Gâteau Salé Ricotta & Feta 140

Warm house-made savoury cake topped with whipped ricotta & feta, mushrooms, a poached egg, sunflower vinaigrette and seasonal leaves V

Croque Monsieur Jambon Braisé & Gruyère 195

French baguette, grain mustard, sautéed leeks and cabbage, French smoked ham, Mornay sauce, Gruyère, green salad PK

Tartine Grillée à la Coppa & Avocat 165

Toasted sourdough, air-dried coppa, herb emulsion, crushed avocado, fresh creamy cheese, pickled onions PK · VG OPTION

ACCOMPAGNEMENTS · GARNISHES

Roasted potatoes · grilled bacon · asparagus · Tomme de Savoie 55 ea

Cured salmon · French smoked ham · Toulouse sausage · coppa 95 ea

Prices are in 000 IDR and subject to 10 % government tax & 7 % service

GOOSEBERRY

LE SUCRÉ

Petits-déjeuners sucrés — sweet breakfasts

Pain Perdu Doré, Fruit de la Passion & Vanille	140
Golden-grilled French toast dusted in sugar, creamy passion fruit, vanilla ice cream, toasted oat crumble v	
Pudding de Croissants Caramélisés & Crème Diplomate	130
Warm buttery croissant bread pudding, topped with diplomate cream, salted caramel, and a crisp oat crumble v	
Riz au Lait Infusé à la Noix de Coco & Vanille	95
Silky coconut and vanilla Arborio rice pudding, finished with cranberry syrup and crisp puffed rice v · GF	
Pancakes Soufflés, Myrtille & Yaourt Vanillé	130
Soufflé-style pancakes, airy and delicate, blueberry compote, vanilla Greek yogurt, oat crumble v	
Pancakes Dorés, Beurre au Miel	130
Golden buttermilk pancakes with honey–maple butter, toasted oat crumble, salted caramel and Simone artisan vanilla bean gelato v	
Assiette de Fruits Frais	90
Sliced fresh fruits plate, a seasonal fruit medley selection, prepared daily v · GF	
Bol d'Açaí “Smoothie Purple Love”	125
Açaí, bananas, mixed berries, cinnamon, coconut water, dragon fruit, granola v	

ACCOMPAGNEMENTS · SIDES

Mixed berry jam · salted caramel sauce · passionfruit custard · baguette & butter
chocolate pudding · vanilla gelato · pistachio sorbet · vanilla yogurt 45 ea

NO MENU ALTERATION

*Regrettably, we cannot accommodate menu variations. Please inform our team of any allergies or dietary requirements.
Some dishes contain raw ingredients, nuts, dairy, mustard, or alcohol-based sauces; we cannot guarantee the absence of cross-contamination.*

GF — GLUTEN FREE · V — VEGETARIAN · VG — VEGAN · PK — PORK

— N E W —

FRENCH AFTERNOON TEA

Le Gôûter by Gooseberry

*A three-tiered stand of delicate savoury bites and house-made French
pâtisserie, served with Dammann Frères tea or coffee.*

FRIDAY TO SUNDAY · 14:00–16:30

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THE COMPLETE EXPERIENCE — 295

Savoury bites, French pâtisserie, and tea or coffee

LE SALÉ

Duck Rillettes · Egg Mimosa · Smoked Salmon & Blue Crab · Herb Ricotta Gougère · French Ham &
Butter · Leek & Emmental Quiche

LE SUCRÉ

Lemon Meringue Tartlet · Fruit Tartlet · Chantilly Cream Puff · Madeleine · Canelé · Biscuits

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THE PÂTISSERIE EXPERIENCE — 185

French pâtisserie with tea or coffee

LE SUCRÉ

Lemon Meringue Tartlet · Fruit Tartlet · Chantilly Cream Puff · Madeleine · Canelé · Biscuits

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À bientôt



SCAN FOR OUR MENUS

RESERVE YOUR TABLE

Ask our team to reserve your table

GOOSEBERRY