

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	
Bavette de Bœuf & Brouillade d'Œufs	295
Pan-seared Black Angus flank steak, potatoes, slow-cooked creamy scrambled eggs, sautéed shallots, red wine sauce	
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, house-made braised 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 · braised ham · Toulouse sausage · coppa	95 ea

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

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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

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Merci

À BIENTÔT

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