

FRENCH RESTAURANT

GOOSEBERRY

Cuisine française moderne

BRUNCH

BALI

GOOSEBERRY

BRUNCH

Set brunch menu

POUR COMMENCER

Coffee or Tea · Fresh Juices

Sweet Surprise

LE SALÉ

Les Œufs Royaux sur Gaufres Salées

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

— ou —

Croque Monsieur Jambon Braisé & Gruyère

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

— ou —

Tartare de Bœuf Wagyu, Préparé à la Minute

Hand-cut Wagyu beef tartare prepared à la minute with classic condiments, topped with a confit egg yolk, served with toasted brioche RAW

— ou —

Feuilleté de Poire Rôtie, Bleu & Noix de Grenoble

Golden puff pastry with roasted pear, blue cheese, toasted Grenoble walnuts, horseradish crème fraîche, and sour honey v

RAW — RAW INGREDIENTS · V — VEGETARIAN · PK — PORK

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LE SUCRÉ

Pudding de Croissants Caramélisés & Crème Diplomate

Warm buttery croissant bread pudding, topped with diplomate cream, salted caramel, and a crisp oat crumble v

— ou —

Bol d'Açaí "Smoothie Purple Love"

Açaí, bananas, mixed berries, coconut water, dragon fruit, granola v

— ou —

Pancakes Dorés, Beurre au Miel

Golden buttermilk pancakes with honey-maple butter, toasted oat crumble, salted caramel and Simone artisan vanilla bean gelato v

POUR FINIR

Trio de Sorbets de Chez Simone

Handcrafted seasonal sorbets by artisan glacier Simone, on an oat crumble

ACCOMPAGNEMENTS

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

— 375 —
per person

No menu alteration — we cannot accommodate menu variations. Please inform our team of any allergies or dietary requirements.

Some dishes may contain raw ingredients, nuts, dairy, mustard, or alcohol-based sauces.

We cannot guarantee the absence of cross-contamination.

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

— 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

◆

À bientôt



SCAN FOR OUR MENUS

RESERVE YOUR TABLE

Ask our team to reserve your table

GOOSEBERRY