

GOOSEBERRY

POUR FINIR

Desserts

Each creation is made by hand by our Chef Pâtissier

Trio de Sorbets de Chez Simone	90
Handcrafted seasonal sorbets by French artisan glacier Simone. Featuring pineapple & basil, peach iced tea, and dragon fruit, served on an oat crumble v	
Île Flottante, Crème Anglaise & Caramel	95
Poached meringue floating on vanilla crème anglaise, finished with a delicate caramel and toasted almonds v · gf <i>One of France's most timeless desserts</i>	
Chou Gourmand	110
Our signature craquelin cream puff, a Pastry Chef's creation, filled with light vanilla Chantilly and a seasonal filling v	
Pomme Tatin Gooseberry	110
Caramelized apple atop light, crisp puff pastry, served with Simone artisan vanilla bean gelato and apple syrup 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	
Gâteau au Chocolat Noir & Pistache	115
Dark chocolate cake topped with chocolate cream, served with Simone artisan pistachio sorbet, cocoa crumble, and vanilla crème anglaise v	
Crème Brûlée à la Vanille & Myrtille	95
Silky vanilla custard slowly baked, on a blueberry coulis, finished with a thin caramelized sugar crust v · gf	
Café Gourmand — A Taste of Our French Afternoon Tea	155
Four miniature pastries, with coffee or Maison Dammann Tea v	

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

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.

Classic French technique. Modern restraint.

FRIDAY TO SUNDAY · 14:00–16:30

Reservations recommended

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

THE PÂTISSERIE EXPERIENCE — 185

French pâtisserie with tea or coffee

LE SUCRÉ

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

ADD A SPARKLING APÉRITIF — +100

Prosecco · French 75 · Kir Royal · Mimosa · Bellini

DAMMANN FRÈRES, PARIS — since 1692

Earl Grey · Sencha · Rooibos · Peppermint

Tea or coffee included with both formules

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