

FRENCH RESTAURANT

GOOSEBERRY

Cuisine française moderne

DESSERTS

Each creation is homemade by our Chef Pâtissier

BALI

GOOSEBERRY

POUR FINIR

Desserts

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
One of France's most timeless desserts

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

Please inform our team of any allergies or dietary requirements.

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

Our kitchen uses shared equipment and surfaces; we cannot guarantee the absence of cross-contamination.

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