

FRENCH RESTAURANT

GOOSEBERRY

Cuisine française moderne

DINNER

BALI

GOOSEBERRY

À DÉCOUVRIR

Les spécialités du mois — of the month

CHEF'S BUTCHER CUTS

Two distinctive cuts. Two expressions of beef.

Rested, sliced and served with one garnish and one sauce of your choice.

Macreuse de Bœuf — Australian Wagyu

Grilled Australian Wagyu 1824 shoulder cut, grain-fed and prized
for its generous marbling, succulent texture
and rich, rounded beef flavour

— 595 —

Onglet Classique — Australian Wagyu

Grilled Australian Wagyu hanger steak, celebrated for its
intense, mineral beef flavour, pronounced grain
and juicy, characterful texture

— 575 —

Cooked to the Chef's recommendation — medium rare.

Vol au Vent de Saumon, Frites Maison

MAIN COURSE

Delicate puff pastry filled with salmon, green peas,
and fresh dill, gently bound in a light, creamy sauce,
served with French fries

— 225 —

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

LES ENTRÉES

Starters

Foie Gras Poêlé, Tatin d'Échalotes 325

Pan-seared duck foie gras with shallot tatin, buckwheat tuile,
Simone artisan onion gelato, truffle sauce, and red wine caramel

Crabe Bleu, Betterave & Granny Smith 195

Blue crab salad with layered beetroot tian, Granny Smith apple,
dill cream cheese, toasted pumpkin seeds, and herb oil

Noix de Saint-Jacques Crues 195

Delicate raw scallops with fresh dill, shallots and capers,
finished with a bright citrus and truffle oil vinaigrette RAW · GF

La Tartiflette Savoyarde 195

Slow-cooked potatoes layered with caramelized shallots and smoked bacon,
gratinéed with melted Raclette cheese until golden and creamy PK

La Soupe à l'Oignon 145

Slow-caramelized onion and beef broth, Mornay espuma,
Tomme de Savoie cheese crouton and toasted sourdough

Niçoise 180

Marinated raw tuna à la minute, baby potato, green beans,
olive kalamata, tomato, quail eggs, honey vinaigrette RAW · GF

La Terrine de Foie Gras 395

Classic French foie gras terrine, served with Porto-braised
onion confit, cranberry butter, and warm toasted brioche

GOOSEBERRY

LES PLATS

Main courses

Tartare de Bœuf Wagyu, Préparé à la Minute 295

Hand-cut Wagyu beef tartare with classic condiments, confit egg yolk, toasted brioche, and French fries **RAW**

Parmentier de Canard Confit, Choux Braisé & Truffe 325

Slow-cooked confit duck leg, pulled and layered with creamy Yukon gold potato, braised cabbage, truffle sauce, and buttered asparagus

Joue de Bœuf Braisée à la Bourguignonne 575

Beef cheek confit, 48-hour slow-braised in a Bourguignonne-style red wine sauce with mushrooms and bacon, served with butternut purée and glazed carrots **PK**

Tomahawk de Porc 395

Slow-cooked Chairman's Reserve® pork tomahawk. Flame-finished on the grill, served with broccoli amandine and classic gribiche sauce **PK**

Filet d'Escolar de Ligne, Mousseline Soubise 210

Pan-seared line-caught escolar, also known as butterfish, onion–star anise mousseline, feta–goat cheese vinaigrette, sunflower seeds **GF**

Thon Grillé, Sauce au Poivre 275

Wood-grilled tuna steak, served pink, classic French peppercorn sauce

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, anchovy, or alcohol-based sauces. Our kitchen uses shared equipment and surfaces, so we cannot guarantee the absence of cross-contamination.

RAW — RAW INGREDIENTS · **GF** — GLUTEN FREE · **V** — VEGETARIAN · **PK** — PORK

GOOSEBERRY

PRIME BEEF CUTS

Rested, sliced & served with one garnish and one sauce of your choice

VIANDES MATUREES

Aged fourteen days & more — selected for exceptional tenderness

Entrecôte Premium — Sélection du Chef

prix du marché

Rotating cube roll / ribeye from exceptional origins · from 300 g

Contre-Filet sur Os Tokusen

290 *per 100 g*

Indonesian Wagyu bone-in striploin · from 400 g

Côte de Bœuf Angus « The Bachelor »

330 *per 100 g*

Australian Angus tomahawk ribeye, bone-in · from 1.5 kg

T-Bone de Black Angus

290 *per 100 g*

Australian 36° South Black Angus bone-in short loin · from 600 g

VIANDES FRAÎCHES

Fresh cuts — selected for peak quality

Contre-Filet de Wagyu, Darling Downs

330 *per 100 g*

Australian Darling Downs Wagyu striploin · from 400 g

Entrecôte de Wagyu Tokusen

365 *per 100 g*

Indonesian Tokusen Wagyu cube roll / ribeye · from 300 g

Foie Gras Poêlé · +195

Pan-seared foie gras, available with all prime beef cuts

GARNITURES 60

Frites Maison · Pommes de Terre Rôties · Broccoli Amandine · Carottes Glacées · Asperges

French fries · Roasted potatoes · Broccoli with almonds · Glazed carrots · Buttered asparagus

SAUCES 45

Sauce au Poivre · Champignons · Vin Rouge · Moutarde

Peppercorn · Mushroom · Red wine jus · Mustard

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

GOOSEBERRY

BEEF CUT GUIDE

DRY-AGED PREMIUM CUTS



ENTRECÔTE PREMIUM — CUBE ROLL · SÉLECTION DU CHEF

Bold beef flavour, balanced marbling. A generous cut with tenderness and depth.



CONTRE-FILET SUR OS TOKUSEN — INDONESIAN WAGYU

Structured, refined, classic beef flavour. Leaner than ribeye with elegant marbling and a firmer bite.



CÔTE DE BŒUF ANGUS « THE BACHELOR »

Bold, juicy, and beautifully balanced. A generous bone-in cut designed for sharing.



T-BONE DE BLACK ANGUS — BONE-IN SHORT LOIN

Two textures in one cut. Tender fillet paired with a structured striploin.

CLASSIC CUTS & SIGNATURES



MACREUSE DE BŒUF — AUSTRALIAN WAGYU 1824

Rich and succulent, with generous marbling, deep beef flavour and a distinctive natural texture. A prized French butcher's cut elevated by Australian Wagyu. Best served medium-rare.



ONGLET CLASSIQUE — AUSTRALIAN WAGYU HANGER STEAK

Intense and mineral in flavour, with a pronounced grain and a firmer, distinctly structured bite. A butcher's classic, wood-grilled for deep caramelization. Best served medium-rare.

GOOSEBERRY

KNOW YOUR DONENESS

For the best experience, most of our cuts are served medium-rare, allowing the meat to remain tender, juicy, and expressive

PRIME BEEF CUTS

Rare

50–52°C

Lightly cooked with a cool red centre

Medium Rare

54–56°C *highly recommended*

Warm red centre, tender and juicy

Medium

58–60°C

Warm pink centre with a firmer texture

DRY - AGED CUTS

Dry-aging enhances flavour, tenderness, and complexity, creating deeper nutty and umami notes. For the best experience, we recommend:

Rare

50–52°C

Cool red centre with intense beef flavour

Medium Rare

54–56°C *highly recommended*

Best balance of tenderness and flavour

Medium

58–60°C

Firmer texture with pronounced aged notes

For optimal tenderness and flavour, we recommend enjoying our steaks medium rare or below.

Higher temperatures require a longer, gentler cooking process and may extend preparation time up to 40 minutes.

Please inform your server if you are under time constraints.

— 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

◆

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

◆

À bientôt



SCAN FOR OUR MENUS

RESERVE YOUR TABLE

Ask our team to reserve your table

GOOSEBERRY