

FRENCH RESTAURANT

# GOOSEBERRY

*Cuisine française moderne*

DINNER

BALI

GOOSEBERRY

# SPECIALS

*Les spécialités du mois — of the month*

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## Foie Gras Poêlé, Tatin d'Échalotes

STARTER

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

— 325 —

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## Onglet Classique, Frites & Salade

MAIN COURSE

Grilled hanger steak served with French fries, green  
salad, and sauce of your choice. Cooked to the chef's  
recommendation — medium rare

— 465 —

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## 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

## 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

## La Terrine de Foie Gras 395

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

## 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

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# LES PLATS

Main courses

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## 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**

## Bavette à l'Échalote, Frites Maison 395

Pan-seared Black Angus flank steak, thyme butter, sautéed shallots, French fries, red wine sauce. Cooked to the chef's recommendation — medium rare

## 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

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# 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*

MB 5 Indonesian Wagyu bone-in striploin · from 400 g

### Côte de Bœuf Angus « The Bachelor »

**330** *per 100 g*

MB 2 Australian Angus tomahawk ribeye, bone-in · from 1.5 kg

### T-Bone de Black Angus

**290** *per 100 g*

MB 2 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

**315** *per 100 g*

MB 5 Australian Darling Downs Wagyu striploin · from 400 g

### Entrecôte de Wagyu Tokusen

**365** *per 100 g*

MB 6/7 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*

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# 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 MB 5

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



### CÔTE DE BŒUF ANGUS « THE BACHELOR » — MB 2

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



### BAVETTE À L'ÉCHALOTE — BLACK ANGUS FLANK STEAK

Deep, expressive beef flavour with pronounced grain. Slightly firmer texture. Classic French bistro cut, seared for a rich crust. Best served medium-rare.



### ONGLET CLASSIQUE — WAGYU HANGER STEAK

Rich beef flavour with refined Wagyu marbling. Tender yet structured, with a distinctive natural grain. A butcher's classic cut, wood-grilled for deep caramelization. Best served medium-rare.

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# 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.*



*Merci*

À BIENTÔT

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