
FRENCH RESTAURANT

GOOSEBERRY

Cuisine française moderne

FRENCH AFTERNOON TEA

Le Gôûter by Gooseberry

Each creation is made by hand by our Chef Pâtissier

FRIDAY TO SUNDAY · 14:00-16:30

Reservations recommended

Gooseberry

BALI

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.

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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