

FRENCH RESTAURANT

GOOSEBERRY

Cuisine française moderne

LUNCH

BALI

GOOSEBERRY

SPECIALS

Les spécialités du mois — of the month

Feuilleté de Poire Rôtie, Bleu & Noix de Grenoble

STARTER

Golden puff pastry with roasted pear, blue cheese,
toasted Grenoble walnuts, horseradish crème fraîche,
and sour honey

— 140 —

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 —

Île Flottante, Crème Anglaise & Caramel

DESSERT

Poached meringue floating on vanilla crème anglaise,
finished with a delicate caramel
and toasted almonds V · GF
One of France's most timeless desserts

— 95 —

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

GOOSEBERRY

LES ENTRÉES

Starters

La Terrine de Foie Gras 395

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

Niçoise 180

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

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

LES VOL AU VENT

Main courses

Vol au Vent de Saumon, Frites Maison 225

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

Vol au Vent de Poulet, Frites Maison 195

Crisp puff pastry, organic chicken breast, mushroom béchamel sauce, served with French fries

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

GOOSEBERRY

LES PLATS

Main courses

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

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

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

Burger de Bœuf et ses Frites 180

Brioche bun, double beef patty, cheddar, bacon, fresh leaves, tomato, caramelized onion, pickles, French fries PK

Club Sandwich Brioché 165

Chicken breast, fresh leaves, tomato, egg, bacon, avocado and mayonnaise atop a golden-grilled, thick-sliced brioche PK

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*

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

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 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.

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.



Merci

À BIENTÔT

GOOSEBERRY

BALI