French Restaurant

GOOSEBERRY

Cuisine française moderne

Breakfast

Crafted at L'Atelier

From brioche to French baguettes and pâtisserie,
every creation is handcrafted from scratch each day
by our Chef Pâtissière in L'Atelier – our dedicated
French pâtisserie atelier, here at Gooseberry.

LE SALÉ

Petits-déjeuners salés — savoury breakfasts

Les Œufs Royaux sur Gaufres Salées — 195

Savoury potato waffles, sautéed kale, salmon cold-smoked over coffee wood, hollandaise espuma, mixed green leaves

Macreuse de Bœuf Black Angus & Brouillade d'Œufs — 295

Australian Black Angus shoulder steak, served with potatoes, slow-cooked creamy scrambled eggs and sauce of your choice

Brioche Toastée au Saumon Fumé — 195

Thick brioche, salmon cold-smoked over coffee wood, avocado, hard-boiled egg, tomato, creamy cheese, capers, pickled onion, baby leaves, dill and lemon

Croque Monsieur au Jambon Blanc Fumé & Gruyère — 195

Classic French toasted ham and cheese baguette with grain mustard, smoked ham, creamy Mornay, melted Gruyère, sautéed leeks and cabbage, with green salad PK

Saucisse de Toulouse, Œuf Poché & Lentilles — 195

Pan-seared Toulouse sausage, served with lentils slowly braised in rich beef stock, a soft poached egg and fresh herbs PK

Omelette Verte, Parmesan & Asperges — 140

Herb omelette with green asparagus, creamy herb ricotta, Parmesan, seasonal leaves and toasted sunflower seeds GF · V

Gâteau Salé Ricotta & Feta — 140

Warm savoury cake with ricotta and feta, topped with a soft poached egg, whipped herb ricotta & feta, sautéed mushrooms, sunflower vinaigrette and seasonal leaves V

Œufs à Votre Convenance — 110

Three eggs your way — sunny-side-up, scrambled or plain omelette, served with potatoes and your choice of sourdough or baguette with butter V

Accompagnements · Garnishes

Roasted potatoes · grilled bacon · asparagus · Tomme de Savoie 55 ea
Salmon cold-smoked · French smoked ham · Toulouse sausage 95 ea

GF — gluten free · V — vegetarian · PK — pork

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

LE SUCRÉ

Petits-déjeuners sucrés — sweet breakfasts

Pain Perdu Doré, Fruit de la Passion & Vanille — 150

Golden-caramelized brioche French toast, layered with creamy passion fruit, vanilla ice cream and crisp toasted oat crumble V

Pudding de Croissants Caramélisés & Crème Diplomate — 140

Warm caramelized croissant bread pudding, layered with silky crème Diplomate, salted caramel and crisp toasted oat crumble V

Pancakes Soufflés, Myrtille & Yaourt Vanillé — 140

Light, cloud-like soufflé pancakes layered with creamy vanilla Greek yogurt and blueberry compote, finished with toasted oat crumble and warm blueberry syrup V

Pancakes Dorés, Beurre au Miel — 140

Golden buttermilk pancakes, tender and lightly caramelized, topped with honey–maple butter and finished with a generous salted caramel sauce V

Riz au Lait Infusé à la Noix de Coco & Vanille — 95

Silky Arborio rice pudding infused with coconut and vanilla, topped with crisp puffed rice and served with cranberry syrup for a bright, fruity finish V · GF

Bol d'Açaí "Smoothie Purple Love" — 125

Açaí, bananas, mixed berries, cinnamon, coconut water, dragon fruit, granola V

Assiette de Fruits Frais — 90

Sliced fresh fruit plate, a seasonal fruit medley selection, prepared daily V · GF

Accompagnements · Sides

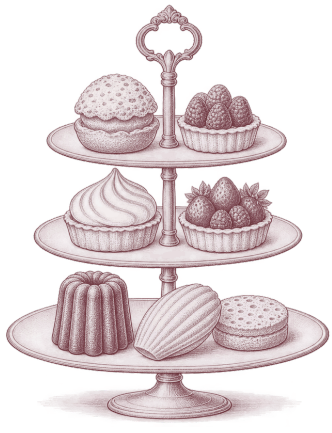
Mixed berry jam · salted caramel sauce · passion fruit custard · baguette & butter
chocolate pudding · vanilla ice cream · vanilla yogurt **45 ea**

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, or alcohol-based sauces; we cannot guarantee the absence of cross-contamination.

FRENCH AFTERNOON TEA

A little French tradition, thoughtfully reimagined at Gooseberry.



Served daily, 14:00 to 16:30

THE PÂTISSERIE EXPERIENCE — 185

French pâtisserie with Dammann Frères tea or coffee

WITH A GLASS OF BUBBLES — 315

French pâtisserie, tea or coffee and your choice of Kir Royal, French 75, Mimosa or Bellini

Scan to message us

RESERVE YOUR TABLE