French Restaurant

GOOSEBERRY

Cuisine française moderne

Brunch

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.

Bali

BRUNCH

Set brunch menu

Pour Commencer

Coffee or Tea · Fresh Juices

Sweet Surprise

Le Salé

Les Œufs Royaux sur Gaufres Salées

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

— *ou* —

Croque Monsieur au Jambon Blanc Fumé & Gruyère

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

— *ou* —

Tartare de Bœuf Wagyu, Préparé à la Minute

Hand-cut Wagyu beef tartare prepared à la minute with classic condiments, topped with a confit egg yolk, served with toasted brioche RAW

— *ou* —

Feuilleté de Poire Rôtie, Bleu & Noix de Grenoble

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

RAW — raw ingredients · V — vegetarian · PK — pork

BRUNCH

Set brunch menu

Le Sucré

Pudding de Croissants Caramélisés & Crème Diplomate

Warm buttery croissant bread pudding, topped with diplomate cream,
salted caramel, and a crisp oat crumble v

— *ou* —

Bol d'Açaí "Smoothie Purple Love"

Açaí, bananas, mixed berries, coconut water, dragon fruit, granola v

— *ou* —

Pancakes Dorés, Beurre au Miel

Golden buttermilk pancakes with honey–maple butter, toasted oat crumble,
salted caramel and vanilla ice cream v

Pour Finir

La Glace au Caramel Beurre Salé

Salted caramel ice cream by artisan glacier Simone, on an oat crumble

Accompagnements

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

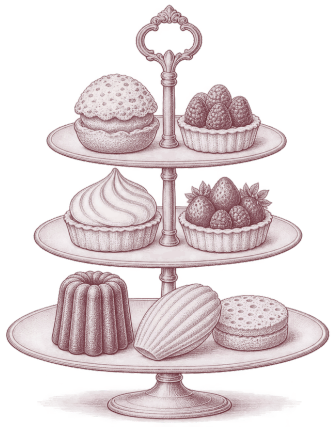
— 375 —

per person

No menu alteration — we cannot accommodate menu variations. Please inform our team of any allergies or dietary requirements.
Some dishes may contain raw ingredients, nuts, dairy, mustard, or alcohol-based sauces.
We cannot guarantee the absence of cross-contamination.
Prices are in 000 IDR and subject to 10 % government tax & 7 % service

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