French Restaurant

GOOSEBERRY

Cuisine française moderne

Lunch

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

À DÉCOUVRIR

Chef's Selection

Chef's Butcher Cuts

Two distinctive cuts. Two expressions of beef.

Rested, sliced and served with one garnish and one sauce of your choice.

Macreuse de Bœuf — Australian Wagyu

Grilled Australian Wagyu 1824 shoulder cut, grain-fed and prized
for its generous marbling, succulent texture
and rich, rounded beef flavour

— 595 —

Onglet Classique — Australian Wagyu

Grilled Australian Wagyu hanger steak, celebrated for its
intense, mineral beef flavour, pronounced grain
and juicy, characterful texture

— 575 —

Cooked to the Chef's recommendation — medium rare.

— Un Classique Français —

Cordon Bleu de Volaille, Tomme de Savoie & Jambon Fumé

MAIN COURSE

A French childhood classic — breaded chicken breast filled with smoked ham and
melted Tomme de Savoie, served with creamy mashed potatoes and red wine sauce pk

— 210 —

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

LE DÉJEUNER

The French Lunch Menu

A refined French lunch experience, from starter to dessert.

Three Courses — 445

amuse-bouche & bread basket

entrée · plat · dessert · coffee or tea

Entrée

La Soupe à l'Oignon · Caramelised onion & Tomme de Savoie

Feuilleté de Poire Rôtie · Roasted pear, blue cheese & Grenoble walnuts

Niçoise · Line-caught tuna, baby potatoes & green beans

La Tartiflette Savoyarde · Potato gratin, smoked bacon & melted Raclette

Plat

Cordon Bleu de Volaille · Smoked ham, Tomme de Savoie & creamy mashed potatoes

Vol-au-Vent de Poulet · Organic chicken, mushrooms & creamy béchamel

Cassoulet de Canard Confit · Duck confit, Toulouse sausage & white beans

Filet d'Escolar en Papillote · Line-caught butterfish & lemon butter sauce

Dessert

Crème Brûlée · Silky vanilla custard & caramelised sugar crust

Île Flottante · Poached meringue, crème anglaise & caramel

Le Verre du Déjeuner — +130

Three French wines, chosen to accompany your menu

Les Côtilles Chardonnay, Famille Roux · blanc

Mirabeau, Forever Summer · rosé

Château La Négly, La Clape · rouge

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

LES ENTRÉES

Starters

Feuilleté de Poire Rôtie, Bleu & Noix de Grenoble — 140

Golden crisp puff pastry with roasted pear, blue cheese, toasted Grenoble walnuts, horseradish crème fraîche, finished with a delicate sour honey

Niçoise — 180

Line-caught raw tuna marinated à la minute, baby potatoes, green beans, Kalamata olives, tomato, quail eggs and honey vinaigrette RAW · GF

La Tartiflette Savoyarde — 195

Slow-cooked potatoes layered with caramelized shallots and smoked bacon, generously gratinéed with melted Raclette cheese until golden and creamy PK

La Terrine de Foie Gras — 395

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

LES VOL AU VENT

Main courses

Vol au Vent de Saumon, Frites Maison — 245

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

Vol au Vent de Poulet, Frites Maison — 210

Delicate, crisp puff pastry filled with organic chicken breast and mushrooms, gently bound in a creamy béchamel sauce, served with hand-cut French fries

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

LES PLATS

Main courses

Tartare de Bœuf Wagyu, Préparé à la Minute — 295

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

Filet d'Escolar en Papillote, Beurre Citronné — 235

Line-caught butterfish baked en papillote with leeks, cabbage, white wine, lemon and fresh herbs, finished with lemon butter sauce GF

Thon Grillé, Sauce au Poivre — 275

Wood-grilled line-caught tuna steak, served pink and succulent at the centre, accompanied by a rich French peppercorn sauce and finished with fresh herbs

Burger de Bœuf & Macreuse Wagyu — 240

Australian Wagyu 1824 Macreuse beef, melted Tomme de Savoie cheese, crisp bacon, caramelized onion and pickles, on a toasted brioche bun with hand-cut French fries PK

LES CLUBS

Sandwiches

Le Classique — 165

Chicken breast, crisp bacon, hard-boiled egg, avocado, tomato, baby leaves and house-made mayonnaise, on golden toasted brioche PK

Le Saumon Fumé — 195

Salmon cold-smoked over coffee wood, avocado, egg, tomato, creamy cheese, capers, pickled onion, baby leaves, dill and lemon, on golden toasted brioche

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.

PRIME BEEF CUTS

Rested, sliced & served with one garnish and one sauce of your choice

Viandes Maturées

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*

Indonesian Wagyu bone-in striploin · from 400 g

Côte de Bœuf Wagyu — AACo Darling Downs — 495 *per 100 g*

Australian Wagyu tomahawk ribeye · bone-in · from 1.5 kg

T-Bone de Black Angus — 290 *per 100 g*

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 — 330 *per 100 g*

Australian Darling Downs Wagyu striploin · from 400 g

Entrecôte de Wagyu Tokusen — 365 *per 100 g*

Indonesian Tokusen Wagyu cube roll / ribeye · from 300 g

Foie Gras Poêlé · Signature Addition +195

Pan-seared foie gras, available with all prime beef cuts

Garnitures 60

French fries · Mashed potatoes · Roasted potatoes · Broccoli with almonds · Glazed carrots · Buttered asparagus

Sauces 45

Peppercorn · Mushroom · Red wine jus · Mustard

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

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

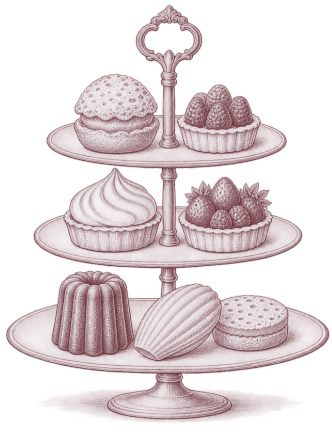
For optimal tenderness and flavour, we recommend enjoying our steaks medium rare or below.

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.

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