French Restaurant

GOOSEBERRY

Cuisine française moderne

Dinner

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

Les spécialités du mois — of the month

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 —

Cassoulet de Canard Confit & Saucisse de Toulouse

MAIN COURSE

Traditional French cassoulet of slow-cooked white beans, duck confit, Toulouse sausage and pork belly, enriched with a rich meat jus, red wine sauce, duck fat and aromatic herbs pk

— 265 —

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

LE DÎNER

The French Dinner Menu

A refined journey through the timeless classics of French cuisine.

Three Courses — 525

amuse-bouche & bread basket

entrée · plat · dessert

coffee or tea

Entrée

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

Crabe Bleu, Betterave & Granny Smith · Blue crab, beetroot tian & dill cream

Noix de Saint-Jacques Crues · Raw scallops, green bean emulsion & citrus-truffle vinaigrette

Foie Gras Poêlé, Tatin d'Échalotes · Pan-seared duck foie gras & shallot tatin +125

Plat

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

Tartare de Bœuf Wagyu · Hand-cut Wagyu beef tartare, confit egg yolk & toasted brioche

Vol au Vent de Saumon · Salmon & green peas in delicate puff pastry

Bœuf Bourguignon · Wagyu beef slowly braised in red wine +125

Dessert

Crème Brûlée · Silky vanilla custard & caramelised sugar crust

Chou à la Chantilly · Craquelin cream puff, vanilla Chantilly & seasonal filling

Le Verre du Dîner — +140

A glass of French wine, exclusively with this menu

Les Côtilles Chardonnay, Famille Roux · blanc

Mirabeau, Forever Summer · rosé

Calvet Réserve Bordeaux · rouge

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

LES ENTRÉES

Starters

Foie Gras Poêlé, Tatin d'Échalotes — 365

Pan-seared duck foie gras with shallot tatin, buckwheat tuile,
Simone artisan onion gelato, truffle sauce, and red wine caramel

Crabe Bleu, Betterave & Granny Smith — 195

Blue crab salad with layered beetroot tian, Granny Smith
apple, dill cream cheese, toasted pumpkin seeds, and herb oil

Noix de Saint-Jacques Crues — 215

Delicate raw scallops with fried capers, shallots and fresh dill, finished with
green bean emulsion and a bright citrus-truffle vinaigrette RAW · GF

La Terrine de Foie Gras — 395

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

La Soupe à l'Oignon — 145

Slow-caramelized onion and beef broth, Mornay espuma,
Tomme de Savoie cheese crouton and toasted sourdough

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

Niçoise — 180

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

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

Cordon Bleu de Volaille, Tomme de Savoie & Jambon Fumé — 210

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

Bœuf Bourguignon — 495

A French classic — Wagyu beef slowly braised in red wine with mushrooms, shallots, smoked bacon and baby carrots, served with creamy mashed potatoes PK

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

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

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

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

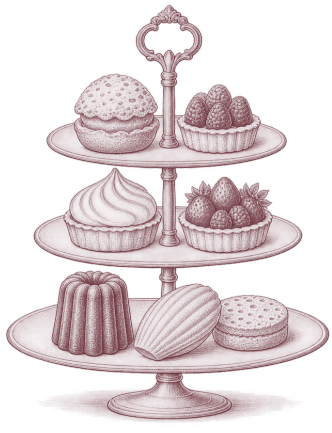
For optimal tenderness and flavour, we recommend enjoying our steaks medium rare or below.

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