

MENU DE NOËL
24 & 25 Décembre 2014

550K++

Tartare de Saumon à la Mangue
Salmon and Mango Tartare

Salade Festive

Salade de Langoustes aux Agrumes
Lobster Salad in Citrus Fruits

"Trou Normand L'Assiette"
Granité au Citron avec Sa Vodka
Lemon Granité with Its Vodka

Carré D'Agneau en Croûte au Romarin
Accompagné de son Gratin de Pommes de Terre aux Truffes
"Rare-Roasted Lamb Rack with Rosemary in Puff Pastry"
Served with Its Potatoes & Black Truffle Mushroom Gratin

ou

Millefeuille de Saumon

Et Sa Fondue de Poireaux Servi avec Son Flan de Courgettes, Tomates & Champignons
Salmon Millefeuille
And Its Leak Fondue, Served with Its Zucchini, Tomato & Mushroom Flan

Dessert Surprise du Chef

MENU DU NOUVEL AN

www.LAssiette.com
31 Décembre 2014

550K++

Marinière de Langouste
Lobster "À la Marinière"

Salade du Perigord

Magret de Canard Fumé Fourré au Foie Gras & Sa Salade aux Noix
Smoked Duck Breast Stuffed with Foie Gras & Its Walnut Salad

"Trou Normand L'Assiette"
Granité à L'Orange avec Sa Vodka
Orange Granité with Its Vodka

Filet de Bœuf Rossini

Servi avec Ses Gnocchis Pôelés & Ses Légumes Sautés
Beef Tenderloin Rossini
Served with Its Pan Seared Gnocchis & Sauteed Vegetables

ou

Filet de Snapper À L'Armoricaïne

Accompagné de Son Gâteau de Polenta & Ses Légumes Confits
Pan Seared Snapper Fish "À L'Armoricaïne"
Served with Its Polenta Cake & Its Confit Vegetables

Dessert Surprise du Chef

All our Prices are in Thousands Rupiah and Subjects to 10% Government Tax & 5% Service Charge. Merci

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Lunch

Starters

Eggs Mimosa 30K

Boiled Egg with Home Made Mayonnaise

Fresh Spring Roll 40K

Stuffed with Chicken and Shrimp

Tabouleh 40K

Couscous, Tomato cherry, Roasted Eggplant & Pumpkin, Paprika, Lemon, Mint & Coriander, Olive Oil

Assiette de Saucisson 55K

Served with Butter, Gherkin and Farm House Bread

Terrine de Campagne 55K

Served with Gherkin and Farm House Bread

Salads

Tomato Caprese 50K

Tomato, Mozzarella, Basilic, Black Olive & Olive Oil Dressing Served with Mixed Salad

Potato & Bacon Salad 50K

Potato, Bacon, Onions and Spring Onions

Greek Salad 55K

Baby Romana, Cucumber, Tomato Cherry, Gherkin, Feta Cheese, Red Onions and Black Olive

Caesar Salad 55K

Mixed Salad, Grilled Chicken, Bacon, Poached Egg, Parmesan

Niçoise Salad 60K

Mixed Salad, Tuna, Green Bean, Boiled Egg, Black Olive, Tomato & Onions

Thai Beef Salad L'Assiette 60K

Mixed Salad, Beef, Cucumber, Glass Noddle, Soja, Paprika, Coriander & Sesame

Pineapple Salad 60K

Pineapple, Prawns, Cucumber, Potato, Paprika with Mayonnaise Dressing

Snack Corner

Tartine L'Assiette 55K

Tomato, Mozzarella, Basil, Poached Egg, Mix Herbs served with Mix Salad

Croque Monsieur 55K

Served with Mixed Salad

Chicken Burger L'Assiette 55K

Served with French Fries

Beef Tenderloin Burger L'Assiette 85K

Served with French Fries

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Main Courses

Lasagnas Vegetarian 75K

Served with Mixed Salad

Chicken Façon Mère Blanc 75K

Chicken with Mushrooms in a Creamy Sauce Served with Home Made Tagliatelle

Chicken Thai Basil 75K

Served with Yellow Rice

Chicken Yellow Curry 75K

Served with Yellow Rice

Beef Carpaccio 95K

Served with Mixed Salad and French Fries

Beef Tartar L'Assiette 120K

Served with Mixed Salad and French Fries

Tenderloin Rosemary 120K

Served with Home Made Tagliatelle

Grilled Beef Tenderloin with a Creamy Green Pepper Sauce 140K

Served with Sautéed Potatoes with Parsley and Garlic

Fondue Bourguignonne 150K

Served with French Fries

Shepherd's Pie with Duck Confit 95K

Served with Mixed Salad

Pork Ribs 80K

Served with Mixed Salad and French Fries

Grilled Snapper Fish with Tartar Sauce 120K

Served with Mashed Pumpkin and Round Eggplant

Sautéed Prawns in a Ginger & Soja Sauce 120K

With Paprika, Onions, Green Beans, Mushrooms & Snow Peas Served with Yellow Rice

Assiette de Fromage

Choice of 2 cheeses: 90K / 3 cheeses: 130K

Brebis, Comté and Roquefort

Served with Walnut, Farm House Bread and Butter

Desserts

Crêpes (2pcs) 25K

Served with Sugar and Home Made Jam

Home Made Ice Cream & Sorbet (Vanilla, Chocolate, Coffee or Cassis) 25K

"Pain Perdu" 30K

Chocolate Mousse 40K

Duo de Crème Brulée 40K

Flavour of the Day

"The Chocolate Cake" 50K

Served with Crème Anglaise

"The Chocolate Fondue" 65K

Served with Fresh Fruits

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Dinner

Starters

Terrine de Campagne 55K

Served with Gherkin and Farm House Bread

Grilled Vegetables Salad 55K

Eggplants, Zucchini, Mushrooms, Fennel & Mix Lettuce

Orange Almond Salad with Grilled Prawns 65K

Mixed Salad, Grilled Prawns, Orange Slice, Almond, Red Onions, Tomato Cherry, Black Olive

Salmon Terrine 70K

Served with Basil Sauce and Mixed Salad

Eyed Tuna Salad 70K

Mixed Lettuce, Baby Bean, Tomato Cherry, Quail Egg, Dried Olive & Balsamic Reduction

Scallop Ravioles 70K

In a Creamy Martini & Saffron Sauce

Oeuf Cocotte aux Girolles 80K

Baked Egg with Girolles Mushrooms and Fresh Parsley

Parma Ham 90K

Served with Mixed Salad, Gherkin, Farm House Bread & Butter

Semi-Cooked Duck Foie Gras (Cold) 95K

Served with Toasted Bread & Mix Salad

Chef Specialty: Truffe Noire Entière en Chausson

Whole Black Truffle Pastry

1 Piece: 160K | 2 Pieces: 290K

Served with "Sel de Guérande aux Truffes"

Main Courses

Meat

Beef Tartar L'Assiette 120K

Served with Mix Salad & French Fries

Fondue Bourguignonne 150K

Served with French Fries

Grilled Beef Tenderloin with Béarnaise Sauce 210K

Served with Home Made Tagliatelle with Truffle Mushrooms

Grilled Beef Tenderloin with Foie Gras Sauce 210K

Served with Potato Wedges & Ratatouille

Rare-Roasted Beef Tenderloin Coated with Foie Gras in Puff Pastry 230K

Served with Ratatouille

Grilled Lamb Rack 215K

Served with Mashed Potato, Glazed Baby Vegetables & Roasted Onions

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Poultry

Home Made Duck Confit 175K

Served with Sautéed Potatoes and Cèpes Mushrooms

Duck Breast with Orange Sauce 230K

Served with "Baby Potatoes" and Ratatouille

Roasted Baby Chicken (for 2 persons) 175K

Stuffed with Spinach, Mushroom & Comté Cheese and Served with Sautéed Vegetables

Seafood

Pan Seared Fish (Catch Of The Day) in a Creamy Curry Sauce 120K

Served with Mashed Pumpkin, Roasted Onion & Sautéed Bok Choy

Grilled Salmon Fish in a Creamy Martini & Saffron Sauce 140K

Served with Sautéed Spinach, Roasted Carrot and Potato Wedges

Bouillabaisse "L'Assiette" 120K

Served with its Rouille & Croutons

Seafood Platter (Prawns, Scallops, Fish) 170K

Served with Girolles Mushrooms, Sautéed Vegetables and White Rice

Vegetarian

Lasagnas Vegetarian 75K

Served with Mixed Salad

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Assiette de Fromage

Choice of 2 cheeses: 90K / 3 cheeses: 130K

Brebis, Comté and Roquefort

Served with Walnut, Farm House Bread and Butter

Desserts

Home Made Ice Cream or Sorbet (Vanilla, Chocolate, Coffee or Cassis) 25K

Exotic Fruits L'Assiette 50K

Marinated with Grand Marnier served with Home Made Vanilla Ice Cream

Duo de Crème Brûlée (Flavour of the day) 55K

"The Chocolate Fondue" 65K

Served with Fresh Fruits

Chocolate Fondant "L'Assiette" 65K

Served with Home Made Vanilla Ice Cream

Crêpes Suzette 70K

Flambée with Cointreau

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