

STARTERS

Bruschetta kalamata olive tapenade	59
Toasted bread served with a homemade kalamata olive tapenade	
Terrine de foie de volaille	69
Chicken liver terrine with toasted bread and mango chutney	
Escargots persillées	69
Baked snails with parsley garlic butter	
Escargots feuillantine	69
Pan cooked snails with garlic cream served in a puff pastry feuillantine	
Gratin de la mer	79
Mixed seafood gratin served with “Quenelle Lyonnaise”	
Gambas exotiques	79
Sauteed prawns with lemon olive oil, deglazed with soy sauce served with mashed potatoes	
Mousseline de St. Jacques	79
Scallop mousseline prawn in a crayfish sauce	
Tarte tatin au chevre	89
Tomato and eggplant confit in a puff pastry topped with grated goat cheese	
Plateau de fromage	150
Our selection of premium local cheese served with walnuts, fresh apple, mango chutney, local natural honey and toasted bread	

All price are in thousands rupiah and subject to 10% government tax

LES ENTREES

SOUPS

Gazpacho (cold soup) **S 30 / L 55**
Classic fresh tomato soup

Du jour **S 30 / L 55**
Soup of the day, prepared by the inspiration of the chef

A l'onion **S 30 / L 55**
Traditional French onion soup

QUICHES

All quiches are served with
a gazpacho verrine and a small salad

Au chevre **59**
Leek and goat cheese

Lorraine **59**
Bacon, mushroom, and cheese

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SOUPE & QUICHES

SALADS

Lyonnaise S 69 / L 89

Mixed greens, tomatoes, bacon, croutons, chicken liver
deglazed vinegar topped with a poached egg and French dressing

Caesar S 69 / L 89

Baby romaine lettuce, tomatoes, a hard-boiled egg, croutons,
parmesan cheese, grilled chicken and caesar dressing

De la mer S 75 / L 99

Mixed greens, smoked fish, shrimp, cherry tomatoes, avocado
with balsamic vinegar, and a side of toasted rye spicy bread

Nicoise S 75 / L 99

Mixed greens, tomatoes, tuna, green beans, black olives,
bell peppers, potatoes, a hard-boiled egg and French dressing

Au chevre S 85 / L 109

Mixed greens, tomatoes, walnuts served with warm goat cheese
bruschetta and French honey dressing

Tomate mozzarella 109

Beef tomatoes, fresh mozzarella and basil

Tomate burrata 159

Beef tomatoes, fresh creamy burrata and basil

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SALADES

SANDWICHES

All sandwiches are served with a gazpacho
verrine and a small salad

Croque monsieur 70

Toasted bread with ham,
cheese and béchamel sauce

Croque madame 75

Toasted bread with ham, cheese and
béchamel sauce topped with a fried egg

Le végétarien 75

French baguette with crispy mixed
vegetables, feta cheese and pesto sauce

Le campagnard 75

French baguette with homemade
chicken liver terrine and pickles

Le pan bagnat 75

French baguette with tuna, tomato,
paprika, black olives, basil, a hard
boiled egg and extra virgin olive oil

Le Caprese 85

French baguette with fresh mozzarella,
tomato and pesto sauce

BURGERS

All burgers are served with
hand cut French fries

Le sans pain (no bun)..... 85

Choice of beef patty, milanese chicken
or quinoa beetroot patty with
tomatoes, lettuce, red onions and coleslaw

Le poulet 90

Homemade juicy milanese chicken with
cheese, lettuce, tomatoes, pickles,
red onion and cocktail sauce

Le végétarien 90

Homemade quinoa & beetroot patty with
tomatoes, mashed avocado, lettuce,
red onions and pesto sauce

Le Rev 99

Homemade beef patty with cheese, lettuce,
tomatoes, pickles, and cocktail sauce

EXTRA :

Egg 10

Avocado 15

Bacon 20

Cheese 20

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SANDWICHES & BURGERS

MUSSELS

All mussels are served with hand cut French fries

Marinieres	189
500g of mussels marinieres style	
Crème	199
500g of cream mussels sauce	
Curry	199
500g of curry mussels sauce	
Arrabiata (spicy)	199
500g of mussels tomato spicy sauce	
Au bleu	219
500g of blue cheese mussels sauce	

PASTA

Fettuccine pasta with a choice of sauce :

Tomate basilic	80
Tomato basil sauce	
Bolognaise	95
Tomato sauce with minced beef	
Au bleu	95
Blue cheese sauce	

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MOULES FRITES - PATES

MAINS

MEAT

- Escalope de poulet en croute** 99
Chicken fillet on puffed pastry with potato gratin, ratatouille and mushroom sauce
- Froggy chicken** 99
Chicken fillet cooked with parsley garlic butter sauce served with a choice of side
- Filet mignon de porc a l'ancienne** 119
Roasted pork tenderloin with mustard sauce, potato gratin and provençal tart
- Navarin d'agneau** 149
Stewed lamb, glazed carrots, turnips, zucchini, and baby potatoes served with rice
- Wagyu boeuf bourguignon** 149
Traditional French wagyu beef stew served with fettuccine pasta
- Tournedos a la Rev** 229
Australian tenderloin served with mustard, mushroom or red wine sauce and a choice of side

VEGETARIAN & FISH

- Assiette vegetarienne** 99
Vegetarian plate composed of mixed garden vegetables, Provençal tart, vegetable flan and mashed potatoes,
- Marmite de la mer** 119
Mixed fish stew with a prawn, paprika seafood velouté, garden vegetables, and rice
- Filet de poisson sauce vierge** 119
Grilled fresh fish fillet served with mashed potatoes, provençal tart in a virgin sauce

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PLATS PRINCIPAUX