

## ENTREES FROIDES/COLD APPETIZER

**La Terrine de Foie Gras**  
Apple cloves compote, morello cherry sauce, chardonnay gelée  
295


**Les Encornets**   
Squids and artichokes fried with Iberian flavors  
125

**La Burrata**   
With basil cherry tomatoes, pine nuts  
168

**Mediterranean Mézézé**   
Hummus, tzatziki, tabbouleh, falafel, loubieh bi zeit  
baba ghanoush, crispy stuffed spinach and feta cheese  
halloumi cheese, semi dried cherry tomatoes  
piquillo pepper with quinoa  
185

**La Betterave**   
Beetroot and green apple medley, coriander puree  
ginger and yogurt coriander ice cream  
95

## ENTREES CHAUDES/HOT APPETIZER

**Les Gambas** (df)   
Crispy gambas fritter with basil pesto  
175

**La Courgette "Tempura"**   
Zucchini flower tempura stuffed with fresh mozzarella cheese  
125

**Les Escargots**  
Roasted mushrooms stuffed with snails  
and garlic parsley butter  
135

**Le Foie Gras Poelé**  
Our legendary pan seared hot foie gras  
port and raspberry reduction, morello cherry, roasted apple  
395

**Les Cuisses de Grenouille**  
Breaded frog leg, garlic paste and parsley coulis  
155

## NOS SOUPE/SOUP

**Le Crabe**  
Crab soup with homemade ravioli and croutons  
145

## NOS PÂTES/PASTA

**Les Gnocchis**   
Homemade potato gnocchi with gorgonzola sauce  
155

**Les Tagliatelles aux "Pistaches"**   
Pistachio sauce and organic poached egg  
185

**Les Linguinis aux "Fruits de Mer"**  
Seafood linguini, sea prawns, squid, scallop, clams and mussels  
235

## NOTRE BONNE VIANDE/OUR GREAT MEAT

### LE BOEUF / BEEF

**"La Côte de Boeuf"**  
200 days  
Australian Black Angus O.P Rib  
served with parsley garlic French fries  
1,6 kg for 3 or 4 Person = 2.000  
1,2 kg for 1 or 2 Person = 1.650

**"L'Entrecôte"**  
Australian Grain  
Fed Black Angus Ribeye  
Fresh herbs Metis butter  
350 grs = 550

**Le Steak Tartare**  
with old fashioned French fries  
180 grs = 245

**Le Poulet "Bio"**  
Breast stuffed mushroom  
pojarski style leg  
195

**Le Porc**   
Pork belly served with braised red cabbage  
broccoli puree, pork jus  
255


**"Le Filet de Boeuf"**  
Black Angus Grain Fed  
Australian Beef Tenderloin  
roasted marrow bone, black pepper sauce  
200 grs = 445

**La Bavette d' Aloyau**  
Australian naturally raised  
flap meat steak  
200 grs = 335

**Short Ribs "Persillade"**  
Australian organic grass fed beef  
cannellini bean ragout  
265

**La Caille**   
Roasted quail stuffed with duck  
vegetables millefeuille, honey coriander sauce  
265

**Le Jarret d'Agneau**  
Slow cooked lamb shank  
saffron pilaf, vegetables bulgur  
265

**Les Lasagnes**   
Black truffle vegan lasagna with Mediterranean vegetables  
almond milk cheese and soft polenta  
185

## NOS PRODUITS DE LA MER/FISH & SEAFOOD

**Le "Mixed Grill"**  
Seafood platter with grill lobster  
shrimps, barramundi, tuna, squids  
675 for 2 pers

**Le Cabillaud**   
Caramelized black cod  
with black peper sauce and spinach  
389

**La Bouillabaisse**  
Mediterranean seafood soup, sea prawns, lobster  
shellfish, white fish, steamed potatoes  
croutons and "rouille" sauce  
375

**Le Barramundi**   
Pan seared wild barramundi  
red piquillo pepper stuffed with seafood  
198

**Le Saumon de "Tasmanie"**  
Seared Tasmanian salmon with wasabi spinach  
croutons and "sauce vierge"  
235

### Menu Degustation/Tasting Menu

Our chef Dove Sudarsana is delighted to create a unique five courses tasting menu  
IDR 800 Pers  
Add IDR 550 Pers for wine pairing

Tous nos pains son faits par notre équipe de boulangers  
All breads are made in house by our bakery team

## LEAF BAR

**La Salade Métis "Vegan"**   
Organic trio quinoa, avocado, leek, baby spinach, parsley  
red radish, semi dried tomato, basil pesto, kalamata olive coulis  
turmeric, pumpkin and flax seeds  
110

**Le Panier de Crudités**   
Combination of raw organic vegetables  
hummus and tapenade dipping  
115

## LE CRU / RAW BAR

**Les Sashimis** (df)   
Yellow fin tuna, Tasmanian salmon, wild barramundi  
105

**L'Assortiment de Cru** (df)   
Raw plater combination of sashimi ceviche & tartare  
For 2 Pers 198 For 4 Pers 385

**Le Ceviche de Thon** (df)   
Yellow fin tuna ceviche, mango, cucumber  
coriander leaf, caramelized cashew nuts  
145

**Le Trio de Tartare**  
Tuna tartare, wasabi and basil mayonnaise, salmon roe  
Crab and avocado tartare, shallots, chives, celery aioli, micro leaf  
seaweed, Tasmanian salmon tartare, black tobiko, dill dressing  
185

## STREET FOOD

**Les Palourdes** 105  
Fresh clams cooked with garlic, dry chili white wine

**Les Scampis** 185  
Big shrimps cooked with white wine and spice

**Empanadas** 125  
A folding dough over Australian beef stuffing

**Iberico de Bellota**   
Iberico ham escorted with tomato bread  
30 grs = 255 60 grs = 495

**Pizza "Truffle Noire"** 215   
Black truffle and mozzarella cheese pizza

**Truffle Noire & Iberico Ham** 460   
Black truffle and iberico ham pizza

**Burger au Foie Gras** 275  
3 mini foie gras and wagyu burger

**Les Keftas** 105   
Lamb kefta, harissa mayonnaise

**Les Gyozas** 75 (df)   
Chicken & prawn gyoza

**La Socca** 55   
Traditional chickpea galette from the "French Riviera"

## NOS GARNITURES ~ SIDES

Truffle parmesan french fries 88

Mashed potatoes	Maccaroni cheese gratin
Baby organic vegetables	Organic mesclun salad
Potato gratin	Creamy spinach
Garlic bread	Pilaf rice
48	48

- Items are subject to availability -

All Prices Are In Thousand Rupiah  
& Subject To 8% Service Charge And 10% Government Tax

 Vegetarian  Containing Pork  Containing Nuts

(df) Dairy Free  Non Gluten  Vegan

# MÉTIS