

MENU DEJEUNER/DAILY SETS MENUS

Mediterranean Menu 155

Daily Starter
Pasta Of The Day
Ice Cream or Dessert add 20

Fish Menu 175

Daily Starter
Fish Of The Day
Ice Cream or Dessert add 20

Meat Menu 165

Daily Starter
Meat Of The Day
Ice Cream or Dessert add 20

ENTREES FROIDES/COLD APPETIZERS

La Salade de Quinoa (df)

White quinoa, avocado, shallots, baby spinach
flax & pumpkin seeds, roasted pumpkin
55

La Salade de Crudités

Crunchy raw vegetables, white & red cabbage, cucumber
beetroot, carrot, apple cider vinaigrette
55

La Terrine de Foie Gras

Apple cloves compote, morello cherry sauce
chardonnay gelée, toasted brioche
295

La Burrata

With basil cherry tomatoes, pine nuts
168

Le Panier de Crudités

Combination of raw organic vegetables
hummus and tapenade dipping
115

ENTREES CHAUDES/HOT APPETIZERS

Le Foie Gras Poelé

Our legendary pan seared hot foie gras, port and raspberry reduction
morello cherry, roasted apple
395

Mediterranean Mézézé

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

Le Crabe

Soft shell crab, tartare sauce, brioche, red capsicum, frisée salad
70

Les Petits Pois

Green pea velouté, light meusseline
95

NOTRE BONNE VIANDE/OUR GREAT MEAT

La Bavette d' Aloyau

Australian naturally raised
flap meat steak
200 grs = 315

La Milanese

Chicken milanese, wild arugula
75

B.P.S-Black Pepper Steak

Australian tenderloin, black pepper sauce
120 grs = 205

Le Steak Tartare

with old fashioned french fries
180 grs = 245

Les Lasagnes

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

NOS PRODUITS DE LA MER/FISH & SEAFOOD

Le Saumon de "Tasmanie"

Seared Tasmanian salmon with wasabi spinach
croutons and "sauce vierge"
195

Le Barramundi

Wild Barramundi, watercress
basil butter broth
140

Le "Mixed Grill"

Seafood platter with grill lobster
shrimps, barramundi, tuna, squids
675 for 2 pers

Le Thon (df)

Provençale "style" tuna served with
olives, tomatoes and green beans
165

STREET FOOD

Small Dish

Pizza "Truffle Noire" 215 
Black truffle & mozzarella cheese pizza

Les Gyozas 75 (df)

Chicken & prawn gyoza

Les Keftas 95

Lamb kefta, harissa mayonnaise

Les Scampis 165

Big shrimps cooked with
white wine and spice

Empanadas 95

A folding dough over Australian beef
stuffing served with cherry tomato salad


Les Palourdes 95

Fresh clams, 250 grs fresh clams cooked
with garlic, dry chili white wine broth

Main Dish

Métis Wagyu Burger

Our burgers are made from Australian
wagyu beef served
with mesclun salad & french fries

Cheddar cheese 168
Homemade pork bacon & cheddar cheese  178
Jalapeños & cheddar cheese 178

Le Pan Bagna 115

Sandwich composed with tuna
raw vegetables, anchovies
and boiled eggs

Métis Vegan Wrap 65

Beetroot hummus, cucumber, zucchini
chick peas, sweet potato fries
crunchy végétales

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 195,
For 4 pers 375

Le Ceviche de Thon (df)

Yellow fin tuna ceviche, mango, cucumber
coriander leaf, caramelized cashew nuts
135

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

NOS PÂTES/PASTA

Les Gnocchis

Homemade potato gnocchi, gorgonzola piccante, walnut, raisin
95

Les Linguinis

Crab & sea prawn linguini
130


NOS GARNITURES/SIDES

Truffle parmesan french fries 88



French fries
Organic white rice
Mashed potatoes
25

Garlic bread
Organic mesclun salad
Organic végétales
25

NOS DESSERTS/DESSERT

Chocolate Profiteroles 
Vanilla ice cream, chocolate sauce
60




L'Ananas  
Pineapple carpaccio
with coconut sorbet
60

Pista Choc...  
Dark abinao chocolate soufflé
pistachio sauce (please allow us 25 mn.....)
85

Bali New York 
Chocolate brownie
pandan crème brûlée
60

Papua Vanilla Crème Brûlée 
Raisin & vanilla banana ice cream, coconut cake
60

Selection of Home Made Ice Cream & Sorbet
40 / Scoop

 Vegetarian  Containing Pork  Containing Nuts

(df) Dairy Free  Non Gluten  Vegan

MÉTIS

- Items are subject to availability -
All Prices Are In Thousand Rupiah
& Subject To 8% Service Charge And 10% Government Tax