

## “LES ENTREES”

## STARTERS

<b>SOUPE du JOUR (S / L)</b> Soup of the day, prepared by the inspiration of the Chef	<b>40 / 70</b>
<b>ESCARGOTS PERSILLES (6 pcs / 12 pcs)</b> Baked snails with parsley garlic butter	<b>80 / 150</b>
<b>FONDUE de FROMAGE (sharing for 2)</b> Selected premium local cheese fondue	<b>210</b>
<b>TERRINE de FOIE GRAS</b> Homemade duck liver terrine	<b>220</b>
<b>PLATEAU de FROMAGE (S / L)</b> Selected premium local cheese with walnuts, mango chutney, Bali honey and toasted bread	<b>130 / 220</b>
<b>PLATEAU de CHARCUTERIE (S / L)</b> Fiocco, coppa, p.cotto, beef bresaola, p.crudo, green olives with toasted bread	<b>180 / 295</b>
<b>PLATEAU RUSTIQUE (L)</b> Selection of premium local cheese and cold cuts with green olives, Bali honey and toasted bread	<b>295</b>

## “LES SALADES”

## SALADS

	<u>S / M / XL</u>
<b>PIEMONTAISE</b> Potato salad with eggs, pickles, tomatoes and homemade mayonnaise extra ham	<b>75/100/155</b>  <b>20 / 25</b>
<b>POULET MARINE</b> Mixed greens, marinated grilled chicken, tomatoes, hard boiled egg, croutons, parmesan cheese and anchovy dressing	<b>85/120/175</b>
<b>LYONNAISE a la RETRO</b> Mixed greens, confit of chicken gizzard, tomatoes, pork bacon, croutons, chicken liver, poached egg and French dressing	<b>95/140/195</b>
<b>CAMEMBERT CHAUD</b> Roasted camembert cheese, walnuts, cherry tomatoes, mixed greens, extra beef bresaola, toasted bread and organic honey raspberry dressing	<b>145/210/285</b>

## “LES PLATS PRINCIPAUX”

## MAINS

S / M / L

### **GRENOUILLETTE de POULET**

Chicken fillet cooked frog legs style in a parsley garlic butter sauce

85/140/230

### **COQ au VIN (Poulet Organic)**

Organic braised chicken in red wine and flavored with beef bacon and mushrooms

110/160/250

### **BLANQUETTE de PORC**

Traditional french porc ragu cooked in a white stock and creamy sauce

140/195/285

### **WAGYU BOEUF BOURGUIGNON**

Traditional french Wagyu beef stew braised in red wine

160/220/310

### **GRENOUILLE PERSILLEE COMME en DOMBE**

Frog legs cooked in a parsley garlic butter sauce

250

### **SOURIS d'AGNEAU**

500 gr imported lamb shank braised in red wine

270

### **POISSON DU JOUR**

Selected fish of the day served with our homemade sauces: Leek fondue, Beurre Blanc, Vierges, & Chorizo

150/295

## “LES STEAKS”

## STEAKS

All our steaks are served with homemade sauces: Bernaise, Black pepper, “Maitre d'hotel” & Mustard de Dijon

200gr/300gr

### **FILET MIGNON de BOEUF**

Imported beef tenderloin

225/295

### **COTE de BOEUF (pre order in advance)**

1000 gr imported prime rib beef steak

1395

\* Just keep in mind that all of our mains and steaks comes without sides.

You can choose one or more on sides section.

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## “LES ACCOMPAGNEMENTS”

RICE	20
CARROTS VICHY	20
MIXED SALAD	20
TAGLIATELLE PASTA	25
MASHED POTATOES	25
MIXED VEGETABLES	25
HARICOTS VERTS (Green beans parsley sauce)	25
SAUTED POTATOES	25

## SIDES

RATATOUILLE GRANDMERE	30
POMMES ALLUMETTES (French fries)	30
CHAMPIGNONS A LA CREME (Creamy mushrooms)	30
LEEK FONDUE	30
GRATIN DAUPHINOIS (Potato gratin)	35
CORBEILLE de PAIN (Bread basket with butter)	40

\* Just keep in mind that our sides are plenty for 2

## “LE MENU ENFANTS”

## KIDS MENU

MAC & CHEESE	60
FISH & CHIPS	60
CHICKEN NUGGETS	60

## “LES DESSERTS”

## DESSERTS

CHARIOT de DESSERTS (Desserts trolley)	65
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For reservation & infos :



# REV RETRO DRINKS

## JUICE

Dried fruit	35
Lemon juice	39
Carrot juice	39
Orange juice	39

## SOFT DRINKS

<u>WATER CARAF</u>	
500ml / 1000ml	17/26

<u>WATER BOTTLE</u>	
still/spark 330ml	33
still/spark 750ml	74

Coke	33
D. Coke	33
Sprite	33
Tonic	33
Soda	33

## COFFEE



## BEERS

Bintang	39
Black Panther	55
Ginger beer	55

## TEA

Earl Grey	32
Royal princess	32
Moroccan Mint	32
Halimun Red	39
Chamomile	39
Bunaken Blue	51

Espresso	29
Long black	29
Iced latte	39
Iced Cappuccino	39

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# COCKTAILS

Margaritas 119  
Amaretto Sour 119  
Negroni 129

Mojito 112  
Caipirinha 112  
Espresso Martini 112

# SPIRITS

**SINGLE MALT** 45ml/90ml/btl  
Glenfiddich 12 140/270/1900  
Glenfiddich 18 160/315/2300  
Aultmore 12 150/290/2100  
Aberfield 12 160/315/2300  
Aberfield 16 195/370/2900  
Balvinie Doublewood 195/370/2900

**WHISKY** 45ml/90ml/btl  
Tullamore 105/205/1500  
Canadian Club 105/205/1500  
JW Red 105/205/1500  
Jim Beam 105/205/1500  
JW Black 115/225/1550  
Drambuie 115/225/15500

**VODKA** 45ml/90ml/btl  
Seagrams 105/205/1500  
Absolut 105/205/1500  
Belvedere 125/240/1700  
Grey Goose 125/240/1700

**RUM** 45ml/90ml/btl  
Havana 3 105/205/1500  
Havana 7 115/225/15500  
Bacardi Light 105/205/1500  
Diplomatico 115/225/15500

**COGNAC** 45ml/90ml/btl  
Hennessy VSOP 195/370/2900  
Martell VSOP 195/370/2900

**BRANDY** 45ml/90ml/btl  
St Remy Napoleon 105/205/1500

**GIN** 45ml/90ml/btl  
Bombay 105/205/1500  
New Amsterdam 105/205/1500  
Tanqueray 105/205/1500  
Citadelle 125/240/1700  
Hendrick's 125/240/1700  
Gin Mare 160/315/2300  
Monkey 47 160/315/2300

**TEQUILA** 45ml/90ml/btl  
Camino 105/205/1500  
Avion Reposado 141/271/1900  
Milagro Reposado 160/315/2300  
Patron Reposado 160/315/2300

**APERITIF** 45ml/90ml/btl  
Campari 105/205/1500  
Aperol 105/205/1500  
Rinomato 105/205/1500  
Martini Rosso 105/205/1500  
Martini Bianco 105/205/1500  
Ricard 105/205/1500

**LIQUEURS** 45ml/90ml/btl  
Creme de casis 105/205/1500  
Galliano 105/205/1500  
Sambuca Oro 105/205/1500  
Liqueur de Absinthe 105/205/1500

**HOMEMADE** 45ml/90ml/btl  
Limoncello 48/90/440  
Amaretto 48/90/440  
Baileys 48/90/440

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## “RED/ROUGE”

### FRANCE

- Moulin de Gassac 650
- Grand Bateau Bordeaux-Rouge Bordeaux 750
- Chateaux Lavagnac Bordeaux 850
- Chateaux de Callac Graves-Rouge 990
- Chateaux Beumont Haut-Medoc 1,300
- Andre Goichot Mercure-Premier Cru 1,550
- Bernard Magrez Egregor-Bordeaux Rouge 1,600
- Le Comte de Malartic , Pessac Leognan Rouge 2,500
- Chateaux Cantemerle Haut-Medoc 2,500
- Chateaux Lafon Rochet-St. Estephe 3,200
- Amiral Beychevelle St Julien 3,850

### ITALY

- Torresella Merlot 650
- Santa Margherita Chianti-DOC 1,100
- Brunello di Montalcino - Bottega 2,500

### SPAIN

- Lealtanza Reserva Rioja 950
- Pacienza Toro 1,250

### AUSTRALIA

- Berri Estate Shiraz 650
- Katnook Founders-Block Cab Sauvignon 850
- Sandpiper Merlot 850
- Penfold Bin 407-Cabernet Sauvignon 4,500
- Penfold RTW Shiraz-Barossa Valley 6,500

## REV RETRO WINE

### AUSTRALIA (BOTTLED IN BALI)

- Two Island Reserve-Collection Shiraz 595
- Two Island Reserve-Collection Cabernet Sauvignon 595

### NEW ZEALAND

- The Crossing Pinot Noir 800
- Mud House Pinot Noir-Central Otago 1,100

### CHILE

- Neblina Cabernet-Sauvignon 650
- Maray Reserva Carmenere 800

### ARGENTINA

- Trapiche Malbec 650

### SOUTH AFRICA

- Bellingham Pinotage 1,100

### WINE BY GLASS/CARAFE

#### LOCAL WHITE/RED

glass	/carafe	/carafe	/carafe
150ml	250ml	500ml	1000ml
95	120	230	450

#### IMPORTED WHITE/RED

glass	/carafe	/carafe	/carafe
150ml	250ml	500ml	1000ml
145	220	430	850

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## “WHITE/BLANC”

### FRANCE

- Moulin de Gassac 650
- Menuts Bordeaux Blanc-Semillion 690
- Kresmann Collection Sud-Chardonnay 690
- Philippe Dreschler-Gewuztraminer 850
- Andre Goichot Chablis 1,250
- Le Comte de Malartic, Pessac-Leognan Blanc 2,100

### ITALY

- Feudo Zirtari Insolia Chardonnay 650
- Torresella Pinot Grigio 650

### AUSTRALIA

- Berri Estate Chardonnay 650
- Katnook Founders Block-Sauv Blanc 850
- Sandpiper Riesling 850

### AUSTRALIA BOTTLED IN BALI

- Two Island Reserve-Collection Chardonnay 595

### NEW ZEALAND

- The Crossing Sauvignon-Blanc 850

### CHILE

- Yali Wetland Reserva-Sauvignon Blanc 650

### ARGENTINA

- Trapiche Viogner 650
- Pampas del Sur Expression-Torrentes 690

### SOUTH AFRICA

- The Bernard Series Old Vine-Chenin Blanc 1,450

### ROSE WINE

- Moulin de Gassac (France) 650
- Babydoll Rose (New Zealand) 750

### CHAMPAGNE

- |                                | gls | btl   |
|--------------------------------|-----|-------|
| ● Mumm Cordon Rouge            |     | 2,100 |
| ● Moet & Chandon Brut-Imperial |     | 2,250 |
| ● Veuve Cliquot                |     | 2,600 |

### SPARKLING

- |   |     |     |
|---|-----|-----|
| ● Ascaro Prosecco - Sababay (Bali)              | 120 | 595 |
| ● Lambrusco Sweet Red - Sababay (Bali)          |     | 595 |
| ● Moscarosa Sweet Rose - Sababay (Bali)         |     | 595 |
| ● Two Island Reserve Pinot - Noir Chard (Bali)  |     | 730 |
| ● Santa Margherita Prosecco - Dogc Brut (Italy) |     | 750 |

### DESSERT (75ml)

- |  |    |       |
|--|----|-------|
| ● Pino De Bali (375ml)                           | 95 | 550   |
| ● Reserve Sauternes-Thomas Barton (France) 750ml |    | 1,450 |

### PORT (90ml)

- |                                |     |     |
|--------------------------------|-----|-----|
| ● Mascetti Red(Bali)           | 95  | 650 |
| ● Mistelle White (Bali)        | 95  | 650 |
| ● DOWN'S Fine Tawny (Portugal) | 125 | 900 |
| ● Corkage (bottle)             |     | 250 |

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