

APPETIZERS

SALMON RILLETTES (G)

Crème fraîche, salmon roe, citrus caviar and dark rye
180

BURGUNDY ESCARGOTS (G)

Parsley butter and ciabatta bread
130

PAN SEARED SCALLOP

Green asparagus and Vierge sauce
225

CHEF'S SELECTION CHARCUTERIE (N)(G)

Artisan homemade terrines, hams and European cold cuts
295

PAN SEARED FOIE GRAS (N)(G)

Strawberry, hazelnut crumble, brioche and gastric sauce
425

SALADS

NIÇOISE SALAD (G)

Rare seared tuna, baby romaine, Kalamata olives, anchovies and French dressing
165

LYONNAISE SALAD (G)

Frisée, poached egg, pork bacon, lardons and French dressing
130

BURRATA (N)

Heirloom tomatoes, Kalamata olives crumble, basil and balsamic reduction
175

PRAWN AND CRAB SALAD

Housemade cocktail sauce, avocado and lemons
195

LYON GARDEN SALAD

Seasonal vegetables in different ways, hummus, tzatziki and kaffir lime dressing
130

SOUP

CLASSIC ONION SOUP (G)

AOC Comté cheese
155

LOBSTER BISQUE (G)

Poached lobster, black truffle whipped cream and croutons
225

BEEF CONSOMMÉ

Braised short ribs, roots vegetables and black truffle
140

FRENCH MUSHROOM SOUP (G)

Wild mushrooms fricassée, truffle whipped cream and croutons
160

PASTA

BEEF CHEEK RAVIOLI (N)(G)

Green peas, asparagus and parmesan fondue
250

RIGATONI (G)

Stuffed with spinach and duxelles, and AOC Comté cheese
190

FETTUCCINE AGLIO OLIO (G)

King prawn, scallop and mussels
220

MUSHROOM RISOTTO (G)

Wild Mushrooms, parmesan and black truffle
210

BUSINESS LUNCH SATURDAY BRUNCH

MONDAY - FRIDAY

11.30 AM - 2 PM

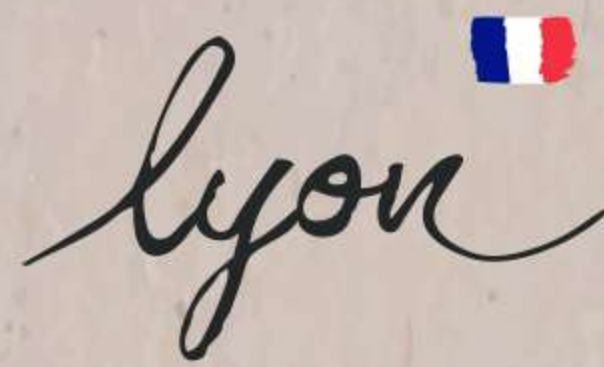
220 / PERSON

3 - course Set Menu

11.30 AM - 2.30 PM

Starts from

519 / PERSON



SIGNATURES

CROQUE MONSIEUR (N)(G)

Ham, Gruyère cheese, candied walnut and mesclun salad
180
(Croque Madame 200)

MAGRET DE CANARD

Thyme honey glazed, beetroot, crispy polenta and Bigarade sauce
365

MEDITERRANEAN ROASTED LAMB

Roasted lamb loin, lamb leg rilette, organic quinoa, eggplant purée, artichoke and rosemary jus
390

PORK TWO WAYS

24 hours pork belly, trotters croquette, zucchini and Balinese pepper sauce
350

BEEF BOURGUIGNON (G)

Braised short ribs, pork bacon, mushrooms, carrots and potato mousseline
330

ENTRECÔTE "CAFÉ DE PARIS"

180gr striploin, Café de Paris sauce and French fries
380

VOL-AU-VENT (G)

Chicken fricassée, wild mushrooms and puff pastry
250

THE GRILL

TENDERLOIN (180 gr)

380

CHATEAUBRIAND (375gr)

620

VEAL CHOP

420

TOMAHAWK (1300gr)

1600

RIB EYE (250gr)

550

Add 120 for foie gras (30g)

Sauces

AU POIVRE • BEARNAISE • RED WINE JUS •
MUSHROOM • BEURRE MAÎTRE D'HÔTEL

Sides

80

POTATO MOUSSELINE • GRATIN DAUPHINOIS •
SHOESTRING FRENCH FRIES • GRILLED BROCCOLI •
GLAZED SEASONAL VEGETABLES • MUSHROOM FRICASSEE

Add 50 for chopped truffle

THE SEA

DOVER SOLE MEUNIÈRE (G)

Seasonal vegetables, steamed potatoes and meunière sauce
775

BOUILLABAISSÉ (G)

Sea bass, prawn, scallops, mussels, rouille and baguette
330

PAN SEARED NORWEGIAN SALMON

Confit niçoise vegetables in lemon, saffron broth
350

KING PRAWN À LA PROVENÇAL

Rosemary fries and ratatouille
480

BARRAMUNDI FILLET GRENOBLOISE (N)(G)

Roasted potatoes, hazelnut, wilted spinach and Grenobloise sauce
290

COD PAPILLOTE

Asparagus, extra virgin olive oil and lemon
360

(N) Contains Nuts ; (G) Contains Gluten

Please let our staff know if you have any special dietary requirement, food allergy or food intolerance.

Prices are in thousand IDR and subject to 21% government tax and service charge