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## APPETIZERS AND SALADS

### **PAN SEARED SCALLOPS**

*Green asparagus and vierge sauce*  
225

### **BURGUNDY ESCARGOTS (G)**

*Parsley butter and ciabatta bread*  
130

### **PAN SEARED FOIE GRAS (G)(N)**

*Strawberry, hazelnut crumble, brioche and gastric sauce*  
425

### **LYONNAISE SALAD (G)**

*Frisée, poached egg, pork bacon, croutons and French dressing*  
130

## SOUP

### **CLASSIC ONION SOUP (G)(V)**

*AOC Comté cheese*  
155

### **FRENCH MUSHROOM SOUP (G)(V)**

*Wild mushroom fricassée, truffle whipped cream, croutons*  
160

## MAIN COURSES

### **ENTRECÔTE "CAFÉ DE PARIS"**

*180gr striploin, Café de Paris sauce, French fries*  
395

### **BOEUF BOURGUIGNON (G)**

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

### **KING PRAWNS À LA PROVENÇAL**

*French fries, ratatouille*  
480

### **BARRAMUNDI FILLET GRENOBLOISE (N)(G)**

*Roasted potatoes, hazelnut, wilted spinach, Grenobloise sauce*  
290

### **VOL AU VENT (G)**

*Chicken fricassée, wild mushrooms and puff pastry*  
250

## DESSERTS

### **VANILLA CRÈME BRULÉE (G)**

*Sablé breton*  
120

### **PROFITEROLE (N)(G)**

*Vanilla ice cream, choux pastry, chocolate sauce*  
120

### **"LYON" CHOCOLATE TART (G)(N)**

*70% single origin chocolate, Javanese vanilla chantilly*  
165

(V.E) Vegan | (V) Vegetarian | (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