



DEGUSTATION MENU

IDR 990++/Pax

AMUSE BOUCHE

LYON GARDEN (N)

Seasonal vegetables in different ways, hummus, kaffir lime

63 DEGREE FARM EGG (G)

Green peas, asparagus and parmesan fondue

CATCH OF THE DAY

Depends on Chef's mood

GRASS-FED TENDERLOIN ROSSINI

Seared Foie gras, potato mousseline and Perigourdine sauce

REVISITED POIRE BELLE HÉLÈNE (N) (G)

Pain d'épices, hazelnut cream and compressed pears

PETIT FOURS

N : Contains Nuts

G: Contains Gluten

All menu items are subject to change according to seasonality and availability.

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



3 COURSES SET MENU – IDR 498++/Pax

4 COURSES SET MENU – IDR 698++/Pax

AMUSE BOUCHE

LYONNAISE SALAD (G)

Frisee, poached egg, beef bacon, crouton, French dressing

FRENCH MUSHROOM SOUP (G)

Wild mushrooms fricassee, truffle whipped cream and crouton

ATLANTIC BLACK COD (N)

Roasted potato, hazelnut, wilted spinach and Grenobloise sauce

OR

STEAK FRITES

180gr striploin, shoestring fries, sauce au poivre

PROFITEROLE (N) (G)

Balinese vanilla ice cream and chocolate sauce

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