



### ~ LES ENTREES FROIDES/COLD APPETIZER ~

**Le Foie Gras Terrine**  
Apple cloves compote, morello cherry sauce,  
chardonnay gelée, toasted brioche.....IDR 295

**La Langouste, L'Oursin et La Saint-Jacques** 🦞  
Seafood tartare with hokkaido scallop, lobster, sea urchin  
salmon roe, botarga, ponzu dressing.....IDR 330

**La Salade "Vegan"** 🌱  
Vegan smashed avocado salad, green asparagus spears  
croutons, pomegranate, poached pears, apples.....IDR 145

**La Truffe Noire**  
Duo of black truffle and potatoes with virgin olive  
oil on carpaccio of foie gras.....IDR 255

### ~ LES ENTREES CHAUDES/HOT APPETIZER ~

**Le Foie Gras Poêlé**  
Our legendary pan seared hot foie gras.....IDR 395

**La Saint-Jacques** 🦞  
Pan seared U.S scallops, with leek, ginger kumquat sauce.....IDR 215

**Le Consommé**  
Black truffle consomme, chicken quenelles, vegetables  
crispy puff pastry.....IDR 240

**Ravioles aux Scampis**  
Scampis raviolis, black truffle and foie gras sauce .....IDR 295

### ~ NOS PATES/PASTA ~

**Les Linguinis "Truffe Noire"** 🦞  
Homemade linguini, soft poached egg and  
black truffle shaving.....IDR 305

🌱 Vegetarian   🐷 Containing Pork   🥜 Containing Nuts  
🥛 Dairy Free   🌾 Non Gluten   🌱 Vegan



### ~ NOTRE BONNE VIANDE/OUR GREAT MEAT ~

**"Le Bœuf "Wellington"**  
Australian grass fed black angus tenderloin cooked in brioche  
with mushroom, port black truffle sauce, cauliflower gratin.....IDR 345

**Le Porc "Iberique"** 🐷 🦞  
Caramelized pluma of "Iberico" pork, polenta, natural jus.....IDR 485

**Le Canard**  
Roasted duck roulade, foie gras and black truffle  
crispy black truffle gnocchi, braised cabbage, natural jus.....IDR 265

**La Dinde** 🦃 🦞 🥛  
Roasted U.S Turkey, braised cabbage with chestnuts, natural jus.....IDR 355

### ~ NOS PRODUITS DE LA MER/FISH & SEAFOOD ~

**Le Rouget** 🐟  
Baked red mullet, stuffed with seafood, chickpeas  
tapenade, piquillo coulis.....IDR 215

**La Langouste** 🦞  
Caramelized lobster with black pepper sauce and spinach.....IDR 658

**Le Saumon "Confit"** 🐟  
Slow cooked Tasmanian salmon in oil  
apples, tomato jam, potato chip, saffron velouté.....IDR 268

**Le Black Cod** 🐟  
Pan seared black cod, daikon puree, mashed potatoes.....IDR 495.

### ~ NOS DESSERTS/DESSERTS ~

**Vacherin "Colette"**  
Parfait glacé passion, mango sorbet, meringue rings  
lime gelée, exotique coulis.....IDR 85

**La Sphere Rouge**  
Madame yuzu cream, raspberry gelee, raspberry sorbet.....IDR 85

**Le Chocolat Sensation**  
Chocolate cream and icing, chocolate sorbet  
chantilly chocolate, trendy sauce.....IDR 85

**Le Dome Dulcey**  
Chocolate moelleux, mousse dulcey, shell dulcey.....IDR 85

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

# MÉTIS

