

To start

chef special starter of the day	12 €
fresh sainte-maures goat cheese tart	13 €
sea bream tartar with crimson basil, salad shoots with fresh herbs	15 €
roasted scampi tails, asparagus duo, vinaigrette with shellfish juice	17 €
home-made duck foie gras (liver), artichoke tartar with hazelnuts	19 €

To continue

romaine lettuce and grilled vegetables, stuffed tomatoes and parma ham chips	19 €
beef tartar, french fries and salad	20 €
prawns and cherry tomato conciglioni, pancetta biscuit	20 €
chef special main course of the day	22 €
plaiçe filet with warm roseval potatoes, vinaigrette with truffle oil	23 €
crusty challans chicken filet, stuffed turnips and broad beans	24 €
slightly pan fried scallops, asparagus risotto	27 €
grilled sirloin, french fries, mesclun and béarnaise sauce	29 €

Epilogue by our Pastry chef

madagascar's vanilla crème brûlée	9 €
Bavarian cream like an irish coffee	9 €
plate of refined cheeses	9 €
melon frozen soup, muscatel wine sherbet	9 €
chocolate fondant with caramel heart, marshmallow ice cream	10 €
gourmand coffee or tea : small pastries and glass cup	10 €
today's creation	10 €
fresh strawberries with mascarpone, orange crispy biscuit	10 €

Business Lunch,

choice of starter and main course of the day or main course and dessert of the day from 12h30 to 13h45	17 €
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Origin of meat: France

Net prices in euros, taxes and service included, cheques are not allowed, ticket restaurant allowed.



To start

lumpia goreng : brick pastry, chopped chicken, soy beans, carrots et peanut sauce	12 €
gado gado : marinated bean curd, green beans, tomatoes, soy beans and white cabbage	12 €
bali makared salad : slightly spiced tomato tartar and mackerel with lemongrass	13 €
udang balado : broad bean salad with tomato, mango, papaya and king prawns	15 €

To continue

perut ikan : aubergine, green beans, sweat potatoe, patchoi cabbage and coconut milk in a pot	19 €
nasi goreng saté asam : caramelized pork skewers with Indonesian fried rice	24 €
satay lilit : sea bream mousseline on lemongrass skewers, indonesian style vegetables	25 €
bakmie goreng udang : king prawn skewers and sautéed noodles	27 €
ikan dabu dabu : marinated and roasted swordfish, basmati rice and and sauce vierge	27 €
makassar mix : sea bream mousseline, king prawns, and pork skewers, sautéed rice	29 €

Epilogue by our Pastry chef

pukis : indonesian coconut cake with chocolate sauce	9 €
agar agar cup : exotic fruits salad with avocado dices	9 €
kolak pissang : minis bananas doughnuts, palm sugar syrup	10 €
Pineapple roasted in the citronella and basil sorbet	10 €

discover our « Makassar brunch »

every sunday from 12.30pm to 3pm	39 €
(including hot drinks, fresh fruit juices, pastries, salmon, scrambled eggs, bacon, assortment of cold meats, salads, cheese and desserts ...)	

☎ For your reservation, please contact us and dial +33 1 55 37 55 37

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