



Private dining room



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FRENCH REVOLUTION

NICOLAS "DOUDOU" TOURNEVILLE AND SAID ALEM EARNED IMMORTALITY WITH KAFE WARISAN, BUT THEIR NEW VENTURE, MÉTIS, TAKES MEDITERRANEAN CUISINE TO A WHOLE NEW LEVEL IN BALI.



Terrace lounge



The bar

The talk of Bali right now is Métis Restaurant and Gallery, the latest venture of chef entrepreneurs Nicolas "Doudou" Tourneville and Said Alem. The superbly appointed 350-seat restaurant, bar and lounge serves exhilarating French Mediterranean cuisine for lunch and dinner in a chic setting on Jl Petitenget.

Chefs Doudou and Said earned immortality on the island of the gods with their internationally renowned French restaurant Kafe Warisan. But after 12 years of delighting gourmets from all over, they closed the eatery on October 3 following a dispute with the property's owners.

Foodies did not have to wait very long at all, however, to taste Chef Doudou's blissful creations once again. Métis officially opened on Monday, October 19, and by the following week, the restaurant was serving up a rare treat indeed: white truffles from Alba with a choice of poached green asparagus Hollandaise sauce, baked organic farm egg with cèpes mushrooms, and tagliatelle pasta with cream velouté or butter.

"Before closing Kafe Warisan, Said and I decided to paint a new French Mediterranean landscape that would offer a varied menu of classic, inspired and mouth-watering dishes with a bit of flair," says Chef Doudou of the concept for Métis.

To run Métis, Doudou and Said have assembled an experienced team, including Executive Chef Arief Wicaksono and Head Pastry Chef Gilles Delalay. Chef Arief has joined Métis after a year as Executive Chef at Hive Lounge Bar & Restaurant, in Souk Al Bahar, Old Town Burj Dubai. He previously spent two years at The Elements Restaurant,

Wafi downtown, Dubai, four years at Conrad Bali Resort & Spa, and a year at Ku De Ta in Seminyak.

Chef Gilles' 25-year career has seen him oversee pastry teams at Las Ventanas al Paraiso in Los Cabos, Mexico; The Datai Langkawi, Malaysia; The Ritz-Carlton, Millenia Singapore; the Arkady Novikov Group in Moscow; and the Istanbul Doors Restaurant in Turkey

"Gilles plays an integral role as part of the culinary leadership team at Métis, overseeing pastry operations for both the restaurant and the pâtisserie," says Chef Doudou. "He is a daring and gifted pâtissier."

The restaurant offers a varied French

and Chile, and there are also labels from Italy and Spain, Australia, New Zealand, and California and South Africa to be found. Among the wines served by the glass are Louis Latour Chablis, 2007 (Rp 165,000), Bordeaux Supérieur Chateau Brion de Lagasse, 2004 (Rp 140,000) and the Chilean Sauvignon Blanc Santa Ema, Maipo Valley, 2008 (Rp 110,000).

The restaurant serves lunch from 11 am and dinner from 5 pm, while the bar and lounge are open until 2 am. High tea, lounge and private dining menus are also offered.

Métis is not just a restaurant. The new building, set against a backdrop of rice fields, also includes a veranda and terrace lounge,

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Mediterranean menu. Starters (priced from Rp 58,000 to Rp 180,000) include king crab and seaweed ravioli with white truffle beurre blanc, and grilled fresh Japanese scallops with gratined sea urchin sauce.

Main courses (Rp 159,000 to Rp 245,000) feature a memorable Moroccan lamb rack mechoui served with pumpkin couscous, and a fresh scallop and prawn Provençal with baby roasted potatoes, asparagus and shimeji mushrooms.

Among the desserts (Rp 58,000) are sago padi (marinated grapefruit with mango sauce and coconut sago), Manjari chocolate moelleux with chocolate sauce and yoghurt, and passion fruit soufflé with apricot coulis.

The bulk of the wine list is drawn from France

an art gallery and two boutiques. Culinary artistry is complemented by contemporary architectural and interior-design design elements inspired by Indonesian batik patterns. Beyond a glowing fire caldron-lined portochere flow open rooms that are punctuated by floor-to-ceiling glass walls.

Proud of the dream restaurant he and Said have created, Chef Doudou says: "We welcome loyal Kafe Warisan patrons, as well as new friends from across the world, to share in our life-long affair with food in an elegant and comfortable ambiance." □

MÉTIS RESTAURANT AND GALLERY
Jl Petitenget No 6, Bali
For reservations, call (62-361) 737 888

PHOTOS COURTESY OF MÉTIS RESTAURANT AND GALLERY