

LUNCH MENU

STARTER

- Italian Burrata Cheese** Sliced Fennel Salad, Oven Dried Tomatoes, Extra Virgin Olive Oil 🌿
- White Quinoa Salad** Avocado, Sugar Snaps, Shallots, Baby Spinach, 🌿 🍌 (df) ♯
- Flax & Pumpkin Seeds, Roasted Pumpkin
- Organic Raw Végétable** Humus, Mesclun Salad 🌿 🌿 🍌 ♯
- Wild Rucola Salad** Roasted Pumpkin, Fennel, Bottom Mushroom, 🌿 🍌
- Raisin, Croutons, Pine Nuts, Parmesan Dressing
- Broccoli & Chickpeas Salad** Baked Capsicum, Shallot, Fresh Herbs Salad, 🌿 (df) 🌿 ♯
- Crispy Garlic, Lime Dressing
- Caesar Salad** Grana Padano, Garlic Croutons
With Crispy Bacon 🍌 With Chicken
- Métis Vegetarian Antipasto** 🌿 🍌
- Grilled Octopus Salad** Baked Capsicum, Shallot, Fresh Herbs Salad, Croutons, Citrus Dressing
- Tasmanian Salmon Tartare** Mesclun Salad, Chuka Wakame, Yuzu Miso Sauce,
Black Ink Squid Caviar, Seaweed Grissini
- Sushi - Sashimi Platter** Yellow Fin Tuna, Tasmanian Salmon, White Snapper (df) 🌿
- Les Escargots** Roasted Mushrooms, Snails, Garlic & Parsley Butter 🍌

SOUP

- Mushroom Soup** Spinach Mushroom Ravioli, Portobello Mushroom Flakes, Fresh Herbs Foam ♯ 🍌
- Minted Chilled Cucumber Soup** Végétable Tartare, Yogurt 🌿 🌿

SANDWICH

- Métis Vegan Wrap** ♯
Beetroot Humus, Cucumber, Zucchini, Eggplant,
Tomato, Chick Peas, Sweet Potato Fries,
Almond Milk Tzatziki Dip, Crunchy Végétables
- Veggie Burger** 🌿
Fresh Herbs and Chickpeas Burger, Organic Mesclun Salad
& Garlic Parsley Sweet Potato Fries, Humus & Tzatziki Dip
- Chicken Sandwich**
Grilled Chicken Breast, Onion Confit, Avocado,
Half Dried Tomato, Tartare Sauce, Mesclun Salad,
French Fries
- B.T.S - Black Truffle Ham & Cheese Sandwich** 🍌
French Fries, Crunchy Végétables
- Métis Burger**
Cheese Jalapeños Bacon 🍌
Our Burgers are made from Organic Grass Fed Australian
Beef, served with Organic Mesclun Salad & French Fries

MEAT & POULTRY

- Pan Seared U. S. Pork Tenderloin Medallions** 🍌
Végétables, Mashed Potatoes, Basil Jus
- Moroccan Lamb Kefta**
Tabbouleh, Raita, Mechouia
- Grilled Marinated Slow Cooked Duck Leg**
Garlic Roasted Potatoes & Capsicum, Mustard Sauce
- Café de Paris Organic Steak Tartare**
Garlic Parsley French Fries, Butter Lettuce Heart
- Black Pepper Australian Steak**
French Fries, Baby Beans, Roasted Tomato

FISH & SEAFOOD

- Grilled Octopus**
Cherry Tomatoes, Baby Potatoes, Kalamata Olives,
Cucumber, Capsicum, Olive Oil Balsamic Vinegar
- Crispy Skin Tasmanian Salmon Fillet**
Lentils, Barley Pearls, Organic Corn, Dill Yogurt Sauce
- Snapper Filet a la Plancha** 🌿
Watercress Cherry Tomato, Basil Butter Broth

PASTA

- Crab and Garlic Linguini**
- Spaghettoni Carbonara** 🍌
Bacon, Cream Velouté, Parmesan Cheese
- Home Made Spinach Potato Gnocchi** 🌿
Tomato Sauce, Spinach, Emmental Cheese

SIDES

- French Fries - Organic White Rice - Mashed Potatoes
Organic Mesclun Salad - Organic Végétables - Garlic Bread

DESSERT

- Warm Honey Sweet Pineapple Cobbler** Baked Pineapple with Vanilla, Butter Bisquit, Coconut Cream
Organic Coconut Syrup 🌿
- Cappuccino Cake** Coffée Sauce
- Bali New York** Chocolate Brownie, Pandan Crème Brûlée, Chocolate Sauce
- Chocolate Profiteroles** Vanilla Ice Cream, Chocolate Sauce, Roasted Almonds 🍌
- Strawberry Pavlova** 🌿
- Crème Caramel** Pomelo, Passion Fruit, Strawberries 🌿
- "Le Café Gourmand"** Choice of Espresso, Macchiato, Cappuccino served with Assorted Sweet Bites
- Selection of Home Made Sorbet** (Coconut, Mango, Raspberry, Lemon) / Scoop
- Selection of Home Made Ice Cream** (P125 Chocolate, Tahiti Vanilla, Salted Caramel, Toraja Coffée) / Scoop

🌿 Vegetarian 🍌 Containing Pork 🍌 Containing Nuts (df) Dairy Free 🌿 Non Gluten ♯ Vegan

All prices are in Thousand Rupiah and subject to 8% service charge and 10% government tax