

# 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 Végétale** Hummus, 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** Végétale Tartare, Yogurt 🌿 🥥

## SANDWICH

- Métis Burger**
- Cheese Jalapeños Bacon
- Our Burgers are made from Organic Grass Fed Australian Beef, served with Organic Mesclun Salad & French Fries
- 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 Végétales
- Whole Wheat Bread** 🌿 🥥 🥥
- Grilled Capsicum, Zucchini, Artichoke, Tomato Spread, Basil Pesto, Melted Feta Cheese, Mesclun Salad, French Fries

## MEAT & POULTRY

- Pan Seared U. S. Pork Tenderloin Medallions** 🥥
- Végétales, 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 & RICE

- Crab and Garlic Linguini**
- Spaghettoni Carbonara** 🥥
- Bacon, Cream Velouté, Parmesan Cheese
- Home Made Potato Gnocchi** 🌿 🥥
- Basil Pesto, Parmesan, Cherry Tomatoes, Baby Beans, Pine Nuts

## SIDES

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

## DESSERT

- 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, Cappucino 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