

- LUNCH MENU -

TAPAS

BEEF SAMOSA Indian wrap with cumin, onions and mint with tartare sauce	60K
HUMUS Served with soft pita bread	70K
PLATE OF SHRIMPS Ginger and coriander with focaccia	80K
TAPENADE Recipe from south of France with black olives capers, garlic, thym with raw vegetables and focaccia	70K
SPRING ROLLS (vegetarian) served with salad, mint and vietnamese sauce	80K
GRILLED CALAMARY with garlic, persley, salt, pepper and olive oil served with spicy tartare sauce	90K
PAN CON TOMAT Toast bread with extra virgin olive oil, fresh tomato puree and sliced prosciutto ham	90K
ANTIPASTO PLATTER Various cheese, prosciutto, salad, pikles, tapenade, focaccia bread and crackers	230K

PASTA

GOAT CHEESE RAVIOLI Herbs butter and asparagus(homemade ravioli)	150K
TRUFFLE RAVIOLI Mushroom, leek and onion with truffle cream "emulsion"	160K
PORTOFINO RAVIOLI Mushroom and spinach homemade ravioli served with fresh tomato, cherry sauce and parmesan	150K
PASTA PENNE or LENGUINI served with parmesan	
- AL PESTO	85K
- CARBONARA	110K
- BOLOGNAISE	110K
- FRESH TOMATO SAUCE	90K

SIDE

- Green salad	35k
- Rice	30k
- French fries	50k
- Boiled vegetable	45k

SNACKING & BISTROT

PAN BAGNA Sandwich with tuna, tomato, olives, onion, red pepper, letuce, green beans, egg	110K
CLUB SANDWICH Chicken breast, bacon, tomatoes, letuce served with mixed salad	95K
GOURMET BURGER Australian beef, tomatoes, onions, salad, mozzarella, american sauce, truffle oil and bacon, served with homemade french fries	140K
CHICKEN BURGER Chicken breast cooked in terriyaki sauce, shallots, ginger confit, tomato, salad, mozzarella and homemade french fries	135K
FISH BURGER Fresh barramundi marinated in terriyaki sauce, tomato, salad, acidic onions, mozzarella and homemade french fries	160K
VEGETARIAN BURGER Vegetarian galet (read bean, onion, spices), tomato, salad, ginger confit, mozzarella and homemade french fries.	110K
CHICKEN CURRY or VEGETARIAN CURRY Tender chunks of chicken marinated in a homemade curry, vegetables and rice (grapes & almonds)	110K
CHICKEN SATAY Chicken marinated in terriyaki sauce with rice and mixed salad	85K
GRILLED FISH White Fish marinated with spices, curry, coriander, shallots, ginger, coconut milk, served with rice (grape & almonds) and "ratatouille" (stewed vegetable dish)	140K

RAW & SALAD

GAZPACHO Cold soup with raw tomato, cucumber, capscium and onions blended served with grilled bread in olive oil	95K
FISH TARTARE Fresh Marinated Baramundi in lemon, olive oil, coconut milk, cucumber, tomatoes, carrots, red onions with baby romana salad	135K
CESAR SALAD Baby romana salad, bacon, croutons, parmesan, egg, chicken	95K without Chicken 95K
NICOISE SALAD Letuce, tomatoes, egg, potatoes, onions, olives, green beans with home made cooked tuna, red pepper	105K
GREEK SALAD Tomato cherry, black olives, red onion, feta cheese, baby romana, cucumber	95K
RED TUNA ASIATIC FLAVOUR Raw red tuna with cabbage, red and yellow pepper and thai sauce.	135K
BUDHA BOWL Various greens, raw and roasted veggies, beans, seeds, fruits, quinoa, taboule	130K
POKE BOWL Various greens, raw and roasted veggies, rice and red tuna asiatic flavor	130K
BEEF TAGLIATA A thick sirloin steak, grilled then carved into thin sliced and served on a rocket salad and parmesan, dressed with chef sauce truffle oil	150K

DESSERT

PLATE OF CHEESE Served with green salad	140K
LE FONDANT CHOCOLATE chocolate cake with chocolate ice cream	105K
APPLE PIE Homemade "tarte fine aux pommes" served with caramel ice cream and whipped cream	120K
PROFITEROLLES Vanilla ice cream and creme patisserie in french choux pastry with hot chocolate and whipped cream	120K
CREME BRULEE A dessert of custard base topped with caramelized sugar with almond pastry	110K
POIRE BELLE HELLENE Poach pear, hot chocolate, vanilla ice cream and whipped cream	100K
PLATE OF FRUIT Selection of fresh seasonal fruits	60K
CAFE LIEGOIS Coffee liquor gelly, vanilla ice cream, hot coffee, crumble and whipped cream	110K
WAFFLE (Sugar or Nutella)	60K
SCOOP OF ICE CREAM	40K /SCOOP
+EXTRA WHIPPED CREAM	25K

CRÊPES

SALTY CRÊPES :

CHEESE Emmental cheese	90K
CLASSIC Emmental cheese and bacon	100K
COMPLETE Emmental cheese, baby spinach, mushroom and egg	120K
INDIANA Emmental cheese, spinach, mushrooms, leeks confit	120K
FORESTIERE Chicken, mushroom and cream	120K

SWEET CRÊPES :

SUGAR	60K
LEMON Lime & sugar	60K
BUTTER SUGAR ALMOND	80K
NUTELLA	100K
BANANA Banana, chocolate and rapped coconut	110K
BELLE-HELENE Poach pear, chocolate, vanilla ice cream and whipped cream	110K
JAM Homemade jam (seasonal fruit)	100K

+EXTRA WIPPED CREAM	25K
+EXTRA ICE CREAM	35K

KIDS MENU 90K

- Grilled chicken or Grilled fish
- Side : Rice
or French fries
or Mashed potato
or Vegetables
or Plain Pasta

Price for Thousand IDR
All our prices are subject to governmental tax 11% and service tax 10%

- DINNER MENU -

TAPAS

BEEF SAMOSA Indian wrap with cumin, onions and mint with tartare sauce	60K
HUMUS Served with soft pita bread	70K
PLATE OF SHRIMPS Ginger and coriander with focaccia	80K
TAPENADE Recipe from south of France with black olives, z capers, garlic, thym with raw vegetables and focaccia	70K
SPRING ROLLS (vegetarian) served with salad, mint and vietnamese sauce	80K
GRILLED CALAMARY with garlic, persley, salt, pepper and olive oil served with spicy tartare sauce	90K
PAN CON TOMAT Toast bread with extra virgin olive oil, fresh tomato puree and sliced prosciutto ham	90K
ANTIPASTO PLATTER Various cheese, prosciutto, salad, pikles, tapenade, focaccia bread and crackers	230K

PASTA

GOAT CHEESE RAVIOLI Herbs butter and asparagus(homemade ravioli)	150K
TRUFFLE RAVIOLI Mushroom, leek and onion with truffle cream "emulsion"	160K
PORTOFINO RAVIOLI Mushroom and spinach homemade ravioli served with fresh tomato, cherry sauce and parmesan	150K
PASTA PENNE or LENGUINI served with parmesan	
- AL PESTO	85K
- CARBONARA	110K
- BOLOGNAISE	110K
- FRESH TOMATO SAUCE	90K

SIDE

- Green salad	35k
- Rice	30k
- French fries	50k
- Boiled vegetable	45k

STARTER

FOIE GRAS POELE "Duck liver millefeuille" Duck liver served with apple chutney and chicken juice	240K
GAZPACHO Cold soup with raw tomato, cucumber, capsicum and onions blended served with grilled olive oil cereal bread	95K
CHEF SOUP Garlic veloute served with prawns, baby spinach, crouton and crispy garlic	135K
FISH TARTARE Fresh marinated Baramundi in lemon, olive oil, coconut milk, cucumber, tomatoes, carrots, red onions with baby romana salad	135K
CESAR SALAD Baby romana salad, bacon, croutons, parmesan, egg, chicken	95K 110K Without Chicken 95K
PORK BELLY 10 hours cooked pork belly caramelized, mashed cauliflower, baby romana salad, pickles, onions chutney, pork sauce	120K
KING PRAWN Served with cold and hot mousse of zucchini and basil, crispy onions and bacon	145K
BAGUS ASPARAGUS Green asparagus cooked in different ways, served with homemade Hollandaise sauce	135K
VITELLO TONNATO THINLY Sliced veal tenderloin with tuna aioli, cucumber and curry sauce	155K
RED TUNA ASIATIC FLAVOUR Raw red tuna with cabbage, yellow and red peppers and thai sauce	135K
BEEF TAGLIATA A thick sirloin steak, grilled then carved into thin sliced and served on a rocket salad and parmesan, dressed with chef sauce truffle oil	150K

MAIN COURSE

VEGETARIAN DISH Fine combination of different vegetables selected by our chef	175K
LA NOIX DE SAINT JACQUES Scallop with italian parsley coulis, home made gnocchis cook in fish emulsion and crispy parmesan	260K
CRISPY BARRAMUNDI Filet of barramundi cooked on fine slice bread with baby spinach	205K
THE CALAMARY Stuffed calamary with South of France thyme flower and onion confit in an emulsion of prawn served with broccoli puree	205K
GRILLED FISH white fish filet marinated with spices, curry, coriander, ginger, shallots, coconut milk served with rice (grape & almonds) and "ratatouille" (stewed vegetable dish)	190K
CHEF SPECIAL RAVIOLI Homemade goat cheese ravioli, chicken breast, asparagus, chicken juice and parmesan	250K
THE LAMB PARMENTIER Lamb shoulder 4 hours confit with mashed potatoes, lamb juice and crispy garlic and rocket salad	240K
THEE BEEF CARROT Australian tenderloin served with confit shallots, carrots trilogy, beef juice	295K
THE DUCK Duck breast served with turnip combination and orange reduction served with mashed date	265K
THE CHICKEN Chicken breast served with sweet potato mashed and home made chicken juice	185K

BURGER

GOURMET BURGER Australian beef, tomatoes, onions, salad, mozzarella, american sauce, truffle oil and bacon, served with homemade french fries	140K
CHEEKY CHICKEN BURGER Chicken breast cooked in terriyaki sauce, shallots confit, mayonnaise, ginger confit, tomato, salad, mozzarella and homemade french fries	135K
VEGETARIAN BURGER Vegetarian galet (read bean, onion, spices), tomato, salad, ginger confit, mozzarella and homemade french fries.	110K
FISH BURGER Fresh barramundi marinated in terriyaki sauce, tomato, salad, acidic onions, mozzarella and homemade french fries	160K

DESSERT

PLATE OF CHEESE Served with green salad, almond, raisin	140K
CHOUX MUST GO ON Traditional french choux pastry, fruit marmelade, vanilla ice cream and caramel	110K
CHOCOLAT FONDANT chocolate cake with chocolate ice cream	105K
APPLE PIE Homemade "tarte fine aux pommes" apple pie on a thin puff pastry	120K
PROFITEROLLES Vanilla ice cream and creme patisserie in french choux pastry with hot chocolate and whipped cream	120K
CREME BRULEE A dessert of custard base topped with caramelized sugar	110K
PEARFECTION Poached pear, cinnamon, anis, brioche (pain perdu), caramel ice cream and peanuts	110K
COLONEL Homemade lime sorbet and vodka	110K

KIDS MENU 90K

- Grilled chicken or Grilled fish
- Side : Rice
or French fries
or Mashed potato
or Vegetables
or Plain Pasta



INDIANA KENANGA
NUSA LEMBONGAN - BALI

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