

Jullien

A French lunch, le déjeuner, is traditionally a leisurely, multi-course meal, often lasting one to two hours, and emphasizing quality of enjoying the time.



Lunch
le déjeuner



Prices are in thousands of Rupiah and exclude tax and service charges

Entrées

Escargots _____ **85**

Roasted snails, classic condiments

Salmon Crudo _____ **135**

Cured salmon, miso yuzu vinaigrette

Chicken Caesar Salad _____ **110**

*Romaine lettuce, roasted chicken, smoked duck
bacon, caesar dressing*

Foie Gras _____ **290**

Duck liver, banana, mille feuille, sweet wine sauce

Soupes

Tomato Soup _____ **80**

Mushroom Soup _____ **85**



Pasta & Rice

Smoked Duck Mafaldine --- 165

Mafaldine, smoked duck breast, crustacean tomato sauce

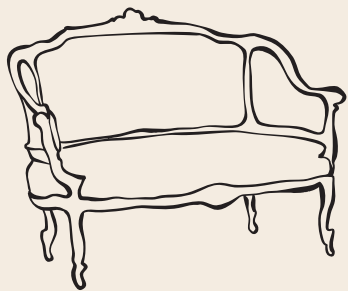
Seafood Linguine --- 205

Linguine, seasonal shellfishes, tomato saffron sauce

Riz au Boeuf --- 635

*Basmati rice, 200 days grain-fed beef tenderloin,
(choice of mushroom or au poivre sauce)
(for 2 – 3 pax)*

Add grated foie gras terrine 30gr --- 150



Plat Principal

Barramundi --- 215

Whole grilled barramundi, basmati rice, curry sauce

Salmon --- 225

Grilled salmon, mashed potato, red wine kombu dashi

Chicken --- 165

Half roasted chicken, fricassée butter sauce

Duck --- 165

Duck leg confit, lyonnaise potato, au poivre sauce

Pork --- 360

*Iberico pork collar, lyonnaise potato, spiced rum
pineapple, pistachio, honey mustard sauce*



Grilles

Per 100gr

Au poivre
/ Bordelaise
/ Béarnaise
/ Selection
mustards &
horseradish

Wagyu Striploin _____ **295**

mb 4-5

Wagyu Ribeye _____ **315**

mb 4-5

Black Angus T-Bone Steak _____ **270**

Black Angus Porterhouse _____ **250**

Wagyu Tomahawk _____ **320**

mb 4-5

Garnitures

Garden Salad _____ **85**

Lentils _____ **85**

Brussels Sprouts _____ **135**

Grilled Asparagus _____ **165**

Mushroom & Spinach _____ **110**

French Fries _____ **95**

Mille Feuille Frites _____ **110**

Jullien Mashed Potato _____ **125**



Desserts

Soufflé au Citron --- 105

Yuzu soufflé, vanilla sauce

Fresh Berries Sabayon --- 120

*Whisky sabayon, berries consommé, macerated
strawberries, raspberry sorbet*

Crème Caramel --- 95

Baked pudding, caramel, caramel tuile

Chocolate Fondant --- 120

Chocolate ganache, frozen chocolate, whisky ice cream