



## MENU DU DINER

### SOUPES

<b>La Soupe à L'oignon</b> Gratinated Onion Soup with Emmenthal Cheese	70
<b>La Soupe de Châtaigne</b> Cream of Chestnut with Royale Mushroom	100

### HORS-D'OEUVRES & SALADES

<b>Le Tartare de Saumon</b> Chilled Salmon Tartare with Gelée of Beetroot, Crème Au Citron & Beetroot Tuile	120
<b>Les Artichauts Barigoule</b> Provençal Style Braised Artichokes with "Jambon de Serrano" & Fennel Salad	220
<b>Les Escargots</b> Baked Snails with Provençale Butter	70
<b>Le Crabe</b> Mille Feuille of Crab, Avocado & Tomatoes	140
<b>Le Homard</b> Lobster with Shaved Black Summer Alba Truffle, Celeriac Rémoulade & Truffle Vinaigrette	220
<b>La Terrine de Foie Gras</b> Foie Gras Terrine Mi-Cuit with Apple, Rhubarb & Toasted Brioche	290
<b>Le Foie Gras</b> Pan Seared French Duck Foie Gras with Honey Roasted Plum & Chutney	300

### PLAT VEGETARIEN

<b>Le Risotto Truffe d'été</b> Risotto of Fresh Summer Black Truffle from Vacluse, France	200
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## POISSONS & CRUSTACES

### **Le Thon Rouge**

Lightly Seared Yellowfin Tuna with Vegetables Primavera & Smoked Bacon Emulsion 240

### **La Coquille St Jacques**

Seared Scallops with Lettuce Purée, Braised Belgian Endive, Bacon Crisps & Squid Ink Caviar 240

### **La Saint Pierre**

Fumet Glazed Steamed Atlantic John Dory with Sautéed Spinach & Crayfish 310

### **Le Cabillaud**

Seared Atlantic White Cod with Marmalade Courgette & Asparagus and Grenobloise 260

## VIANDES

### **La Volaille**

Black Truffle Stuffed Chicken Breast, Fresh Green Pea Purée, Chestnuts & Spring Onion 250

### **L' Agneau**

Rack of Lamb with Jerusalem Artichoke, Persillade Sugar Snap Peas & Baby Cos Lettuce 350

### **Le Confit de Canard**

Confit of Pekin Duck Leg with Truffle Mashed Potatoes & Herb Salad 260

### **Le Filet de Bœuf**

Tenderloin of Black Angus Beef "Rossini Style" with Sauce Périgueux & Swiss Chard 550

### **Le Bœuf Bourguignon**

Braised Wagyu Beef Cheeks "Burgundy Style" with Potato Gratin 300

Chef de Cuisine **Ivan Duchêne**

Prices are in Thousands Rupiah & Before Applicable Government Tax & Service Charge  
Emilie's Indoor Dining Room is a Smoke Free Area, Outdoor Seating is Provided for Smoking