



MENU DU DEJEUNER

SOUPES

La Soupe à l'oignon

Gratinated Onion Soup with Emmenthal Cheese

70

La Soupe de Cèpes

Soup of Porcini Mushroom with Royale Mushroom

100

HORS-D'OEUVRES & SALADES

Le Rösti de Pomme de Terre

Crispy Potato Pancakes with Smoked Salmon & Chive Cream

120

Les Escargots

Snails Baked with Provençale Butter

70

Le Salade César

Salad of Chicken á la Plancha with Baby Cos Lettuce, Croutons and Ceasar Dressing

110

L'Oeuf Mollet

Soft Boiled Egg with Confit of Sweet Peppers, Crostini of Parma Ham & Chorizo Emulsion

100

Le Raviolis Crustacés

Raviolis of Crayfish & Lemon Confit with Parmesan Emulsion

120

La Terrine de Foie Gras

Foie Gras Terrine Mi-Cuit with Apple, Rhubarb & Toasted Brioche

290

PLATS VEGETARIEN

La Quiche

Quiche of Spinach & Ricotta Cheese

100

Le Risotto Vert

Green Vegetable Risotto with Parmesan Emulsion

120

PATES

Les Tagliatelle

Homemade Tagliatelle with Sautéed Tiger Prawn, Calamar & Fresh Pistou 130

POISSONS & CRUSTACES

Le Saumon

Pan Roasted Tasmanian Salmon with Sauce Béarnaise & Seasonal White & Green Asparagus 160

Le Indian Halibut

Poached Indian Halibut with Glazed Lemon Condiment, Sautéed Spinach & Baby Carrot 140

Le Barramundi

Seared Barramundi with Artichoke "Barigoule Style" & Brandade with Sweet Pepper Confit 160

VIANDES

Le Suprême de Volaille

Mushrooms & Herb Stuffed Chicken Breast with Fried Olive & Tomato Polenta 130

La Souris d'Agneau Braisée

Braised Lamb Shank with Confit of Sweet Peppers & Apricot- Date Couscous 180

Le Confit de Canard

Confit of Pékin Duck Leg with Potato Salardaise 240

Le Striploin

Black Angus Striploin with Sauce Bordelaise, Pomme Pont-Neuf & Mango Salad 270

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