

# little frenchie.

BISTRO



## FROM OUR BAKERY

**BUTTER CROISSANT** · 28

**CLASSIC SCONES** · 35

Served with butter & strawberry jam

**BANANA BREAD** · 40

Served with butter

**BAGUETTE MAISON** · 60

Served with house-made herbed butter, garlic jam or strawberry jam

**JELLY DOUGHNUT SOURDOUGH FOCACCIA** · 40

Strawberry jam, doughnut glaze

**CINNAMON ROLL SOURDOUGH FOCACCIA** · 40

Cinnamon sugar, cream cheese frosting

**BISCOFF CHEESECAKE SOURDOUGH FOCACCIA** · 40

Cream cheese, biscoff spread, biscoff crumble

## BRUNCH

**FRUIT PLATTER** · 60 | 🍓🍌🍇

Mixed seasonal fruits

**BUTTERMILK WAFFLES** · 90 | 🍌

Fresh mixed berries, maple syrup

**PAIN PERDU** · 90 | 🍌

Brioche French toast, caramelized bananas, fresh mixed berries, honeycomb, honey butter

**FRENCHIE'S OMELETTE** · 80 | 🍌🥚

Boursin cheese, chives, house salad

**LOUIE'S EGG BENEDICT** · 135 | 🍌🥚

House-made english muffin, boursin cheese, spinach, 63 degree eggs, hollandaise, a choice of house smoked salmon or Parisian ham

**CROQUE MADAME** · 120 | 🥚

Parisian ham, emmental cheese, sunny side up egg, mornay sauce, house salad

**SMOKED SALMON TOAST** · 135 | 🍌

Whipped cream cheese, house smoked salmon, sliced avocado, cucumbers, pickled onions, capers, herbs, country bread

**SMOKED SALMON CROISSANT SANDWICH** · 135 | 🍌

House smoked salmon, onions, boursin cheese, capers, dill

**BACON OPEN FACED SANDWICH** · 120 | 🥚

Soft scrambled eggs, maple glazed thick cut bacon, herbed butter, country bread



## ADD ONS

AVOCADO · 25

BACON · 40

CHICKEN BREAST · 30

COUNTRY BREAD · 15

GLUTEN FREE BREAD · 20

HOUSE SMOKED SALMON · 70

OYSTER MUSHROOMS · 25

SCRAMBLED EGGS · 20

SUNNY SIDE UP · 20

PARISIAN HAM · 55

63 DEGREE EGGS · 20

EMMENTAL CHEESE · 55

(only available in conjunction with a main meal)



vegetarian



contains  
pork



contains  
seafood



gluten free



contains  
nut



vegan

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## STARTERS + TO SHARE

### BONE MARROW • 120

Roasted bone marrow, gremolata, sea salt, country bread

### CHARCUTERIE PLATTER • 210 | ☺

A selection of charcuterie & cheeses, olives, cornichons, multiseed crackers, country bread

### CUISSES DE GRENOUILLES • 165

Herbed butter, crispy garlic

### ESCARGOTS • 130

Baked snails with garlic parsley butter

### HOUSE SMOKED SALMON • 145 | 🍷

Capers, onions, dill, boursin cheese, country bread



### JAMBON BEURRE CROQUETTES • 80 | ☺

Truffle aioli, grated Parmigiano Reggiano

### POTATO CROQUETTES • 70 | 🌿

Truffle duxelles filling, truffle aioli

### QUICHE LORRAINE • 115 | ☺

Lardons, emmental cheese, house salad

### SALMON CRUDO • 165 | 🍷

Citrus & tarragon vinaigrette, orange segments, shaved fennel

### TARTARE DE BOEUF • 180 | 🍷

Beef tenderloin, cornichons, capers, Lucie's sauce, cassava chips

## SOUPS & SALADS

### SOUP OF THE DAY • 90

Please kindly ask our staff what's simmering today!

### SOUPE À L'OIGNON • 115 | 🌿

Classic French onion soup, emmental cheese

### MUSHROOM VELOUTÉ • 90 | 🌿

Truffle duxelles, truffle oil, croutons

### FRENCHIE'S SUMMER SALAD • 75 | 🌿🌱🌾

Watermelon, baby spinach, watercress, feta cheese, calamansi dressing, multiseed crackers



### GEM SALAD • 80 | 🍷

Baby romaine, croutons, capers, Lucie's anchovy dressing

### SALADE DE BETTERAVES • 90 | 🌿🌱🌾

Roasted beets & baby carrots, watercress, feta cheese, multiseed crumbs, honey mustard dressing

### GRILLED HALLOUMI SALAD • 120 | 🌿🌱🌾

Green apple, shaved fennel, frisée, watercress, grilled halloumi, raisins, dill vinaigrette

## SANDWICHES & BURGERS

### JAMBON BEURRE • 125 | ☺

Parisian ham, honey butter, Gruyère & emmental cheese, cornichons

### STEAK SANDWICH • 165

Oyster blade steak, oyster mushrooms, emmental cheese, watercress salad

### GRILLED VEGETABLE FOCACCIA SANDWICH • 90 | 🌿

Romesco sauce, feta cheese, basil, grilled assorted vegetables

### BURGER MAISON • 125

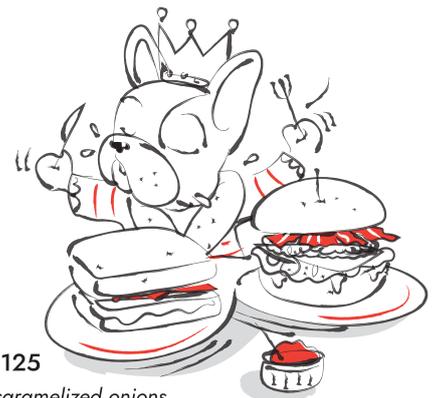
Brioche bun, beef patty, caramelized onions, garlic jam, cheese, beef jus, hand-cut fries

### CHICKEN FOCACCIA SANDWICH • 115

Rosemary chicken, spicy kale salad, emmental cheese, tomatoes

### TRUFFLE SHROOM BURGER • 90 | 🌿

Stacked crispy fried mushroom patty, emmental cheese, lettuce, pickled onions, truffle aioli, cassava chips



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## MAINS

### FRUITS DE MER GRILLÉS • 165 |

Grilled assorted seafood, Frenchie's chimichurri

### POISSON DU JOUR • 150 |

Pan-seared local fish of the day, sautéed green beans, meunière sauce

### STEAK DE THON ROUGE • 165 |

Tuna steak, sauce au poivre, capers, pommes pailles

### CONFIT DE CANARD • 180 |

Crispy duck confit, vegetable purée, salad frisée

### MILLE-FEUILLE DE BOURGUIGNON • 165

Beef cheek ragù, mornay sauce, Gruyère cheese, thyme

### COQUELET • 165

Half-roasted baby chicken, seasonal vegetables, truffle jus

### 72-HOUR SHORT RIB • 460

Rosemary potatoes, grilled green beans, beef jus

### STEAK FRITES

Frenchie's chimichurri or peppercorn sauce, hand-cut fries

• OYSTER BLADE 200g • 460

• USDA CHOICE STRIPLOIN 300g • 600

### STEAK HACHÉ AU POIVRE • 180

Minced beef steak, peppercorn sauce, pommes pailles, balsamic glazed shallots

### POULPE GRILLÉ • 180 |

Grilled octopus, breaded potato, vegetable puree, salad frisée, purée

### LOUIE'S PESTO RIGATONI • 145 |

Lardons, ricotta cheese, micro basil

### TOFU GRILLÉ • 120 |

Grilled herb marinated tofu, rosemary potatoes, asparagus, vegan demi-glace

### MUSHROOM RISOTTO • 120 |

Mixed mushrooms, truffle oil, Parmigiano Reggiano

## SIDES

POMME PURÉE • 45

HAND CUT FRIES • 45

TRUFFLE FRIES • 65

HOUSE SALAD • 45

CHARGRILLED VEGETABLES • 45

ROSEMARY POTATOES • 45

## DESSERTS

### PROFITEROLES • 60

Choux au craquelin, vanilla chantilly, hot chocolate sauce

### CRÈME BRÛLÉE AU CAFÉ • 80

Coffee creme brulee

### COCONUT PANNA COTTA • 60

Burnt pineapple, passionfruit custard, passionfruit coulis



### MATCHA PAVLOVA • 60

Mascarpone cheese, strawberry compote, fresh strawberries

### WHISKEY DARK CHOCOLATE TART • 95

Dark chocolate ganache, feuilletine, chocolate shortcrust pastry



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## COFFEE

- ESPRESSO · 25
- PICCOLO · 30
- FLAT WHITE/ LATTE/ CAPPUCCINO · 35
- LONG BLACK/ AMERICANO · 35
- MOCHA · 35
- AFFOGATO · 45

## TEA

BY:



- CHAMOMILE · 35
- MORROCAN MINT · 35
- ENGLISH BREAKFAST · 35
- JASMINE · 35
- GREEN TEA · 35
- EARL GREY · 35

## JUICES

- PERERENAN POTION · 50  
*Beetroot, carrot, green apple, lemon*
- KEDUNGU SURF · 50  
*Kale, spinach, cucumber, green apple, lemon*
- SESEH SUNSHINE · 50  
*Pineapple, celery, green apple, lemon*
- CLASSIC OJ · 35  
*Freshly squeezed local orange juice*
- PINEAPPLE · 35  
*Fresh pineapple juice*
- WATERMELON · 35  
*Fresh watermelon juice*



## SMOOTHIES

- THE YOGI · 55  
*Banana, spinach, avocado, kale, honey, coconut milk*
- THE HIPPIE · 55  
*Dragonfruit, goji berries, mixed berries, chia seeds, honey, coconut milk*
- THE GYM BRO · 55  
*Banana, cacao nibs, cacao powder, peanut butter, dates, almond milk*
- THE NOMAD · 55  
*Mixed berries, banana, yogurt*
- THE CANGGU SURFER · 55  
*Mango, passionfruit, yogurt*

## ALTERNATIVES

- CHOCOLATE · 35
- MATCHA · 35
- CHAI LATTE · 40
- DIRTY CHAI LATTE · 40
- HOUSE GINGER BEER · 60
- ICED TEA · 35
- LYCHEE ICED TEA · 45
- HIBISCUS LEMONADE · 45
- COCA COLA / COCA COLA ZERO / SPRITE · 30
- TONIC WATER · 30
- SPARKLING WATER / STILL WATER · 25
- COCONUT WATER BY GLASS · 25
- WHOLE COCONUT · 30
- FREE FLOW WATER · 10
- ISLAND BREWING PILSNER · 45
- ISLAND BREWING PALE ALE · 60
- ISLAND BREWING SMALL HAZY · 70

# THE WINE MENU



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## SPARKLING WINE



### CORTE GIARA PROSECCO

Glera | Veneto, Italy

750

### FREIXENET ICE CUVÉE ESPECIAL SEMI SWEET

Macabeo Xarello, Chardonnay | Catalan, Spain

850

### LA GIOIOSA PROSECCO TREVISO

Glera | Veneto, Italy

125 650

## WHITE WINE



### 2019 BABICH

Sauvignon Blanc | Marlborough, New Zealand

750

### 2020 STAGS' LEAP

Chardonnay | Napa Valley, USA

1,400

### 2019 PENFOLD BIN 51

Riesling | Eden Valley, Australia

1,200

### 2021 ENRICO SERAFINO ERIANTHE MOSCATO

#### D'ASTI DOCG

Moscato | Piemonte, Italy

800

### 2020 ENRICO SERAFINO GRIFO DEL QUARTARO

#### GAVI DI GAVI DOCG

Cortese | Gavi, Italy

930

### 2019 SELBACH-OSTER RIESLING

Riesling | Mosel, Germany

145 720

### 2022 I MURI BIANCO

Malvoisie, Verdeca, Chardonnay | Puglia, Italy

130 650



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## RED WINE



### 2020 KAIKEN

Malbec | Mendoza, Argentina

650

### 2020 PENFOLD BIN 28 KALIMNA

Shiraz | South Australia, Australia

1,150

### 2022 BLACK COTTAGE PINOT NOIR

Pinot Noir | Marlborough, New Zealand

740

### 2018 LAVAU CÔTES DU RHÔNE

Grenache, Syrah, and Mourvèdre | Rhône Valley, France

140 700

### 2019 LUCCARELLI IL BACCA OLD VINE DOP

#### MANDURIA

Primitivo | Puglia, Italy

1,400

### 2016 CLARENDELLE ROUGE

Cabernet Sauvignon, Merlot | Bordeaux, France

1,000

### FARNESE EDIZIONE CINQUE AUTOCTONI

Montepuciano, Primitivo, Negroamaro | Abbruzzo, Italy

1,450

### 2019 ENRICO SERAFINO TOVASACCO

#### NEBBIOLO DOC

Nebbiolo | Piemonte, Italy

1,100

### 2021 LA LA LAND PINOT NOIR

Pinot Noir | Victoria, Australia

130 650

### 2022 I MURI PRIMITIVO

Primitivo | Puglia, Italy

650

## ROSÉ WINE



### TWO ISLANDS ROSÉ

Pinot Grigio, Grenache, Sangiovese | Bali, Indonesia

460

### 2022 THE FROG CHORUS

Cabernet, Chardonnay, Chenin Blanc, Pinotage | Stellenbosch, South Africa

110 550

All our prices are quoted in thousand Indonesian Rupiah & subject to 10% tax & 6% service charge.