

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

little frenchie.

BISTRO

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



vegetarian



contains pork



contains seafood



gluten free



contains nut



vegan

little frenchie.

BISTRO



MAINS

FRUITS DE MER GRILLÉS · 165 | 🌿 (V)

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 | 🌿 (V)

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



vegetarian



contains pork



contains seafood



gluten free



contains nut



vegan

COFFEE

- ESPRESSO · 30
- PICCOLO · 35
- FLAT WHITE/ LATTE/ CAPPUCCINO · 40
- LONG BLACK/ AMERICANO · 35
- MOCHA · 40
- AFFOGATO · 45

TEA

BY:



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

JUICES

- PERERENAN POTION · 55
Beetroot, carrot, green apple, lemon
- UBUD ZEN · 55
Pear, cucumber, pineapple, carrot, sand ginger
- NUSA NIRVANA · 55
Green apple, baby spinach, pear, celery, bell pepper
- CLASSIC OJ · 45
Freshly squeezed local orange juice
- PINEAPPLE · 40
Fresh pineapple juice
- WATERMELON · 40
Fresh watermelon juice



SMOOTHIES

- THE BEACH BABE · 60
Strawberry, pineapple, agave nectar, coconut milk
- THE CANGGU SURFER · 55
Mango, passionfruit, yogurt
- THE GYM BRO · 60
Banana, cacao nibs, cacao powder, peanut butter, dates, almond milk
- THE NOMAD · 55
Mixed berries, banana, yogurt
- THE PILATES PICKUP · 60
Banana, green spinach, kale, yoghurt, honey, oatmilk

ALTERNATIVES

- CHOCOLATE · 50
- MATCHA · 45
- ICED TEA · 35
- LYCHEE ICED TEA · 45
- COKE / COKE ZERO / SPRITE / TONIC · 30
- SPARKLING WATER / STILL WATER · 25
- COCONUT WATER BY GLASS · 25
- WHOLE COCONUT · 40
- FREE FLOW WATER · 10

BEER

- ISLAND BREWING PILSNER · 65
- ISLAND BREWING PALE ALE · 75
- ISLAND BREWING SMALL HAZY · 85

ZERO-PROOF SIPS

TEPACHE • 75

Pineapple, spice, lemon juice

ROSELLA NOJITO • 75

Rosella tea soda, passionfruit, mint

BEE'S KNEES • 75

Chamomile soda, elderflower, peach, bee pollen

BITTER TROPICANA • 80

Guava, strawberry, bitter's soda

CUCUMBER COOLER • 75

Fresh cucumber, thai basil, agave syrup, lemon

POM & LAVA • 75

Lacto fermented apple, pear, lavender cordial, tonic

GRAPEFORIA • 75

Green grape, sage honey, bitter syrup, lemon, pineapple

CITRON PRESSÉ • 75

Earl grey tea, orange, lemon, pomelo, pink grapefruit cordial

THE CLASSICS

APEROL SPRITZ • 150

Aperol, sparkling wine, soda

OLD CUBAN • 165

Dark rum, mint, lemon, sugar, sparkling wine

MARGARITA • 145

Tequila, triple sec, lime

JUNGLEBIRD • 150

Dark rum, campari, lime, sugar, pineapple

EASTSIDE • 135

Gin, cucumber, mint, lemon, sugar, foamee

WHISKEY SOUR • 145

Bourbon, lemon, sugar, foamee

PINA COLADA • 145

Dark rum, pineapple, lime, sugar, coconut cream

ESPRESSO MARTINI • 150

Vodka, coffee liqueur, sugar, espresso

NEGRONI • 165

Gin, vermouth rosso, campari

OLD FASHIONED • 150

Bourbon, sugar, bitters

SIGNATURES



LE GENTIANE • 145

House suze, Dollin Blanc, elderflower cordial, verbena tonic



FRENCHIE 75 • 150

Citadelle Old Tom Gin, citrus stock, house lemon cordial, sparkling wine



PAMPLEMOUSSE • 150

Lillet Rose, grapefruit aperitif, Herb de Provinces Soda



KIR 2.0 • 165

Lillet Blanc, Creme de Cassis, Creme de Violette, blackcurrant tonic



LA VIE EN ROSE • 150

Planteray Cut & Dry, Lillet Rose, Rose Cordial, chocolate bitter, rose water



LOUIE SAY HI • 155

Brown Butter Brandy, Plantation OFTD, sage butter syrup, pineapple, lemon



ST TROPEZ • 150

Plantation Pineapple, Bigalet China China, pineapple juice, strawberry cordial



PECHE DE PROVENCE • 140

Reposado Tequila, peach liqueur, apricot liqueur, lemon, orange flower water



MAISON COLADA • 150

Luxardo del Santo, Dollin Genepy, orange juice, passionfruit puree, coconut cream



BERGAMOT BLANC • 165

Gin, Lillet Blanc, house suze, Italicus Bergamot Aperitif