

# little frenchie.

BISTRO

## BRUNCH MENU

Available until 3 PM

**BUTTERMILK WAFFLES** • 80 | 

Fresh mixed berries, maple syrup

**PAIN PERDU** • 80 | 

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

**YOGURT PARFAIT** • 70 | 

Whipped greek yogurt, mixed berry compote, chocolate chia pudding, granola, fresh mixed berries, honey

**FRENCHIE'S OMELETTE** • 80 |  

Boursin cheese, chives, house salad

**FLEUR'S OEUF COCOTTE** • 70 |  

Creamy baked eggs, mashed potatoes, truffle duxelles, toasted bread

**LOBSTER EGGS BENEDICT** • 115 | 

Butter-poached lobster, avocado, 63 degree eggs, hollandaise, country bread

**PAN BAGNAT** • 110 | 

Baguette, tuna, anchovies, cucumbers, egg, tomatoes, olives, onions, bell peppers

**CROQUE MADAME** • 95 | 

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

**SMOKED SALMON CROISSANT SANDWICH** • 115 | 

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

**FRUIT PLATTER** • 60 |   

Mixed seasonal fruits

AVOCADO • 25

BACON • 40

CHICKEN BREAST • 30

COUNTRY BREAD • 15

HOUSE-SMOKED SALMON • 55

OYSTER MUSHROOMS • 25

SCRAMBLED EGGS • 25

SUNNY SIDE UP • 25

PARISIAN HAM • 55

63 DEGREE EGGS • 25

GRUYERE CHEESE • 55

## STARTERS + TO SHARE

**BAGUETTE MAISON** • 60 | 

Whipped house-made herb butter, garlic jam or strawberry jam

**HOUSE-SMOKED SALMON** • 125 |  

Capers, red onion, dill, boursin cheese, country bread

**CHARCUTERIE PLATTER** • 180 | 

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

**POTATO CROQUETTES** • 70 | 

Truffle duxelles filling, truffle aioli

**TARTARE DE BOEUF** • 180 | 

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

**ESCARGOTS** • 120

Baked snails with garlic parsley butter

**QUICHE LORRAINE** • 95 | 

Lardons, Gruyère cheese, house salad

**JAMBON BEURRE CROQUETTE** • 75 | 

Truffle aioli, grated parmesan



## SOUPS &amp; SALADS

**SOUPE À L'OIGNON** • 90

Classic French onion soup, Gruyère cheese

**LOBSTER BISQUE** • 125 | 

Butter-poached lobster, cream, country bread

**FRENCHIE'S SUMMER SALAD** • 65 |   

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

**LUCIE'S SALAD** • 70 | 

Gem salad, croutons, capers, Lucie's anchovy dressing

**SALADE DE BETTERAVES** • 85 |   

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



## SANDWICHES &amp; BURGERS

**JAMBON BEURRE** • 95 | 

Parisian ham, honey butter, Gruyère cheese, cornichons

**STEAK SANDWICH** • 145

Flank steak, oyster mushrooms, emmental cheese, watercress salad

**BURGER DE POULET** • 125

Minced chicken thigh, Gruyère cheese, salad frisee, pickled onions, brioche bun, fries

**BURGER MAISON** • 125

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

**SMASHED QUINOA BURGER** • 125 | 

House made quinoa chickpea patty, oyster mushrooms, salad frisee, ancient mustard sauce, brioche bun, cassava chips

## 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

**CONFIT DE CANARD** • 165 | 

Crispy duck confit, vegetable puree, salad frisée, duck jus

**MILLE-FEUILLE DE BOURGUIGNON** • 165

Beef cheek ragù, mornay sauce, Gruyère cheese, thyme

**COQUELET** • 165

Half-roasted baby chicken, seasonal vegetables, chicken jus

**STEAK FRITES**

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

• Australian Grain Fed Flank Steak 220g • 290 | • USDA Choice Striploin 300g • 420 | **72-HOUR SHORT RIB** • 330 | 

Rosemary potatoes, grilled green beans, beef jus

**POULPE GRILLÉ** • 180 | 

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

**TOFU GRILLÉ** • 120 |  

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

## SIDES

POMME PUREE • 45

HAND-CUT FRIES • 45

TRUFFLE FRIES • 65

HOUSE SALAD • 45

CHARGILLED VEGETABLES • 45

ROSEMARY POTATOES • 45

## DESSERTS

**BREAD PUDDING** • 60

Vanilla custard, butterscotch, vanilla ice cream

**PROFITEROLES** • 60

Choux au craquelin, vanilla chantilly, hot chocolate sauce

**CRÈME BRÛLÉE AU CAFÉ** • 80

Coffee creme brûlée

**MOLTEN CHEESECAKE** • 75

Roquefort cheese, shortcrust pastry

**MOUSSE AU CHOCOLAT** • 80

Belgian chocolate mousse, chocolate crumble, fresh mixed berries



  
vegetarian


  
contains pork


  
contains seafood


  
vegan


  
gluten free

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



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## COFFEE

- ESPRESSO • 25
- PICCOLO • 30
- FLAT WHITE/ LATTE/ CAPPUCCINO • 35
- LONG BLACK/ AMERICANO • 35
- MOCHA • 35
- AFFOGATO • 45
- CHOCOLATE • 35
- MATCHA • 35
- CHAI LATTE • 40
- DIRTY CHAI LATTE • 40



## OTHERS

## TEA

- BLACK TEA/ JASMINE GREEN TEA/ OSMANTHUS/ BUCKWHEAT • 35

## SMOOTHIES

- GREEN GLORY • 55  
Banana, spinach, avocado, kale, honey, coconut milk
- PURPLE DREAM • 55  
Dragonfruit, goji berries, mixed berries, chia seeds, honey, coconut milk
- LUCIE'S ELIXIR • 55  
Banana, cacao nibs, cacao powder, peanut butter, dates, almond milk

## JUICES

- ROUGE • 45  
Apple, beetroot, carrot, lemon
- VERTE • 45  
Apple, kale, spinach, cucumber, lemon
- CLASSIC OJ • 35  
Freshly squeezed local orange juice
- PINEAPPLE • 35  
Fresh pineapple juice
- WATERMELON • 135  
Fresh watermelon juice



## BEERS

- ISLAND BREWING PILSNER • 45
- ISLAND BREWING PALE ALE • 60
- ISLAND BREWING SMALL HAZY • 70

## SOFT DRINKS

- HOUSE GINGER BEER • 60  
Ginger, spice, soda water
- 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

SIGNATURE  
MOCKTAILS

- TEPACHE • 80  
Pineapple, spice, lemon juice
- ROSELLA NOJITO • 80  
Rosella tea soda, passionfruit, mint
- BEE'S KNEES • 80  
Chamomile soda, elderflower, peach, bee pollen
- BITTER TROPICANA • 80  
Guava, strawberry, bitter's soda
- CUCUMBER COOLER • 80  
Fresh cucumber, thai basil, agave syrup, lemon

BRUNCH  
COCKTAILS

- VERMOUTH ROYALE • 120  
Watermelon, strawberries, sweet vermouth
- MIMOSA • 120  
Brandy, passion fruit, orange juice, sparkling wine
- SUMMER IN CASSIS • 120  
Aperol, pineapple infused rum, pineapple juice, lemon
- APEROL SPRITZ • 150  
Aperol, sparkling wine, soda
- HUGO SPRITZ • 150  
Prosecco, elderflower, mint
- FRENCH 75 • 150  
Gin, sparkling wine, lemon

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## HOUSE COCKTAILS

- MIDNIGHT IN MARSEILLE • 150  
Tarragon brandy, sweet vermouth, maraschino liqueur
- MON SOLEIL • 150  
Gin, whiskey, pineapple, elderflower, lemon juice
- TEQUILA CHARMEUR • 120  
Tequila, crème de cassis, calamansi, lime juice
- POIS PAPILLON • 120  
White rum, butterfly pea flower, elderflower, clarified tropical, lemon juice
- RIVIERA SOUR • 120  
Vodka, rosella, lemon, white foam
- FLEUR DE GINGEMBRE • 120  
Gin, ginger flower, calamansi, lemon juice
- FRENCHIE'S G&T • 120  
Gin, thyme, orange slice

## CLASSIC COCKTAILS

- WHISKEY SOUR • 120  
Bourbon, lemon
- LONG ISLAND ICED TEA • 120  
Vodka, tequila, rum, gin, triple sec
- MOJITO • 120  
White rum, mint, citrus, soda water
- ESPRESSO MARTINI • 120  
Espresso, vodka, coffee liqueur
- CAIPIRINHA • 120  
White rum, lime, sugar
- CAIPIROSKA • 120  
Vodka, citrus, brown sugar
- DAIQUIRI • 120  
White rum, lime
- AMERICANO • 120  
Campari, vermouth, soda water
- OLD FASHIONED • 150  
Bourbon, bitters
- BOULEVARDIER • 150  
Islay whiskey, vermouth, campari
- MARGARITA • 150  
Tequila, triple sec, lime
- MARTINI • 150  
Gin, vermouth
- KINGSTON NEGRONI • 150  
White rum, campari, vermouth
- NEGRONI • 150  
Gin, campari, vermouth

