

# Brochettes

## 1 CHOOSE YOUR MEAT

	150G	300G	600G	1KG
CHICKEN BREAST	80	145	275	440
CHICKEN LEG	100	185	355	565
PORK LOIN	115	225	435	695
TUNA LOIN SASHIMI GRADE	165	310	565	890
OCTOPUS	170	325	595	890
FLANK STEAK BEEF	255	490	905	1455
STRIPLOIN BEEF	285	550	1020	1635

## 2 CHOOSE YOUR MARINADE

Peanut coco

Original marinade

Bumbu genep bali paste

Honey mustard

Sweet barbecue

# Side dishes

GREEN SALAD 25

MIX SALAD 35

SALAD ROMAINE WITH OLIVE DRESSING 35

SWEET CHILI FRIED GARLIC 30

PAN FRIED MUSHROOMS 45

GREEN BEANS WHITE BUMBU 35

ROASTED PUMPKIN SLICE, SESAME DRESSING 40

MASHED POTATO 40

MASHED POTATO TRUFFLE OIL 60

HANDCUT FRENCH FRIES 35

KUMARA RICE 35

GRATIN DAUPHINOIS 60

# All day brunch

## SAVORY DISHES

### FARMER 70

sunny side-up eggs special, homemade crispy bacon, toast

### FARMER SETAN 75

classic farmer with homemade chili paste

### BABUSHKA 80

ricotta scrambled eggs, house smoked butterfish, spinach, chives, baguette bread

### IVY 85

grilled dough, mozzarella, roasted zucchini and eggplant, pesto, truffle oil, guacamole, two poached eggs, turmeric crumble, tomato avocado and kemangi salsa

### OPEN MUSHROOM OMELETTE 85

Omelette served in a skillet, mushroom mix, mozzarella, dill, mushroom pickles, cherry tomatoes

### EGG POT 105

two eggs, mashed potatoes, truffle oil, mushrooms, parsley cream, cheese

### GOZMATO 90

dough crust, roasted tomato compote, mozzarella, basil, baby romaine with olive dressing

### HOMEMADE QUICHE 75

ask our staff for the quiche of the day

### MUSHROOM LATTE 90

mushroom veloute served in a mug, brioche and alfafa

### BOULAIGOU 85

savory crepe with onions, tomato, cheese, herbs, mushroom sauce, salad, homemade crispy bacon

### RIVIERA SALAD

PORK 125 | BEEF 190 | TUNA 175 | CHICKEN 120 | VEGGIE 100  
confit capsicum, hard boiled egg, goat cheese pastilla, tapenade toast, lettuce mix, cherry tomato, cabbage, cucumber, tomato coulis

# All day brunch

## **PANINI**

GRILLED BEEF, MUSTARD, GARLIC, MUSHROOM,  
MOZZARELLA 125

GRILLED CHICKEN, MUSTARD, MOZZARELLA 80

GRILLED CHICKEN, PEANUT PESTO, ONION,  
MOZZARELLA 80

FULL CHEESE: RICOTTA, MOZZARELLA, BRIE,  
GOAT CHEESE, MUSTARD, THYME 125

SMOKED CHICKEN, BRIE, MOZZARELLA 125

SPINACH, RICOTTA, CARAMELIZED ONIONS,  
MOZZARELLA, HONEY, BALSAMIC VINEGAR 90

# All day brunch

## **SWEET DISHES**

### **BLUNANA 80**

granola bowl, blueberry, banana, yogurt, goji berries, flax seeds, honey, dragon fruit on top

### **FRUIT BOWL 55**

watermelon, dragon fruit, papaya, mint, pineapple slushy

### **OATMEAL PORRIDGE**

COW MILK 85 | ALMOND MILK 96

poached pear, raspberry sauce, rolled oats, honey, chia seeds, flax seeds, granola, coconut flakes

### **CLASSIC FRENCH TOAST 75**

plain brioche french toast

### **CINNAMON FRENCH TOAST 75**

cinnamon brioche french toast

### **STUDEL FRENCH TOAST 85**

french toast with apple, cinnamon and raisins compote

# Desserts

by Gram's

## AVAILABLE EVERY DAY

DARK CHOCOLATE MOUSSE 40

FLAN CARAMEL 35

APPLE COMPOTE 39

**DAILY SELECTION OF  
TARTS  
POUNDS CAKES  
PASTRIES  
IN THE SHOWCASE**

# Bakery

by Gram's

SOURDOUGH BREAD

SOURDOUGH BAGUETTE

PLAIN BRIOCHE

CINNAMON BRIOCHE

*Prices  
inside the  
restaurant.  
on the bakery  
cart*



**ALL OUR PRICES  
INCLUDE TAXES**

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