

Brochettes

1 CHOOSE YOUR MEAT

	150G	300G	600G	1KG
CHICKEN BREAST	85	155	300	475
CHICKEN LEG	100	190	360	575
PORK LOIN	115	225	435	695
TUNA LOIN SASHIMI GRADE	165	315	590	925
OCTOPUS	190	360	695	1120
FLANK STEAK BEEF	285	550	1060	1705
STRIPLOIN BEEF	310	596	1150	1850

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 85

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

IVY 99

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

OPEN MUSHROOM OMELETTE 95

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

EGG POT 120

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 95

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

RIVIERA SALAD

PORK 140 | BEEF 205 | TUNA 190 | CHICKEN 135 | VEGGIE 115

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 150

GRILLED CHICKEN, MUSTARD, MOZZARELLA 85

GRILLED CHICKEN, PEANUT PESTO, ONION,
MOZZARELLA 85

FULL CHEESE: RICOTTA, MOZZARELLA, BRIE,
GOAT CHEESE, MUSTARD, THYME 150

SMOKED CHICKEN, BRIE, MOZZARELLA 150

SPINACH, RICOTTA, CARAMELIZED ONIONS,
MOZZARELLA, HONEY, BALSAMIC VINEGAR 100

All day brunch

SWEET DISHES

BLUNANA 98

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 95 | ALMOND MILK 105

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**