

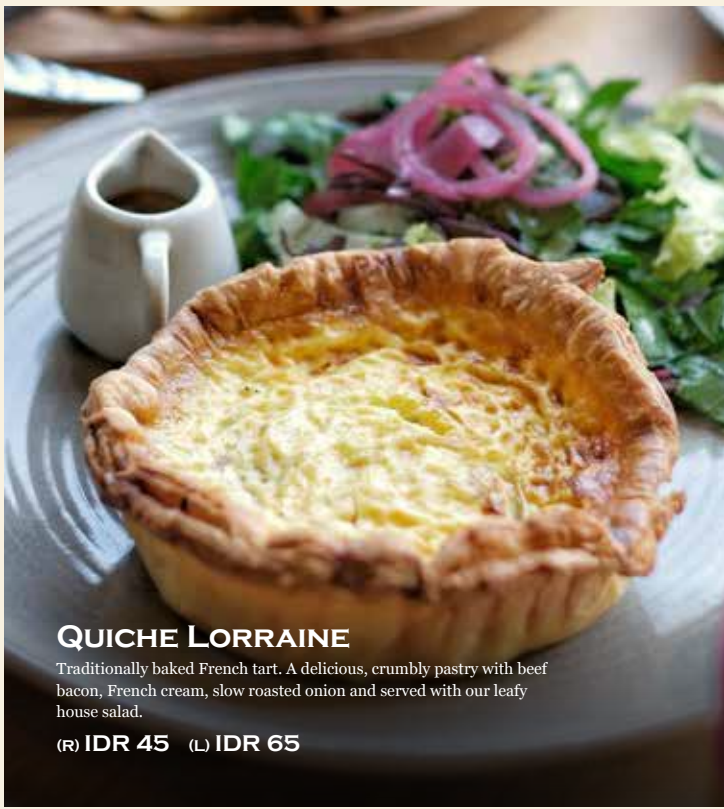


# Monsieur Spoon

FRENCH BAKERY CAFE







### QUICHE LORRAINE

Traditionally baked French tart. A delicious, crumbly pastry with beef bacon, French cream, slow roasted onion and served with our leafy house salad.

(R) IDR 45 (L) IDR 65



### AVOCADO BRUSCHETTA

A thick slice of toasted bread topped with smashed avocado, cherry tomatoes, crumbled feta cheese and coriander.

Top with beef bacon + 20, extra egg +10

IDR 65



### MONSIEUR SPOON GRANOLA

Our wholesome, crunchy, house-made granola. Topped with a natural yogurt, dragon fruit, bananas, grated coconut, watermelon, pineapple and goji berries.

IDR 60



### EGG BENEDICT ON ENGLISH MUFFIN

Poached egg, toasted beef ham, baked tomato, hollandaise sauce, and English muffin.

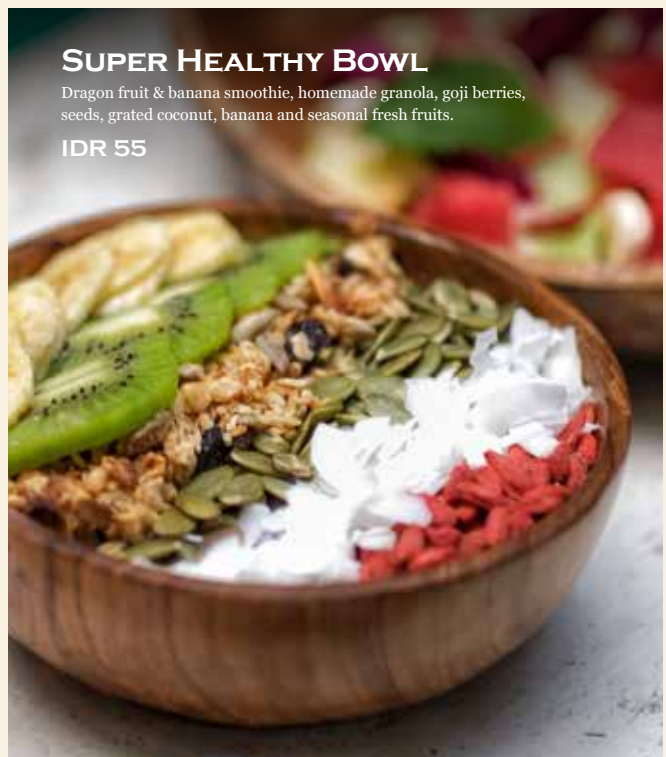
IDR 55



### FRENCH TOAST

Caramelized lemon French toast layered with caramelized banana brulee, mix berries, grated coconut, and honey.

IDR 55



### SUPER HEALTHY BOWL

Dragon fruit & banana smoothie, homemade granola, goji berries, seeds, grated coconut, banana and seasonal fresh fruits.

IDR 55

# Brunch Menu

Our signature patisserie and best seller is the Monsieur Spoon Croissant. When you walk into our Bakery Café, you can smell the delicious aroma of freshly baked croissants. This mouth-watering aroma comes from the butter baking in the oven and is known as 'Hazelnut' Butter. Our butter is imported from Normandy, France and they are buttery, very flaky and light. They are an absolute must try.

## THE MONSIEUR SPOON CROISSANT VEG 19

Flaky on the outside, light on the inside, our croissants crunch as you bite into them. Made with traditional French know-how and authentic French butter from Normandy, France.

Try our House-made Jam +15

## FRENCH BREAKFAST VEG 42

A traditional French breakfast, a crusty, artisan baguette with a monsieur spoon croissant or chocolate, served with our house-made jam and Normandy butter.

## BEEF BACON & EGGS ON TOAST 60

Smoked beef bacon, onion confit, poached eggs, toasted bread.

## AVOCADO BRUSCHETTA VEG 65

A thick slice of toasted bread topped with smashed avocado, cherry tomatoes, crumbled feta cheese and coriander. Top with **beef bacon/ham + 20, extra egg +10**

## FRENCH TOAST VEG 55

Caramelized lemon French toast layered with caramelized banana brulee, mix berries, grated coconut, and honey.

## SUPER HEALTHY BOWL GF VEG 55

Dragon fruit & banana smoothie, homemade granola, goji berries, seeds, grated coconut, banana and seasonal fresh fruits.

## EGG BENEDICT ON ENGLISH MUFFIN NEW 55

Poached egg, toasted beef ham, baked tomato, hollandaise sauce, and English muffin.

## MUST TRY CHOCOLATINE VEG 21

Traditional Chocolatine or Pain au Chocolat oozing with melted premium chocolate.

## SMOKED SALMON & EGGS ON TOAST 68

Smoked salmon, roasted spinach, cream cheese, poached eggs, fresh dill, lime, toasted bread.

Add Beef Bacon +20 or Smoked Salmon +40.

## SAUTÉED MUSHROOM ON TOAST VEG 60

Sautéed mushrooms, onion confit, poached eggs, toasted bread

## QUICHE

### Quiche Lorraine

Traditionally baked French tart. A delicious, crumbly pastry with beef bacon, French cream, slow roasted onion and served with our leafy house salad.

(R) 45 (L) 65

### Quiche Triple Cheese

Cheese mix, onion, cream, cheese.

### Quiche Ricotta Spinach

Spinach ricotta mix, cheese, cream, onion.

### Quiche Truffle Mushroom

Shitake mushroom, truffle mix, cream, cheese.

(R) 45

## MONSIEUR SPOON GRANOLA GF VEG 60

Our wholesome, crunchy, house-made granola. Topped with a natural yogurt, dragon fruit, bananas, grated coconut, watermelon, pineapple and goji berries.

GF Gluten Free VE Vegan VEG Vegetarian

f Monsieur Spoon @ @monsieurspoon www www.monsieurspoon.com

\*All prices are in thousand rupiah and subject to tax (+ service charge for dine-in).





### WAGYU SIGNATURE

Wagyu beef patty, french scrambled eggs, onion, lettuce, cheddar, bbq sauce.

IDR 84

### TAMAGO KATSU MORTADELLA

Tamago katsu, beef mortadella, tomato, iceberg, japanese mayo.

IDR 65



### NEW YORK SALMON BAGEL

Smoked salmon, cream cheese & dill in a house-made bagel.

IDR 68



### DOUBLE CHEESE & HAM

Cheese croissant, melted emmental cheese, beef ham, fresh tomato, and salad. Add Beef Bacon/Ham +20

IDR 72



### BAGUETTE CHICKEN BACON

Pan seared chicken, crispy bacon, sauteed onion on bed of crisp green and tomato, aioli.

IDR 63



### BREAKFAST BURGER

Succulent strips of roast chicken, crispy bacon, a poached egg, caramelised onion, tomato, lettuce and a turmeric lime sauce. Served in our special Monsieur Spoon burger bun. Yum!

IDR 63

# Croger

## CROISSANT BURGER

### WAGYU SIGNATURE 84

Wagyu beef patty, french scrambled eggs, onion, lettuce, cheddar, bbq sauce.

### WAGYU PREMIUM 92

Wagyu beef patty, pulled smoked beef brisket, tomato, lettuce, cheese fondue.

### WAGYU EMMENTAL 78

Wagyu beef patty, lettuce, caramelized onion, emmental cheese, cheddar, aioli.

### THE ROYAL PASTRAMI 82

House smoked beef pastrami, onion, lettuce, cheese, aioli, house BBQ sauce.

### PULLED BRISKET & EGG 78

Pulled angus beef brisket, onion, cheese, bbq sauce, sunny side-up egg.

### TAMAGO KATSU MORTADELLA 65

Tamago katsu, beef mortadella, tomato, iceberg, japanese mayo.

## Croissant sandwich

### TRUFFLE SCRAMBLED EGGS 59

Creamy french scrambled eggs, truffle oil, sauteed mushroom, porcini salt.

### CREAMY CHICKEN MAYO 63

Pulled chicken, mayonnaise, red onion, lettuce, cheddar cheese.

### SMOKED CHICKEN 63

Smoked chicken, iceberg, smoked paprika jam, red onion, emmental cheese.

### DOUBLE CHEESE & HAM 72

Cheese croissant, melted emmental cheese, beef ham, fresh tomato, and salad. **Add Beef Bacon/Ham +20**

Available Bun Choices for Croger & Croissant sandwich:



Croissant Bun



MS Croissant



Black Croissant

## Sandwiches

### THE MONSIEUR SPOON CLUB SANDWICH 63

Thick toasted French bread piled high with slice of pans seared chicken, French cheese, roasted onion, tomato, and crispy lettuce leaves, dancing with a turmeric and lime dressing.

### NEW YORK SALMON BAGEL 68

Smoked salmon, cream cheese & dill in a house-made bagel.

### BAGUETTE CHICKEN BACON 63

Pan seared chicken, crispy bacon, sauteed onion on bed of crispy green and tomato, aioli.

### BREAKFAST BURGER 63

Succulent strips of roast chicken, crispy bacon, a poached egg, caramelised onion, tomato, lettuce and a turmeric lime sauce. Served in our special Monsieur Spoon burger bun. Yum!

### BAGUETTE CHEESE BUTTER 45

Delicious emmental cheese and French butter in a toasted baguette. **Add Beef Bacon +20k**

### BAGUETTE MUSHROOM TOASTED <sup>VEG</sup> 63

Baguette with trio of mushrooms, French onions, cream and herbs.

Gluten Free Vegan Vegetarian

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## TRUFFLE EGG IN JAR

Egg, truffle, parmesan cheese, shimeji, mashed potato, toasted sourdough

IDR 45



## MUSHROOM SOUP

Mixed mushroom, shimeji, truffle oil, porcini salt.

IDR 55

## PANACHE OF SEASONAL VEGETABLES

Mix of grilled vegetables, feta cheese, aiko cherry tomato, balsamic reduction.

IDR 60



## CLASSIC CAESAR SALAD

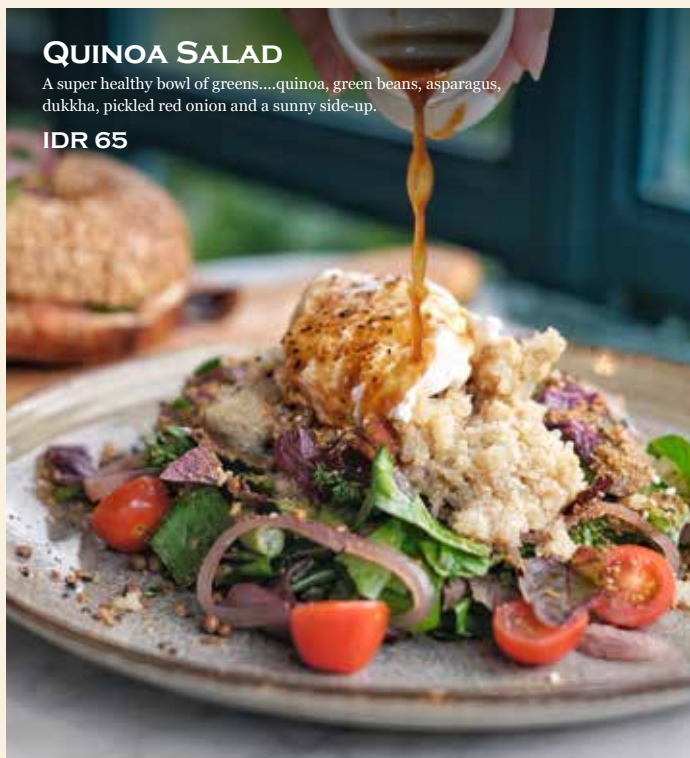
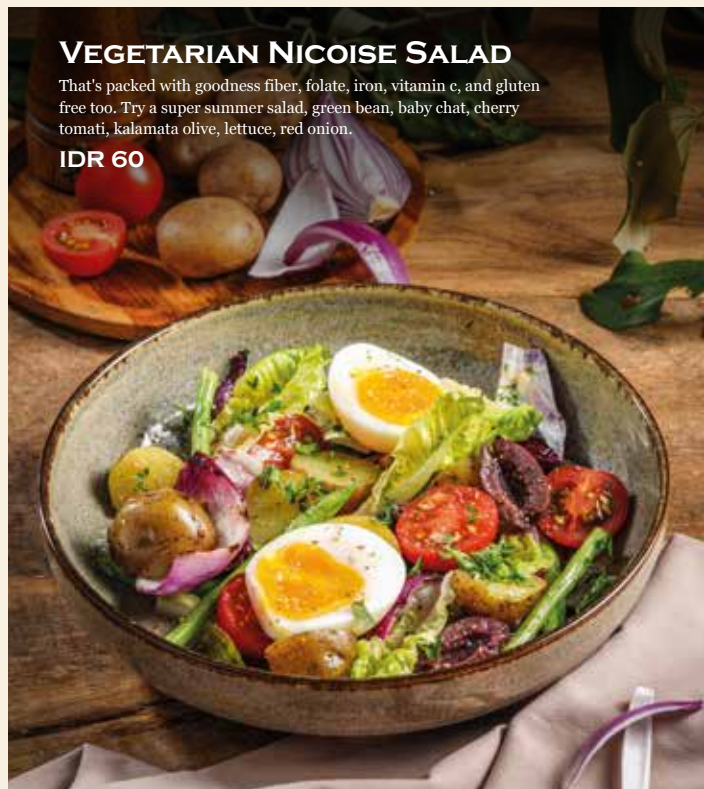
Romaine lettuce, chicken, crouton, egg, bacon, grana padano, anchovy dressing.

IDR 65

## VEGETARIAN NICOISE SALAD

That's packed with goodness fiber, folate, iron, vitamin c, and gluten free too. Try a super summer salad, green bean, baby chat, cherry tomati, kalamata olive, lettuce, red onion.

IDR 60



## QUINOA SALAD

A super healthy bowl of greens....quinoa, green beans, asparagus, dukkha, pickled red onion and a sunny side-up.

IDR 65

# Salad

## CHICKEN SALAD 65

A mixed green salad tossed with succulent pan seared chicken, cherry tomatoes, red onion, shaved grana padano, dressed with a molasses vinaigrette.

## CLASSIC CAESAR SALAD <sup>NEW</sup> 65

Romaine lettuce, chicken, crouton, egg, bacon, grana padano, anchovy dressing.

## QUINOA SALAD <sup>VEG</sup> 65

A super healthy bowl of greens....quinoa, green beans, asparagus, dukkha, pickled red onion and a sunny side-up.

## VEGETARIAN NICOISE SALAD <sup>NEW</sup> 60

That's packed with goodness fiber, folate, iron, vitamin c, and gluten free too. Try a super summer salad, green bean, baby chat, cherry tomato, kalamata olive, lettuce, red onion.

## PANACHE OF SEASONAL VEGETABLES 60

Mix of grilled vegetables, feta cheese, aiko cherry tomato, balsamic reduction.

# Soup

## FRENCH ONION SOUP 50

Caramelized onion, emmental cheese, sourdough bread

## MUSHROOM SOUP <sup>NEW</sup> <sup>VEG</sup> 55

Mixed mushroom, shimeji, truffle oil, porcini salt.

## PUMPKIN SOUP <sup>VEG</sup> 40

A creamy pumpkin soup swirled with creme fraiche and topped with a caramelised onion and feta cheese bruschetta.

# Sides

## HAND CUT FRENCH FRIES <sup>VE</sup> 39

Traditionally thin, hand cut, crispy fries....scrumptious!

## SAUTÉED MUSHROOMS <sup>VEG</sup> 39

A mix of three local mushrooms lightly sautéed in butter and herbs.

## LEAFY GREEN SALAD <sup>VE</sup> 29

A mix of green salad leaves dressed with a house vinaigrette.

## MASHED POTATO 25

Potato, butter, cream.

## POTATO GRATIN 20

Potato, parmesan cheese, butter, cream.

# Additional

EGG 10 BUTTER | HOUSE-MADE JAM 15 SMOKED SALMON 40

CREAM CHEESE 15 BEEF BACON/HAM | CHICKEN 20 KING PRAWN 45

 Gluten Free  Vegan  Vegetarian

 Monsieur Spoon  @monsieurspoon  www.monsieurspoon.com

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## US PRIME PORTERHOUSE MB+2

Chargrilled 750gr porterhouse on clarified butter served with sauteed mushroom, garlic spinach, honey carrot, black truffle butter.

IDR 1200



## STEAK FRITES

Grilled 200gr striploin, crispy hand-cut fries and a beurre 'Cafe de Paris' sauce.

IDR 190



## CHICKEN CORDON BLEU

Organic chicken, beef bacon, emmental cheese, fresh tarragon, French fries.

IDR 120



## BLACK TRUFFLE PENNE

Double baked creamy penne, parmesan cheese, served with toasted sourdough bread.

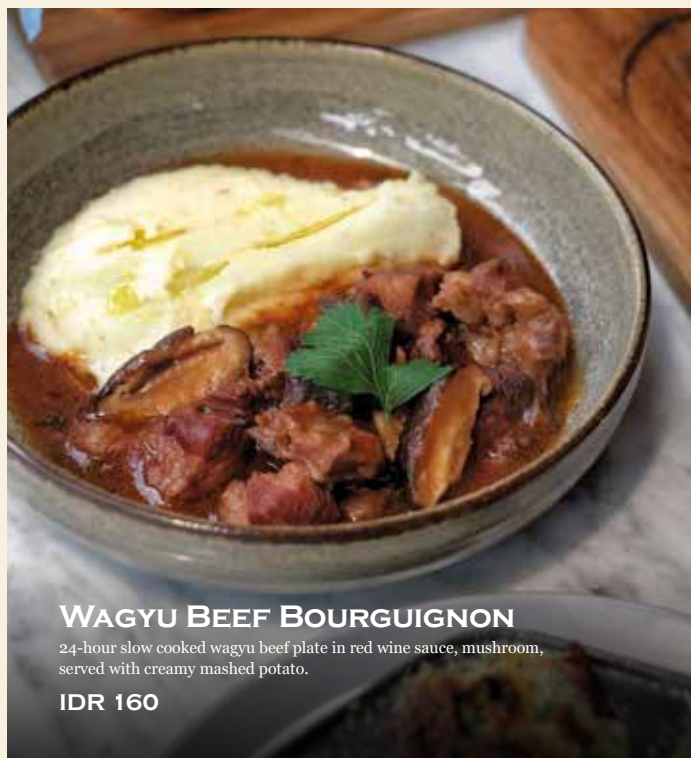
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## WAGYU BEEF BOURGUIGNON

24-hour slow cooked wagyu beef plate in red wine sauce, mushroom, served with creamy mashed potato.

IDR 160





Available from 11.00

# Entrée

- |   |            |   |           |
|---|------------|---|-----------|
| <b>KING CRAB CAKE</b>   | <b>119</b> | <b>LE ESCARGOT</b>  | <b>80</b> |
| Breaded jumbo crab meat in spiced, roasted garlic aioli, mango salsa, lemon wedges. |            | French snail baked in garlic butter, mushroom, beef bacon, spinach served with French baguette. |           |
| <b>CROQUE MONSIEUR</b>  | <b>63</b>  | <b>TRUFFLE &amp; PARMESAN FRENCH FRIES</b>  | <b>55</b> |
| Creamy bechamel, beef ham, grana padano, extra virgin olive oil.                    |            | French fries, parmesan, truffle oil, porcini salt.  |           |
| <b>TRUFFLE EGG IN JAR</b>   | <b>45</b>  |   |           |
| Egg, truffle, parmesan cheese, shimeji, mashed potato, toasted sourdough            |            |   |           |

# Pasta

- |   |            |  |           |
|---|------------|--|-----------|
| <b>KING PRAWN ANGEL HAIR</b>  | <b>135</b> | <b>CREAMY SPAGHETTI CARBONARA WITH CHICKEN</b>   | <b>95</b> |
| Pan seared king prawn, tomato fondue, cashew nut, basil pesto.  |            | Chicken, beef bacon, cream, parmesan cheese.<br>Add beef bacon/ham +20                                     |           |
| <b>BLACK TRUFFLE PENNE</b>  | <b>85</b>  | <b>HOMEMADE POTATO &amp; PARMESAN GNOCCHI</b>  | <b>85</b> |
| Double baked creamy penne, parmesan cheese, served with toasted sourdough bread.<br>Add chicken +20 or beef bacon/ham +20 |            | Potato gnocchi, shitake & oyster mushroom, parmesan cheese, parsley. Add chicken +20 or beef bacon/ham +20 |           |

# Mains

## US PRIME NEW PORTERHOUSE MB+2

Chargrilled 750gr porterhouse on clarified butter served with sauteed mushroom, garlic spinach, honey carrot, black truffle butter.

-----  
1200



- |   |            |  |            |
|---|------------|--|------------|
| <b>WAGYU BEEF BOURGUIGNON</b>   | <b>160</b> | <b>BOEUF EN CROUTE (BEEF WELLINGTON)</b>   | <b>260</b> |
| 24-hour slow cooked wagyu beef plate in red wine sauce, mushroom, served with creamy mashed potato. |            | Puff pastry, wagyu beef slices rolled up with cured bacon, duxelles mushroom, mix salad. |            |
| <b>CHICKEN CORDON BLEU</b>  | <b>120</b> | <b>DUCK CONFIT</b>   | <b>130</b> |
| Organic chicken, beef bacon, emmental cheese, fresh tarragon, French fries.                         |            | Slow cooked duck leg confit, mashed potato, duck sauce.                                  |            |
| <b>PAN SEARED SALMON</b>  | <b>120</b> | <b>CHICKEN WITH FORTY CLOVES OF GARLIC</b>   | <b>120</b> |
| Mint pea purée, tomato verge, shaved fennel salad, palm sugar dressing.                             |            | Oven-roasted half chicken, garlic on clarified butter sauce.                             |            |
|   |            | <b>BLACK ANGUS RIB-EYE STEAK</b>   | <b>260</b> |
|   |            | Grilled 250gr wagyu rib eye, shallot butter, green bean, beef juice.                     |            |
|   |            | <b>STEAK FRITES</b>  | <b>190</b> |
|   |            | Grilled 200gr striploin, crispy hand-cut fries and a beurre 'Cafe de Paris' sauce.       |            |
|   |            | <b>SOUS VIDE DUCK BREAST</b>   | <b>110</b> |
|   |            | Seared duck breast, rice coconut cake, red curry, basil leaf.                            |            |

## CAFÉ CAPPUCCINO

Try our signature Cafe Cappuccino, Espresso topped with frosty milk.

☕ IDR 35 🥤 IDR 38



## CRÈME BRÛLÉE LATTE

Burnt caramel with creamy vanilla, light toasted nuts, and a little hint of white chocolate. Sauce with whipped cream and a crunchy caramelized sugar topping.

IDR 38

## ICED CARAMEL LATTE

☕ IDR 38 🥤 IDR 42



## ICED COFFEE LEMON

Lemon - Ginger Ale - Espresso

IDR 40



# Coffee & Tea

Monsieur Spoon coffee brings the taste and character of Bali to Jakarta. Our blend makes you feel closer to Bali's tropical beaches, with honeylike, spiced rum, pineapple acidity, and milky, chocolaty after taste.

## Coffee

	 HOT	 COLD
CAFÉ LONG BLACK	30	35
CAFÉ CAPPUCCINO	35	38
CAFÉ MOCHA	38	42
CAFÉ LATTE	35	38
VANILLA LATTE	38	42
CARAMEL LATTE	38	42
HAZELNUT LATTE	38	42
CRÈME BRÛLÉE LATTE	38	42
CAFÉ ESPRESSO	25	
CAFÉ MACCHIATO	35	
CAFÉ PICCOLO	35	
CAFÉ FLAT WHITE	35	
MAGIC LATTE	38	
BABYCCINO	20	

## Additional

MILK   SOY MILK	5
CRÈME DE COCO	7
SYRUP	10
ESPRESSO SHOT	10
ALMOND MILK	20

## Iced Tea

ICED TEA	30
LYCHEE ICED TEA	35
PEACH ICED TEA	35
STRAWBERRY ICED TEA	35
LEMON ICED TEA	35
Add Extra Crème De Coco	+7

## Hot Tea

HOT LEMON TEA	30
Refreshing & Cooling - Fresh lemon and black tea	
ROYAL BREAKFAST	35
Full Bodied & Malt Tones - Black tea	
CHAMOMILE	35
Soothing & Healing - Organic tea, chamomile & lavender	
BERRYBISCOUS	35
Fruity & Refreshing - Hibiscus & berry	
NALESHA PEACH	35
Sweet Floral Peach - Green tea, marigold & peach	
UBUD GARDEN	35
Energizing Minty Fresh - Green tea, lemongrass & mint	

## Chocolate

INDULGENT HOT CHOCOLATE	35
INDULGENT ICED CHOCOLATE	40

 Gluten Free  Vegan  Vegetarian

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## SUMMER PARADISE

Kiwi, Lemon, Orange, Butterfly Pea

IDR 45



## DRAGON GO NUTS

Mango - Coconut Water - Dragon Fruit

IDR 45

## SUNRISE BERRY LEMONADE

Strawberry Syrup, Lemon, Strawberry, Berrybiscous Tea

IDR 45



## SPRING PURPLE

Strawberry Syrup, Lemon, Strawberry, Berrybiscous Tea

IDR 45



# Juices & Drinks

## Juices

<b>BALI MIX</b>	<b>38</b>
Typical Bali Juice: Watermelon - Papaya - Melon	
<b>EXOTIC JUICE</b>	<b>38</b>
Banana - Passion Fruit - Pineapple	
<b>PURE FRESHNESS</b>	<b>38</b>
Orange - Watermelon - Mint Leaves - Lime	
<b>PURE ORANGE JUICE</b>	<b>42</b>
100% Orange Juice	
<b>COLD PRESS - GREEN DETOX</b>	<b>42</b>
Cucumber - Spinach - Pineapple - Lime	
<b>COLD PRESS - ORANGE VITAMINE</b>	<b>42</b>
Carrot - Ginger - Orange - Turmeric - Lime	
<b>COLD PRESS - PURPLE THERAPY</b>	<b>42</b>
Coriander - Apple - Beetroot - Pineapple - Aloe Vera	

## Colorful Smoothies

<b>DRAGON MANGO</b>	<b>48</b>
<b>Refreshing</b> - Dragon Fruit, Mango and Freshly Squeezed Oranges	
<b>KIWI KICK</b>	<b>48</b>
<b>Energizing</b> - Kiwi and Banana	
<b>STRAWBERRY SURF</b>	<b>48</b>
<b>Anti-Oxidant</b> - Strawberry, Banana dan Mint	

## Health & Power

<b>ORGANIC CHAI</b>	
Fresh Ground Spices : Cinnamon, Cardamon, Cloves, Blackpepper, Star Anise, Coriander Seeds, & Fennel Seeds.	
<b>RED VELVET CHAI</b>	<b>45</b>
<b>MATCHA CHAI</b>	<b>45</b>
<b>CHARCOAL CHAI</b>	<b>45</b>
<b>TEPACHE <sup>NEW</sup></b>	<b>38</b>

## Signature Drink

<b>ICED COFFEE LEMON</b>	<b>40</b>
Lemon - Ginger Ale - Espresso	
<b>AVOCADO COFFEE</b>	<b>48</b>
Avocado - Ice Cream Chocolate - Espresso	
<b>BANANA COFFEE</b>	<b>45</b>
Banana - Ice Cream Chocolate - Espresso	
<b>COCO JACK</b>	<b>45</b>
Jackfruit - Coconut Water - Crème De Coco	
<b>DRAGON GO NUTS</b>	<b>45</b>
Mango - Coconut Water - Dragon Fruit	
<b>ICE TELER LAYERS</b>	<b>45</b>
Avocado - Jackfruit - Coconut Water - Crème De Coco	

## Mocktail

<b>SUNSET IN BALI</b>	<b>42</b>
Blue Lime Syrup, Ginger Ale, Berrybiscous Tea	
<b>SUNRISE BERRY LEMONADE</b>	<b>45</b>
Strawberry Syrup, Lemon, Strawberry, Berrybiscous Tea	
<b>SUMMER PARADISE</b>	<b>45</b>
Kiwi, Lemon, Orange, Butterfly Pea	
<b>SPRING PURPLE</b>	<b>42</b>
Sakura Syrup, Peach Syrup, Ginger Ale, Mint Leaf, Ginger Ale, Butterfly Pea	

## Water

<b>MINERAL WATER</b>	<b>30</b>
<b>SPARKLING WATER</b>	<b>32</b>
<b>INFUSED WATER STRAWBERRY LEMON</b>	<b>32</b>

 Gluten Free  Vegan  Vegetarian

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# Desserts

We only use local tropical fruits. Sliced one by one by our pastry team to make the strawberry tarts look like a flower. Our Lemon Tart is a must-try. The Éclairs are our personal favorite. We use only Valrhona chocolate, sourced directly from France.

## ÉCLAIR PATISSIER CHOCOLATE | VANILLA 35

The traditional éclair made with a delicious combination of crisp choux pastry, filled with a luscious cream, and traditionally iced.

## CHOCOLATE TARTLET MINI 20 - 38

The chickest of French tarts! An elegant, sweet pastry crust with an intense dark Valrhona chocolate ganache.

## SALTED CARAMEL TARTLET MINI 20 - 38

Soft set salted caramel, chocolate ganache and roasted hazelnuts in a buttery shell.

## OPERA 45

A deliciously moist almond sponge thinly layered with chocolate ganache and coffee cream.

## MANGO & CALAMANSI LIME MOUSSE 45

A light, intensely flavored mango mousse bursting with calamansi lime on a thin, delicate crust of dacquoise biscuit.

## ULTIMATE CHOCOLATE CAKE 45

Heavenly moist and spongy yet devilishly decadent, pure Valrhona chocolate cake.

## LEMON CHEESECAKE 45

A zesty lemon cheesecake with a brightly coloured dragon fruit topping.

## RASPBERRY AND ALMOND CAKE 45

A moist raspberry cake layered with a smooth almond cream.

## LEMON MERINGUE TARTLET MINI 20 - 38

A flaky pastry tartlet with house-made lemon and lime curd filling, adorned with a fluffy meringue cloud.

## STRAWBERRY TARTLET MINI 20 - 38

The classic combination of strawberries and cream. Sweet, buttery short-crust pastry with a fresh vanilla cream, decorated with fresh strawberries. Bon appetit!

## DARK CHOCOLATE MOUSSE 38

A light, fluffy Valrhona chocolate mousse...so yummy you would not believe that it is low in sugar.

## ROYAL MONSIEUR SPOON 45

A thin crust of crispy hazelnut feuilletine with a dark Valrhona chocolate Mousse. Deliciously moreish!

## MILLE-FEUILLE CHOCOLATE | VANILLA 38

The traditional 1000 layer, caramelised, crisp puff pastry oozing with a fresh vanilla cream. Beware of falling flakes...this delicate patisserie is notoriously crumbly.

## CINNAMON APPLE CRUMBLE 38

Cinnamon-spiced apples baked with raspberries and a sweet brown sugar topped with a thick layer of finely textured crumb. Yum!

## PURE ALMOND CAKE 38

The little rectangular almond cake is also known as Financiers. A firm, crust surrounds a soft, moist, almond interior.

## VANILLA CAKE (FLAN PARISIEN) 38

Pure Vanilla Cake on layers of delicate puff pastry.

## Sweet Chandelles 120



Enjoy your choice of favorite viennoiseries and mini tartlets, presented like beautiful candles to light up your mood. Such a perfect way to spend your afternoon with close friends and loved ones!

You will get:

### 2 VIENNOISERIES

The Monsieur Spoon Croissant | Must Try Chocolate  
Black Croissant | Black Chocolate

### 2 MINI TARTLETS

Lemon Meringue | Chocolate | Salted Caramel | Strawberry

### 1 CRÈME BRÛLÉE



Please visit our showcase for our Daily Selection of Viennoiseries, Cakes, or Pastries.  
Our server can assist you for take away orders.

Gluten Free Vegan Vegetarian

Monsieur Spoon @monsieurspoon www.monsieurspoon.com

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Monsieur Spoon  
FRENCH BAKERY CAFE





# Monsieur Spoon

FRENCH BAKERY CAFE

URBAN FARM - GOLF ISLAND, PIK  
MAL KOTA KASABLANKA . PONDOK INDAH MAL  
CANGGU . SEMINYAK . UMALAS . UBUD  
PETITENGET . PERERENAN

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