



Dinner

Entrées

MINISTRONE 60

SOUP 🌿🥕🥔🥑🍷🍷🍷🍷🍷🍷

Clear vegetable soup, Parmesan, garden vegetables, EVOO, pesto, sourdough

TORTELLINI IN 75

BRODO 🍷🍷🍷

Clear beef soup, homemade beef tortellini

ESCARGOTS 🍷🍷 75

6 pieces, herb butter

BITTERBALLEN 🍷🍷🍷🍷 85

Dijon mustard

PRAWN COCKTAIL 🍷🍷🍷 110

Homemade cocktail sauce

TUNA TARTARE 🍷🍷🍷🍷 75

Tuna, sesame ginger soya, lavosh, lime wedges

CALAMARI 🍷🍷🍷🍷🍷🍷 75

Homemade tartare sauce

POP DE 75

POULET 🍷🍷🍷🍷🍷

Homemade tarragon mayonnaise



CHEESE BOARD 🍷🍷🍷🍷🍷🍷🍷 190

JONO'S® CHARCUTERIE BOARD 🍷🍷🍷🍷🍷🍷 220

MIX CHEESE & JONO'S® CHARCUTERIE BOARD 🍷🍷🍷🍷🍷🍷 370

Salads



**PUMPKIN FETA
SALAD**  

99

Pomegranate, kale, watercress, pickled red onion, lemon honey reduction

**BEETROOT GOAT
CHEESE SALAD**    

110

Spinach, green apple, cashews, pickled red onion, frisee, watercress, honey mustard vinaigrette

**WHOLE BURRATA
SALAD**   

180

Cherry tomatoes, hazelnut, basil pesto, balsamic vinaigrette

**DUCK BREAST
ORANGE SALAD** 

120

Duck breast, pomegranate, orange, red onion, lettuce, honey ginger vinaigrette

Mains

PAPILLOTE DE SALMON (GF) (S) (SO) 230
Asparagus, capers, olives, lemon

TUNA À LA BASQUAISE (GF) (S) 145
Tomato, capsicum, shallot, garlic, white wine

DOUBLE SMASH BURGER (V) (S) (SO) 140
150gr Australian beef, cheddar, red onion, tomato, lettuce, gherkin, brioche bun

COD FISH (S) (S) 170
Butter mashed potato, asparagus, cherry tomatoes

WHOLE BABY CHICKEN (GF) (S) 230
Herbed white wine jus

ANGEL HAIR PASTA KING PRAWN (V) (S) (SO) (S) (S) 175
Chilli, garlic, EVOO



SPAGHETTI TUNA 99
SAMBAL MATAH (V) (S) (S) (S) (S) (S) (S)
Pan seared tuna with sambal matah

RIGATONI RAGÙ ALLA BOLOGNESE (S) (S) (S) (S) (S) 150
Australian beef, tomato, onion, garlic, celery, Parmesan

GRATIN DE CAULIFLOWER (V) (S) (S) (S) 90
Bechamel, Parmesan, sourdough



SIDES

<i>Asparagus</i> (GIF)	70
<i>French fries</i> (V)	55
<i>Creamy butter mashed potato</i> (D)	55
<i>Oven roasted vegetables</i>	55
<i>Cauliflower gratin</i> (W, D, V)	70
<i>Ratatouille à la basquaise</i> (GIF, V)	60

SAUCES

<i>Au Poivre</i> (W, D, V)	30
<i>Mushroom</i> (D)	30
<i>Blue Cheese</i> (D)	30

THREE AUSTRALIAN LAMB CHOPS (GIF) 360

3 pieces, root vegetables, red wine glaze

200GR AUSTRALIAN TENDERLOIN 310

Including one side and one sauce

Sauce selection: Poivre / Mushroom / Blue Cheese

300GR AUSTRALIAN RIB EYE 420

Including one side and one sauce

Sauce selection: Poivre / Mushroom / Blue Cheese

300GR AUSTRALIAN STRIPLOIN 350

Including one side and one sauce

Sauce selection: Poivre / Mushroom / Blue Cheese

Desserts



		CRÈME CAMEL 🌱🌱	55
		Silky custard with a layer of caramel	
POIRE BELLE HÉLÈNE 🌱	75		
Chocolate sauce, vanilla gelato			
SEMIFREDDO AU CAFÉ 🌱🌱🌱	55		
Caramelized almonds, caramel sauce			
TARTE TATIN 🌱🌱🌱	45		
Puff pastry, apple, caramel, vanilla gelato			
GELATO			
1 SCOOP			30
2 SCOOPS			55
CAKE	55		
<i>See our counter for freshly baked options.</i>			

Kids Menu

ANGELHAIR PASTA BOLOGNAISE    75

SMALL NASI GORENG  60
Egg, vegetables

GRILLED WHITE FISH   75
Cod fish, honey roasted cauliflower, mash or rice

GRILLED CHICKEN BURGER   75
On an English Muffin

 EGG  GLUTEN  GLUTEN FREE  DAIRY  NUTS  PORK  MUSTARD  LUPIN
 FISH  MOLLUSC  SULPHITE  VEGAN  CELERY  CRUSTACEAN  SESAME  SPICY

All prices are in 1,000 Rupiah & Subject to 10.5% Government Tax and 5% Service Charge.

