



GOOSEBERRY



INDULGE.

Gooseberry is an ingredient-driven, locally sourced restaurant, featuring contemporary cuisine with French influences.

We focus on the quality of food, warm service, and a relaxed casual ambiance.

We believe in taste, diversity, uniqueness, and comfort.

Drink, eat, and be merry!

Our menu evolves with the seasons and the availability of premium ingredients.

LUNCH.

DESSERT & DRINKS.

COCKTAILS.

ENJOY!

RAW.

DRY AGED BEEF TARTARE

265 / 385

Hand-chopped prime-aged beef ribeye, capers, gherkins, egg yolk. A classic French delicacy!

TUNA POKE BOWL

125

Rice bowl topped w/ spicy minced raw tuna, avocado, edamame, radish, broccoli, cucumber, nori, ginger, soy sauce

SALMON CARPACCIO

140

Fresh Norwegian salmon, extra virgin oil, capers, pickled shallot. Crispy baguette and sour cream

SPECIALITIES.

LA TERRINE DE FOIE GRAS

295

50gr traditional French duck foie gras.
Served with a side of toast & apple chutney

ESCARGOTS A LA PARISIENNE

110

Tender snails in garlic butter. A classic French delicacy!

GNOCCHI TARTUFO

135

Panfried house gnocchi, seared mushroom, sage, and creamy parmesan sauce. Topped with parmesan, truffle oil (VG)

GNOCCHI PESTO

135

Panfried house gnocchi, fresh basil pesto, zucchini, basil, parmesan (VG)

-> ADD BURRATA 75 - PARMA HAM 95 - BACON 35

SALAD.

CREAMY BURATTA	155
Burrata, heirloom tomatoes, basil pesto, balsamic caviar, sourdough, extra virgin olive oil (VG)	
LITTLE GEM CAESAR SALAD	155
Chicken, bacon, baby gem, herb croutons, soft-boiled egg, capers, grana Padano cheese, house Caesar dressing	
GRILLED GOAT CHEESE SALAD	195
Warm Crottin de Chavignol, fresh leaves, glazed walnuts, honey vinaigrette. A classic French delicacy. Bon appétit! (VG)	

FRENCH BAGUETTE.

CAPRESE	165
Organic fresh burrata, a medley of fresh and sundried tomato, house basilic pesto (VG)	
SMOKED SALMON	185
With crème fraîche, marinated cucumbers, capers, red onion, dill	
THE 12-HOURS SMOKED BRISKET	195
Pulled Wagyu brisket, cheddar, onions, tomatoes, and mayonnaise. Served with French fries	
CHICKEN CLUB	135
Chicken, fresh leaves, tomato, avocado, egg, bacon, and mayonnaise. Served with French fries	

-> ADD EGG 15 - AVOCADO 35 - BURRATA 75 - PARMA HAM 95 - BACON 35 - SALMON 45

LUNCH & WOOD-FIRED SERVED FROM 12PM

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED. THANK YOU.

ALL PRICES ARE IN THOUSAND IDR AND ARE SUBJECT TO 10% GOVERNMENT TAX & 7% SERVICE

WOOD FIRED .

MEAT & POULTRY

AU WAGYU RIBEYE

250gr Wagyu ribeye, M2+ score, grass-fed.
hand-cut French fries and house chimichurri butter (GF)

470

PRIME BEEF SHORT RIBS

Savor 500g Prime Ribs, slow-roasted for 12 hours
with house BBQ sauce, gravy, and fresh leaves. (GF)

425

THE 12 HOURS AU WAGYU BRISKET

500 day Grass fed purebred Wagyu beef brisket M8+
Fresh leaves, gherkin, dijon, aioli mayo (GF)

295

ROAST CHICKEN

1/2 organic chicken rotisserie. Gravy, fresh leaves,
lemon mustard mayonnaise & hand-cut French fries (GF)

225

SMASHED DOUBLE CHEESEBURGER

Charcoal bun, double-stacked wagyu beef patty, cheddar,
bacon, fresh leaves, mushroom, tomato, onion, and pickles.
Served with hand-cut French fries

165

FISH & SEAFOOD

CHARCOAL-GRILLED TIGER PRAWNS

Butterflied jumbo tiger prawn grilled on charcoal
flame, herbs, lemon butter, green salad (GF)

295

SMOKED NORWEGIAN SALMON

180gr house-smoked and cured salmon fillet, potato
purée, green beans, lime, and hollandaise sauce (GF)

275

DRY AGED CALAMARI

With a side of fresh cucumber, tomato, onion, and
mixed green salad, and Tahitian sauce (GF)

195

DRY AGED.

PRIME BEEF CUT "FROM 800GR

AUS WAGYU TOMAHAWK RIBEYE STEAK	per 100g / 200
Prime Australian ribeye, bone-in, MS6 "from 1kg"	

AUS WAGYU SHORTLOIN - KOBE - STYLE	per 100g / 200
Striploin and tenderloin separated by a "T" shaped bone, MS6	

AUS WAGYU PRIME RIB STEAK	per 100g / 190
Wagyu ribeye, bone-in, MS6	

SPAIN RUBIA GALLEGA RIBYE BONE IN	per 100g / 200
Heritage breed of cattle grown in the Galicia region. With a truly unique taste!	

-> PLEASE ALLOW 45 MINUTES FOR WELL-DONE PREPARATIONS - WEIGHT BEFORE COOKING

ON THE SIDE.

HAND-CUT FRENCH FRIES	55
ROASTED PUMPKIN	55
CHARRED CABBAGE	55
MAC AND CHEESE	85
GLAZED CARROT	55
ROASTED EGGPLANT	50
BROCCOLI	50

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SWEETS.

CHOCOLATE & CARAMEL POT	70
Dark chocolate cream, date caramel, sea salt (VG, GF)	
LEMON TART	85
Shortbread crust, lemon curd, golden swirls of meringue	
CHOCOLATE TART	85
Shortbread crust, dark chocolate filling, creme fraiche	
AFFOGATO	55
Coconut ice cream drowned with a shot of espresso (GF)	
COCONUT PANNA COTTA	55
Coconut flakes, fresh peppermint leaves (VG, GF)	
ICE CREAM / SORBET	30
Dark chocolate, coconut, caramel, mango, strawberry, lime (VG)	

COFFEE & TEA.

Espresso / Long Black	35
Latte / Cappuccino / Flat white	40
Matcha latte	50
Add oat milk	+10
Loose tea: ask for our selection	40

SOFT DRINKS .

Whole fresh coconut	50
Purple pea lemonade	60
Balian water: Natural / Sparkling 750ml	60
San Pellegrino 750ml	75
Coke, Diet Coke, Sprite, Tonic atomic	35
House ginger beer	50
Kombucha: Peach or Summer berries 300ml	70

FRESHLY-SQUEEZED.

Take one: Local Orange, Apple, or Pineapple	55
Refresh: tangerine, lime, pineapple, cucumber	60
Heaven: strawberry, tangerine, pineapple	60
Goddess: cucumber, apple, kale, basil, lime	60

BUBBLY COCKTAILS

MIMOSA	155
Sparkling wine, orange juice, triple sec	
BELLINI	165
Sparkling wine, peach purée	
KIRR ROYALE	175
Sparkling wine, Crème de Cassis	

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CLASSIC COCKTAILS

ESPRESSO MARTINI	120
Espresso, vodka, coffee liqueur	
APEROL	140
Prosecco, Aperol, sparkling water	
MARGARITA	120
Tequila, fresh lime juice, Cointreau	
MOSCOW MULE	110
Vodka, homemade ginger beer, lime, rosemary	
WHISKEY SOUR	150
Jim beam, lime, lemon juice, syrup, egg white	
ROSE SPRITZ APEROL	140
Rosé wine, prosecco, Aperol	
NEGRONI	140
Dry gin, martini rosso, campari	

BEERS - ON TAP

PILSENER 4.4° ISLAND BREWING	60
SMALL HAZY 4.8° ISLAND BREWING	75
IPA 6.3° BLACK SAND BREWERY	85
BEER OF THE MONTH***	--

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GOOSEBERRY IS OPEN

From 8 am to 10 pm

Serving:

Breakfast 8 am - 12 pm

Lunch 12 pm - 5 pm

Dinner 5 pm - 10 pm

RESERVATIONS

+62 821 4482 3166

For large groups please text us
or email hello@wearegooseberry.com

Merci!

www.gooseberry-restaurant.com | [@gooseberry_restaurant](https://www.instagram.com/gooseberry_restaurant)



LUNCH

