



Monsieur Spoon

FRENCH BAKERY CAFE

The Monsieur Spoon Croissant

Authentic French buttery, flaky croissant.
The most coveted of pastry treasure.

IDR 21K



Avocado Bruschetta

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

IDR 68K



Smoked Salmon & Eggs

on Toast

Smoked salmon, Roasted spinach & Cream cheese with 2 Poached eggs served on top of Toasted bread.

IDR 75K



BRUNCH

Viennoiserie in our passion and what we do best.

Our signature patisserie and best seller is the Monsieur Spoon Croissant. When you walk into our Bakery-Cafes, you can smell the delicious aroma of freshly baked croissants. This mouth-watering smell comes from the butter baking in the oven and is known as 'Hazelnut' Butter. Our butter is imported from Normandy, France and we use only 19gms of butter in each croissant. They are buttery, very flaky and light and weigh only 55gms, they are an absolute 'must try'.

The Monsieur Spoon Croissant **21**

Authentic French buttery, flaky croissant. The most coveted of pastry treasure.
Try our **House-made Jam +12k**

Must-Try Chocolatine **23**

Traditional Chocolatine or Pain au Chocolat oozing with melted chocolate.

Avocado Bruschetta **68**

A thick slice of toasted bread topped with smashed avocado, cherry tomatoes, crumbled feta cheese and coriander.
Top with **crispy beef bacon + 20k, 2 eggs +15k**

Balinese Fruit Salad **48**

Freshly picked, seasonal fruits sprinkled with mint leaves.

Beef Bacon & Eggs on Toast **68**

Smoked Beef Bacon - Onion Confit - 2 Poached eggs - Toasted bread

Eggs Your Way **48**

Poached, fried, or scrambled or a fluffy omelette... the choice is yours! Served on a stick of toasted bread with butter.

French breakfast **47**

A Traditional French breakfast. A crusty, artisan baguette with a Monsieur Spoon Croissant or Chocolatine. Served with our house-made jam and Normandy butter.

French Toast **58**

Traditional French toast layered with banana brûlée, mix berries, grated coconut and honey.

Monsieur Spoon Granola **63**

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

Quiche Lorraine **65**

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

Sautéed mushrooms on toast **63**

A mix of local mushrooms sautéed in butter served on toasted bread topped with house-made ricotta, a poached egg, radish and a herb sauce.

Smoked Salmon & Eggs on Toast **75**

Smoked salmon - Roasted spinach - Cream cheese - 2 Poached eggs - Fresh dill - Lime - Toasted bread.

Super Healthy Bowl **62**

Dragon fruit & banana smoothie, Homemade Granola, goji berries, seeds, Grated coconut, Banana and seasonal fresh fruits.

New York Salmon Bagel **75**

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

Soups

Gazpacho **45**

Chilled tomato soup infused with paprika, virgin coco oil and sambal matah. Served with some crusty French bread.

Pumpkin Soup **55**

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

French Onion Soup NEW **55**

Caramelized onion, emmental cheese, sourdough bread.

Mushroom Soup NEW **59**

Mixed mushroom, truffle oil, porcini salt.

CROISSANDWICH

SANDWICHES

Salad Croissant Cheese 63

Toasted Monsieur Spoon Croissant, melted emmental, fresh tomato and salad. **Add Beef Bacon +20**

Smoked Chicken Croissant 63

House smoked chicken, iceberg, smoked paprika jam, emmental cheese.

Truffle Scrambled Egg & Mushroom Croissant 61

Creamy French scrambled egg, truffle oil, sautéed mushroom.

Wagyu Burger Croissant 84

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

Wagyu Burger Croissant with Scrambled Egg 92

Wagyu beef patty, scrambled egg, cheddar cheese, lettuce, caramelized onion.

Baguette Cheese Butter 48

Delicious Emmental Cheese and French butter in a toasted Baguette. **Add Beef Bacon +20k**

Baguette Mushroom Toasted 65

Baguette with Trio of Mushrooms, French Oignons, Cream and Herbs.

Baguette Chicken Bacon 72

Pan seared chicken, crispy bacon, sautéed onions on a bed of crispy greens and tomato, aioli.

Breakfast Burger 71

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!

The Monsieur Spoon Club Sandwich 70

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

CROGER



Wagyu Signature

Wagyu beef patty, French scrambled eggs, onion, lettuce, cheddar cheese, and BBQ sauce.

88



Wagyu Premium

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

95



Wagyu Emmental

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

83



Pulled Brisket & Egg

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

79






The Royal Pastrami

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

95

 Gluten Free  Vegan  Vegetarian

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All prices inclusive tax.



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.

IDR 65K



New York Bagel

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

IDR 75K

Chicken
*Cordon
Bleu*

Organic Chicken - Beef bacon - Emmental - Fresh Tarragon. Hand cut French fries.

IDR 98K



Famous Gazpacho

Chilled tomato soup infused with paprika, virgin coco oil and sambal matah. Served with some crusty French bread.

IDR 45K



Mains

Cordon Bleu 98 **Steak Frites** 198

Organic Chicken - Beef bacon - Emmental - Fresh Tarragon.
Hand cut French fries.

200grs of Striploin 200 days grain fed grilled to your taste paired with crispy hand-cut fries and a Beurre "Café de Paris" Sauce. Our traditional French sauce is the perfect balance of fragrant.

Wagyu Beef Bourguignon NEW 185

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

Duck Confit NEW 145

Slow cooked duck leg confit, mashed potato, duck sauce

Chicken with Forty Cloves of Garlic NEW 128

Oven-roasted half chicken, garlic on clarified butter sauce.

Chicken Fricassee NEW 128

Pan seared chicken, caramelized onion, parmesan cheese, shiitake mushroom, rich cream sauce.

Pasta

Linguini Chili Crab NEW 169

Linguini crab cooked in garlic butter, fresh chili, parsley, lemon.

Chicken Star Salad 68

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

Tagliatelle Bisteca NEW 195

Char-grilled us striploin, tagliatelle, shitake, parmesan cheese, creamy beef sauce.

Quinoa Salad VEG 71

A super healthy bowl of greens....quinoa, green beans, asparagus, dukkha, pickled red onion and a soft boiled egg. Finished with a delicate sprinkling of bamboo charcoal.

Black Truffle Penne NEW 95

Double baked creamy penne, parmesan cheese, served with toasted sourdough. **Add chicken +20 or beef bacon/ham +20**

Vegetarian Salad GF VEG 68

Tempe - Beetroot - Green beans - Baby Potato - Shallots - Pumpkin seeds - Asian Special Sauce

Creamy Spaghetti Carbonara with Chicken NEW 99

Classic spaghetti carbonara with chicken, beef bacon, and parmesan cheese.

Classic Caesar Salad NEW 68

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

Sides

Hand Cut French Fries VE 41

Traditionally Thin, Hand cut, crispy fries....scrumptious!

Panache of Seasonal Vegetables 31

A mix of three locally grown vegetables.

Sautéed Mushrooms VEG 41




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

Leafy Green Salad 24

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

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 VE

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 VE



Café
Cappuccino

Try our signature Café Cappuccino,
Espresso topped with frothy milk.

IDR 37K

Juices

All our juices are fresh. We also have a selection of cold pressed juice to preserve nutrients and natural color.

Orange Juice	39
Our 100% orange Juice	
Bali Mix	38
Typical Bali Juice: Watermelon - Papaya - Melon.	
Exotic Juice	44
Banana - Passion Fruit - Pineapple.	
Pure Freshness	44
Orange - Watermelon - Mint Leaves - Lime	
Cold Press - Green Detox	49
Cold Press Juice: Cucumber - Spinach - Pineapple - Lime.	
Cold Press - Orange Vitamine	49
Cold Press Juice: Carrot - Ginger - Orange - Turmeric - Lime	
Cold Press - Purple Therapy	49
Cold Press Juice: Coriander, Apple, Beetroot, Pineapple, Aloe Vera.	
Indulgent Hot Chocolate	41
Made with fresh milk and our Valrhona chocolate from France.	

Colorful Smoothies

Dragon Mango	58
Refreshing - Dragon fruit, mango and freshly squeezed oranges.	
Kiwi Kick	58
Energising - Kiwi and banana.	
Strawberry Surf	58
Anti-Oxidant - Mint and strawberry.	
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Mineral Water	17
Sparkling Water	27

Coffee

Special Home Blend Coffee.

Café Cappuccino	37
Café Latte	37
Café Flat White	37
Café Long Black	32
Café Espresso	27
Café Piccolo	32
Café Macchiato	32
Café Moka	42
Babyccino	22

add a little extra **+5k Extra Milk, +10k Extra Shot, +5k Soy Milk, +20 Almond Milk, +5k Iced.**



Handcraft Tea
made with natural ingredients

Red Velvet / Matcha / Charcoal 52






Hot Tea

**Black Tea/Green Tea/Ginger Tea/
Lemongrass Tea/Chamomile 37**

Health & Power

Kefir Lemongrass	42
Kefir helps the body adapt to a change in the seasons and also bring one's immune and digestive systems back on track.	
Healthy Wheatgrass	34
Source of amino acids, helps build immunity and cleanse the body.	
 Jamu 25cl	52
Handcrafted Traditional Javanese Health tonics. Made in Bali, a MUST TRY!	
 Kombucha	62
Tea base functional premium drink + cold press fruits & spices. Super Healthy Energy.	

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Tartlets

Try our flaky pastry tartlet with house-made lemon and lime curd filling, adorned with a fluffy meringue cloud or The chicest of French tarts! An elegant, sweet pastry crust with an intense dark Valrhona chocolate ganache.

Chocolate *Mini 22k - IDR 40K*

Lemon Meringue *Mini 22k - IDR 40K*



Desserts



Our delicious desserts in the showcase

We only use local tropical fruits. Sliced one by one by the beautiful Balinese people to make the strawberry tarts look like a flower. Our Lemon Tart is a must-try. Our Eclairs are my favorite. We use only Valrhona chocolate, from France.

Eclair Pâtissier

37

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

Lemon Meringue Tartlet

Mini 22k - 40

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

Chocolate Tartlet

Mini 22k - 40

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

Tarte aux Fraises

Mini 22k - 40

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

Tarte au Caramel Salée

Mini 22k - 40

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

Dark Chocolate Mousse



40

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

Opera

48

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

Royal Monsieur Spoon

47

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

Mango and Calamansi Lime Mousse

47

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

Millefeuille Vanilla

40

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

Just a Slice

Pure Almond Cake



42

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

Cinnamon Apple Crumble



39

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

Lemon Cheesecake



47

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

Ultimate Chocolate Cake

47

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

Raspberry and Almond Cake



47

A moist raspberry cake layered with a smooth almond cream.

Vanilla Cake (Flan Parisien)

40

Pure Vanilla Cake on layers of delicate puff pastry.

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CANGGU . SEMINYAK . UMALAS . UBUD
PETITENGET . PERERENAN