



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.

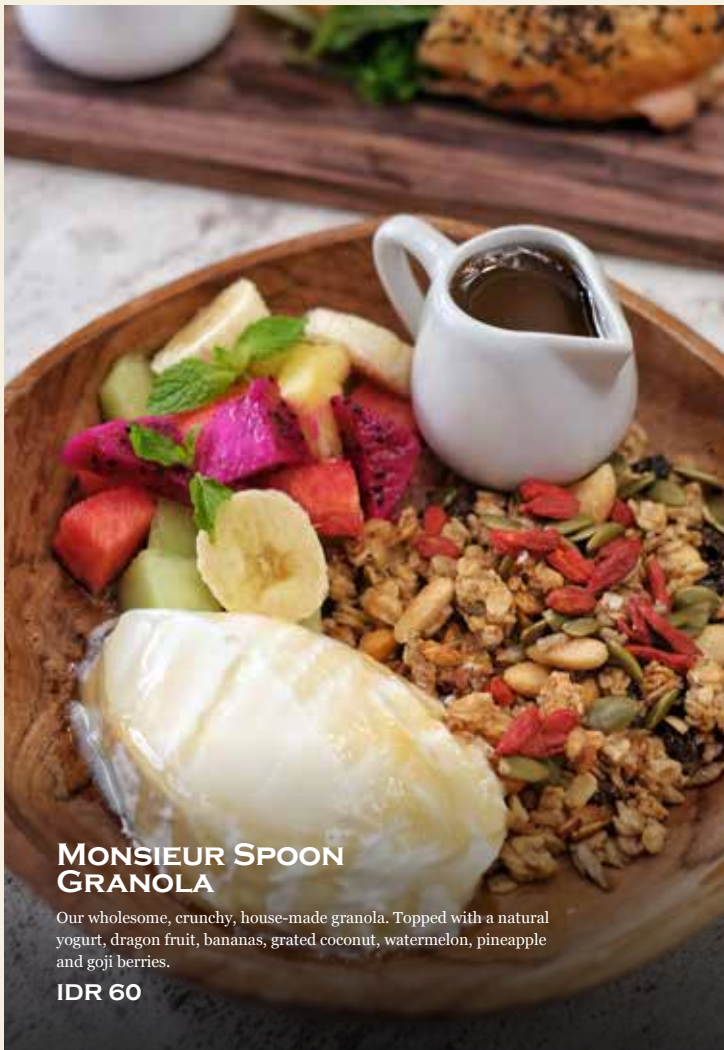
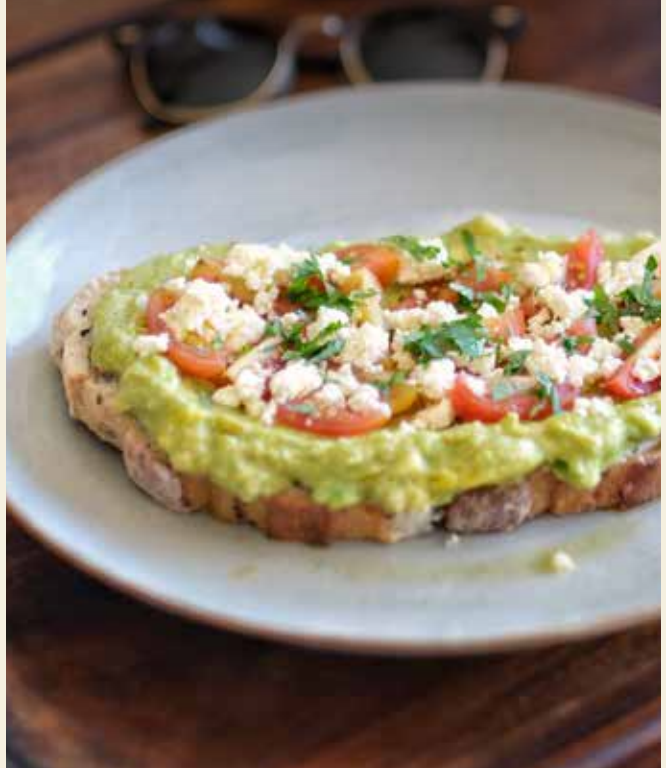
IDR 65

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

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

18

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.

EGGS YOUR WAY VEG

42

Poached, fried, or scrambled or fluffy omelette...the choice is yours!

Add Beef Bacon +20 or salmon +40

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 + 20, extra egg +10

FRENCH TOAST VEG

55

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

MUST TRY CHOCOLATINE VEG

20

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 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.

SUPER HEALTHY BOWL GF VEG

55

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

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.

Sides

HAND CUT FRENCH FRIES VE

39

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

PANACHE OF SEASONAL VEGETABLES VE

22

A mix of three locally grown vegetables.

SAUTÉED MUSHROOMS VEG

39

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

LEAFY GREEN SALAD VE

29

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

GF Gluten Free VE Vegan VEG Vegetarian

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WAGYU BURGER CROISSANT

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

IDR 78



TRUFFLE SCRAMBLED EGG & MUSHROOM CROISSANT

Creamy French scrambled egg, truffle oil, sautéed mushroom.

IDR 58



FRENCH ONION SOUP

Caramelized onion, emmental cheese, sourdough bread

IDR 50



QUINOA SALAD

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.

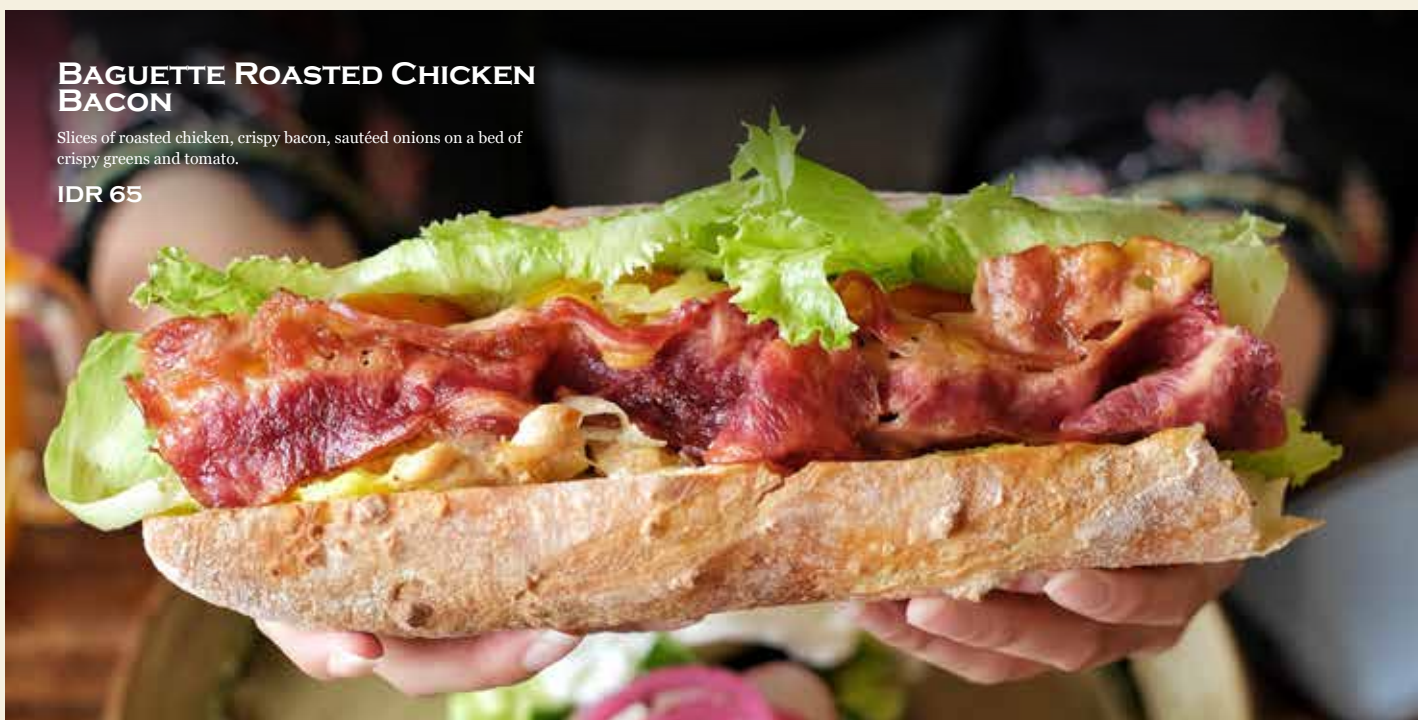
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BAGUETTE ROASTED CHICKEN BACON

Slices of roasted chicken, crispy bacon, sautéed onions on a bed of crispy greens and tomato.

IDR 65



Croissantwiches

WAGYU BURGER CROISSANT ^{NEW} 78

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

SMOKED CHICKEN CROISSANT ^{NEW} 63

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

SALAD CROISSANT CHEESE ^{NEW} 63

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

TRUFFLE SCRAMBLED EGG & MUSHROOM CROISSANT ^{NEW} 58

Creamy French scrambled egg, truffle oil, sautéed mushroom.

HALLOUMI CROISSANT ^{NEW} 63

Pan-seared halloumi cheese, smoke eggplant, romaine.

MOROCCAN LAMB CROISSANT ^{NEW} 78

Lamb merguez patty, coriander leaf, roasted bell pepper, feta cheese.

Sandwiches

THE MONSIEUR SPOON CLUB SANDWICH 63

Thick, toasted French bread piled high with slices of tender roasted 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 ROASTED CHICKEN BACON 63

Slices of roasted chicken, crispy bacon, sautéed onions on a bed of crispy greens and tomato.

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 MUSHROOM TOASTED ^{VEG} 63

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

BAGUETTE CHEESE BUTTER 45

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

Salad

CHICKEN STAR SALAD 65

A mixed green salad tossed with succulent roast chicken strips, sundried tomatoes, star fruit, roasted onions and French Cheese, dressed with a herb and shallot vinaigrette.

QUINOA SALAD ^{VEG} 65

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.

VEGETARIAN SALAD ^{VEG} 55

Tempe, beetroot, green beans, baby potato, shallots, pumpkin seeds, and asian special sauce.

Soup

FRENCH ONION SOUP ^{NEW} 50

Caramelized onion, emmental cheese, sourdough bread

PUMPKIN SOUP ^{VEG} 40

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

GAZPACHO ^{VE} 40

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

 Gluten Free  Vegan  Vegetarian

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KING CRAB CAKE

Breaded jumbo crab meat in spiced, roasted garlic aioli, mango salsa, lemon wedges.

IDR 119



LE ESCARGOT

French snail baked in garlic butter, mushroom, beef bacon, spinach served with French baguette.

IDR 80

BLACK TRUFFLE PENNE

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

IDR 85



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

KING CRAB CAKE <small>NEW</small>	119	LE ESCARGOT <small>NEW</small>	80
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.	
BLACK TRUFFLE CROQUE MONSIEUR <small>NEW</small>	63	TRUFFLE & PARMESAN FRENCH FRIES <small>NEW</small>	48
Black truffle bechamel, beef ham, parmesan, truffle oil.		French fries, parmesan, truffle oil, porcini salt.	

Pasta

KING PRAWN ANGEL HAIR <small>NEW</small>	125	CREAMY SPAGHETTI CARBONARA WITH CHICKEN <small>NEW</small>	95
Pan seared king prawn, tomato fondue, cashew nut, basil pesto.		Chicken, beef bacon, cream, parmesan cheese.	
BLACK TRUFFLE PENNE <small>NEW</small>	85	HOMEMADE POTATO & PARMESAN GNOCCHI <small>NEW</small>	85
Double baked creamy penne, parmesan cheese, served with toasted sourdough bread.		Potato gnocchi, shitake & oyster mushroom, parmesan cheese, parsley. Add chicken +20 or beef bacon +20	

Mains

STEAK FRITES	190	BLACK ANGUS RIB-EYE STEAK <small>NEW</small>	260
Grilled 200gr striploin, crispy hand-cut fries and a beurre 'Cafe de Paris' sauce.		Grilled 250gr wagyu rib eye, shallot butter, green bean, beef juice.	
WAGYU BEEF BOURGUIGNON <small>NEW</small>	160	SLOW BRAISED SHORT RIBS <small>NEW</small>	190
24-hour slow cooked wagyu beef plate in red wine sauce, mushroom, served with creamy mashed potato.		Red wine braised wagyu short rib, cauliflower puree, confit shallot, rosemary wedges.	
CHICKEN CORDON BLEU	110	PAN-SEARED YOUNG CHICKEN <small>NEW</small>	100
Organic chicken, beef bacon, emmental cheese, fresh tarragon, French fries.		Half chicken, corn puree, roasted shallot, gremolata	
PAN SEARED SALMON <small>NEW</small>	120	SOUS VIDE DUCK BREAST <small>NEW</small>	110
Mint pea purée, tomato verge, shaved fennel salad, palm sugar dressing.		Seared duck breast, rice coconut cake, red curry, basil leaf.	

Additional

EGG	10	BUTTER HOUSE-MADE JAM	15	SMOKED SALMON	40
CREAM CHEESE	15	BEEF BACON CHICKEN	20	KING PRAWN	45

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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 ^{NEW}	38	42
CARAMEL LATTE ^{NEW}	38	42
HAZELNUT LATTE ^{NEW}	38	42
CAFÉ ESPRESSO	25	
CAFÉ MACCHIATO	35	
CAFÉ PICCOLO	35	
CAFÉ FLAT WHITE	35	
MAGIC LATTE ^{NEW}	38	
CRÈME BRÛLÉE LATTE ^{NEW}	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 ^{NEW}	35
Fruity & Refreshing - Hibiscus & berry	
NALESHA PEACH ^{NEW}	35
Sweet Floral Peach - Green tea, marigold & peach	
UBUD GARDEN ^{NEW}	35
Energizing Minty Fresh - Green tea, lemongrass & mint	

Chocolate

INDULGENT HOT CHOCOLATE	35
INDULGENT ICED CHOCOLATE	40

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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

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

Colorful Smoothies

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

Health & Power

ORGANIC CHAI	
Fresh Ground Spices : Cinnamon, Cardamon, Cloves, Blackpepper, Star Anise, Coriander Seeds, & Fennel Seeds.	
RED VELVET CHAI	45
MATCHA CHAI	45
CHARCOAL CHAI	45
TEPACHE ^{NEW}	38

Signature Drink

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

Mocktail

SUNSET IN BALI ^{NEW}	42
Blue Lime Syrup, Ginger Ale, Berrybiscous Tea	
SUNRISE BERRY LEMONADE ^{NEW}	45
Strawberry Syrup, Lemon, Strawberry, Berrybiscous Tea	
SUMMER PARADISE ^{NEW}	45
Kiwi, Lemon, Orange, Butterfly Pea	
SPRING PURPLE ^{NEW}	42
Sakura Syrup, Peach Syrup, Ginger Ale, Mint Leaf, Ginger Ale, Butterfly Pea	

Water

MINERAL WATER	30
SPARKLING WATER	32
INFUSED WATER STRAWBERRY LEMON	32

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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.

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Monsieur Spoon
FRENCH BAKERY CAFE



Monsieur Spoon

FRENCH BAKERY CAFE

URBAN FARM - GOLF ISLAND, PIK
CANGGU . SEMINYAK . UMALAS . UBUD
PETITENGET . PERERENAN