



*La Cantine*  
FRENCH EATERY & WINE BAR

# *Bienvenue à La Cantine !*

We are happy to welcome you to **La Cantine**, a place of **conviviality** where you will feel at home. Our philosophy is simple, we focus on using the  **freshest, seasonal and locally sourced** products to create beautiful food that will bring you a taste of France.

At **La Cantine**, every day is different so don't hesitate to ask our friendly staff for our **daily specials** and **weekly themed days**.

Bon appétit !

*“Good food is the foundation of genuine happiness.”*

- Auguste Escoffier -



Contains Pork



Vegetarian



Vegan



## Small Plates

### SMOKED MAHI-MAHI 65K

Homemade smoked mahi-mahi, baby rocket salad, lemon and olive oil dressing, crostini

### QUICHE LORRAINE 59K

Traditional ham and cheese savory tart. Served with fresh green salad.

### SOUP OF THE DAY 29K

Ask our friendly staff for our daily special

Check out our blackboard for more starters and appetizers!

## Egg Dishes

### OEUF COCOTTE 39K

Creamy baked eggs served with bread

Choose your filling

Foie Gras +99K

Ham +25K

Smoked Mahi-Mahi +39K

Mushroom & Asparagus +30K

### OMELETTE 65K

French style cheese omelette

Add Ham +25K

Add Mushroom +15K

### MIMOSA 39K

Deviled eggs with homemade mayonnaise and egg yolks

Prices are excluding 5% service + 10% tax as mandated by the government



## Terrines

### FOIE GRAS 210K

French classic liver pâté & seasonal chutney. Homemade.

### FISH RILLETTES 55K

Pâté made from white fish, crème fraîche and herbs



### PORK RILLETTES 59K

Pâté made from slow-cooked pork and herbs

### VEGAN RILLETTES 49K



Homemade vegan rillettes. Served with flatbread.

## Planches

Delicious boards (small / large). To share... Or not!

### CHARCUTERIE 110K / 190K



Chef's selection of the finest local cold cuts

### CHEESE 90K / 175K



Assortment of the best local artisan cheeses

### MIXTE 99K / 185K



Why choose? Get half charcuterie & half cheese board

### Océane 79K / 139K

Homemade delights from the ocean according to Chef's inspiration including our signature smoked mahi-mahi and fish rillettes.

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## Signature Dishes

### PARMENTIER DE CANARD 179K

French style mashed potatoes layered with confit duck served with garden salad

### SOURIS D'AGNEAU 155K

8-hour slow-cooked lamb leg (Australia) served with red wine gravy, mashed potatoes & green peas

### POULET FORESTIER 89K

Chicken thigh with a creamy wild mushroom & white wine sauce, rice and sautéed vegetables

### BOEUF BOURGUIGNON 210K

Traditional French beef burgundy stew served with steamed baby potatoes

### TUNA TATAKI 110K

Seared sashimi-grade tuna on seaweed salad with sautéed pak choi organic rice

### SEARED BARRAMUNDI 155K

Crispy skin barramundi with creamy leek sauce, green peas & organic pilaf rice

FRENCH FRIES 25K | POTATO PURÉE 39K | POMMES GRENAILLES 25K  
RATATOUILLE 35K | SAUTÉED VEGETABLES 29K | RICE 15K  
GREEN SALAD 19K | HOMEMADE BREAD 15K

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## Tartines

Delicious open sandwiches served with fresh green salad.  
Add homemade French fries +15K



**CROQUE MONSIEUR** 89K

Our bestseller.

Classic French tartine, filled with ham  
& melted emmental cheese

Make it a "Croque Madame"

Add a Fried Egg +10K

**GOAT CHEESE & ORGANIC  
HONEY** 125K 

Add Smoked Duck Breast +59K

**GORGONZOLA & ROASTED  
WALNUTS** 110K 

**ASPARAGUS, WILD MUSH-  
ROOMS & TRUFFLE CREAM** 89K 

**GRILLED VEGGIES** 69K 

**MAHI-MAHI** 89K

Toasted tartine with our signature  
homemade smoked mahi-mahi  
and dill cream

## Burgers

Served with homemade French fries



**BEEF BURGER** 129K

Beef patty / Bacon / Grilled onions /  
Emmental cheese / Salad / Tomato /  
Béarnaise mayonnaise

**CHICKEN BURGER** 89K

Breaded chicken / Beer-battered onions /  
Emmental cheese / Salad / Tomato /  
Gherkins mayonnaise

**FISH BURGER** 99K

Fresh beer-battered fish / Zucchini  
pickles / Red onions / Salad / Tomato /  
Tartar sauce

**VÉGÉ WIDI BURGER** 89K 

Homemade patty with tempeh, oyster  
mushroom, cashew and jackfruit / Cap-  
sicum confit / Red onions / Salad /  
Tomato / Emmental cheese

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## Pastas

🌿 PAPPARDELLE AL TARTUFO 120K  
Mushroom & truffle cream with  
parmesan

🌿 PESTO PENNE 75K

🌿 CHERRY TOMATO & BASIL SPA-  
GHETTI 59K

BEEF RAGU PAPPARDELLE 159K  
Slow-cooked beef, tomato &  
red wine sauce

SPAGHETTI ALLE VONGOLE 129K  
Clams cooked in white wine, garlic,  
onions, parsley & butter

🌿 GNOCCHI GORGONZOLA &  
GREEN PEAS 125K  
Homemade gnocchi by our Chef.  
A must try!

Add Crispy Prosciutto +49K

Add Extra Parmesan +25K

## Salads

CÉSAR 59K 🐷  
Baby romaine lettuce / Bacon / Boiled  
egg / Parmesan / Anchovy

Add Chicken +25K

Add Prawn +45K

CHÈVRE CHAUD 159K 🐷  
Warm goat cheese / Bacon / Toast /  
Curly salad / Tomato / Cucumber / Red  
onions / Walnuts

Add Smoked Duck Breast +35K

NIÇOISE 79K  
Homemade confit tuna / Anchovy /  
Boiled egg / Salad / Green beans /  
Edamame / Tomatoes / Red onions

GREEK 89K 🌿  
Feta cheese / Tomato / Cucumber /  
Capsicum / Olives / Flatbread / Tzatziki  
sauce

Add Beef Kofta +65K

OCÉANE 110K  
Homemade smoked mahi-mahi /  
Beer-battered prawns / Baby romaine  
lettuce / Citrus sambal matah



## Raclettes & Fondues

Minimum 2 people - Price per person  
Upon availability or reservation

### CLASSIC RACLETTE 249K 🐷

Cheese raclette served with our traditional charcuterie board, boiled potatoes and green salad

### VEGETARIAN RACLETTE 189K 🌿

Cheese raclette served with an assortment of grilled vegetables, mushrooms, boiled potatoes and green salad

### FONDUE BOURGUIGNONNE 195K

Traditional Beef Fondue served with a selection of home-made sauces, sautéed grenaille potatoes and green salad

### CHEESE FONDUE 285K 🌿

Traditional Cheese Fondue served with bread, sautéed grenaille potatoes and green salad

Add a Charcuterie Board +89K



## Desserts

### 🍃 CRÈME BRÛLÉE 55K

A French classic and our bestseller

### 🍃 SPECULOOS TIRAMISU 57K

Our twist on the popular Italian dessert

### ICE CREAM OR SORBET CUP 29K

### 🍃 FONDANT DE MAMIE 59K

The chocolate fudge cake our Grandma's used to bake. Served with ice cream.

### 🍃 CHOCOLATE MOUSSE 55K

A smooth and airy chocolate pleasure

### PROFITEROLES 79K 🍃

Choux pastry puffs filled with vanilla ice cream and topped with a luscious chocolate sauce

### COLONEL 89K 🍃

Lime sorbet and vodka.  
A frozen delight for adults only!

### CAFÉ GOURMAND 109K 🍃

Assortment of small desserts served with an espresso.

This is the perfect dessert for those who can't choose!

## Waffles

### 🍃 DULCE 59K

Dulce de leche / Strawberries /  
Toasted nuts / Whipped cream

### 🍃 MONKEY 59K

Chocolate sauce / Caramelized banana /  
Coconut ice cream

### 🍃 LEMON SOUR 49K

Fruits / Icing sugar / Lemon juice /  
Crème fraîche

### MAKE YOUR OWN WAFFLE 25K 🍃

Choose your toppings

Icing sugar +4K

Jam +10K

Chocolate sauce +10K

Nutella +10K

Honey +10K

Maple syrup +15K

Ice cream +15K

Whipped cream +10K

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## — Apéritifs Beers —

**KIR** 49K  
White Wine & Cassis

**KIR ROYAL** 95K  
Sparkling Wine & Cassis

**PASTIS** 60K | **PASTIS & SIROP** 65K  
Perroquet / Tomate / Mauresque

**MARTINI VERMOUTH** 65K

**DRAFT BEER (HEINEKEN)** 39K / 72K  
Half-Pint / Pint

**BINTANG CRYSTAL** 35K

**DEMI PÊCHE** or **CITRON** 45K  
Beer Shandy with Cordial (Peach or Lemon)

**PANACHÉ** 35K | **MONACO** 39K  
Beer Shandy with Lemonade

## Cocktails

Try out our delicious cocktails! Choose with Arak or Imported Alcohol.

**MOSCOW MULE** 55K / 89K

**MARGARITA** 55K / 99K

**GIN TONIC** 55K / 89K

**MOJITO** 55K / 89K

**CAIPIRINHA** 55K / 89K

**CAIPIROSKA** 55K / 89K

**ESPRESSO MARTINI** 55K / 99K

**BLOODY MARY** 55K / 99K

**CUBA LIBRE** 55K / 89K

**LA CANTINE** 99K

Gin infused with lemongrass, Passion fruit, Basil, Egg white

**ANAÏS COCKTAIL** 99K

Vodka, Homemade tamarillo syrup, Lime juice, Soda, Sweet gingersour, Basil

## — Digestifs —

**LIMONCELLO** 45K | **ARAK ARRANGÉ (INFUSED ARAK)** 35K | **WHISKY** 89K

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## Soft Drinks

STILL WATER 25K	GINGER ALE 18K
SPARKLING WATER 25K	HOMEMADE ICE TEA 18K
SODA WATER 18K   TONIC WATER 18K	YOUNG COCONUT 29K
COCA COLA 18K   SPRITE 18K	SIROP 18K
	<i>Grenadine / Mint / Peach / Lemon / Orgeat / Cassis</i>

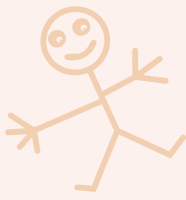
## Juices & Mocktails

VITAMIN 49K <i>Carrot, Apple, Orange, Ginger</i>	VIRGIN MOJITO 45K
DEEP PURPLE 49K <i>Beetroot, Apple, Lemon</i>	STRAWBERRY CRUSH 45K <i>Strawberries, Black tea, Lemon</i>
GREEN DETOX 49K <i>Kale, Pineapple, Cucumber, Celery</i>	TAMARILLO FIZZ 45K <i>Tamarillo syrup, Basil, Soda, Lime</i>
FRESH FRUITS 39K <i>Ask for available seasonal fruits</i>	SECRET GARDEN 45K <i>Black tea, Mint, Lemon, Lime</i>
	JAMU 49K <i>Turmeric, Ginger, Lime, Honey</i>

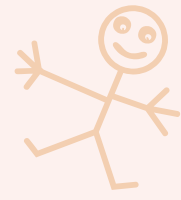
## Hot Drinks

ESPRESSO 25K   DOUBLE ESPRESSO 35K	GREEN TEA & MINT 29K   BLACK TEA 29K
NOISETTE 25K   AMERICANO 25K	HERBAL TEA 32K   CHAI LATTE 35K
CAPPUCCINO 32K   LATTE 32K	MILK 15K   PLANT BASED MILK 25K
<i>Extra espresso shot +10K</i>	HOT CHOCOLATE 32K
<i>Substitute with almond or soy milk +20K</i>	

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# La Cantine



## Kids Menu

Delicious, home made and healthy choices for kids under 12

**GRANDMA'S COQUILLETES** 49K  
Pasta with ham or green peas

**GRANDPA'S PURÉE** 49K  
Mashed potatoes with ham or green peas

**HAM & CHEESE TOASTIE** 49K   
Toasted sandwich

**CHICKEN NUGGETS** 39K  
Homemade Chicken Nuggets

**FISH & CHIPS** 39K  
Made with market fresh fish

**PASTA NAPOLETANA** 39K   
Pasta, Tomato Sauce, Cheese



**ADD SIROP** +9K  
Cordial & Water. The favorite  
drink of all French kids!

Mint, Grenadine, Peach,  
Lemon, Orgeat, Cassis

**ADD ICE CREAM OR  
SORBET CUP** +19K  
Local artisan ice cream or  
sorbet

Vanilla, Chocolate, Strawberry,  
Coconut, Lime



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