

LA CANTINE



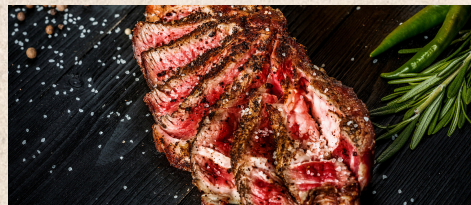
MONDAY PAELLA FROM 6PM

A traditional Spanish dish featuring saffron-infused rice, tender chicken, succulent seafood, and fresh vegetables. Served with lemon wedges and parsley for a burst of flavor. A hearty, flavorful feast | 160k ++

TUESDAY | TARTARE



THURSDAY | STEAK



SATURDAY | GALETTE



WEDNESDAY | OYSTER



FRIDAY | FUSION



SUNDAY | SOCIAL BBQ



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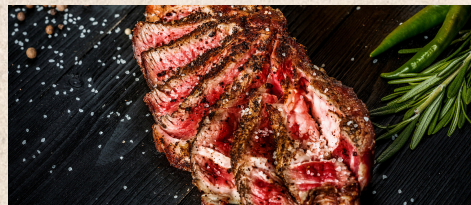
TUESDAY TARTARE FROM 6PM

Delight in an evening of tartare with three delicious styles. Each is made with fresh ingredients and unique flavors and served with salad and French fries. A must-try for tartare lovers. Classic | 160k ++ - Italian (truffle & parmesan seasoning) | 235k ++ - Asian (coriander, lemongrass, fermented soy and chili paste, sesame, egg yolk, garlic and onions) | 175k ++

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WEDNESDAY OYSTER FROM 6PM

Enjoy a delightful evening with our fresh oysters, served on ice. Each plump oyster offers a burst of ocean flavor, paired with shallots vinegar, lemon wedges, butter and bread. It's a simple yet luxurious treat for seafood lovers. Perfect for sharing and savoring.

3pcs for 80k ++ | 6pcs for 120k ++

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THURSDAY STEAK FROM 6PM

Savor a delicious evening dedicated to steak! Enjoy perfectly cooked cuts, seasoned to perfection and grilled just the way you like. Pair with your choice of sides for a hearty meal that's sure to please every steak lover. From 165k ++

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FRIDAY FUSION FROM 6PM

Embark on a culinary journey with our Indonesian and French fusion experience. Enjoy a vibrant mix of bold spices and classic techniques, where flavors from both cultures come together in unexpected ways. Each bite promises a delightful surprise, making it a perfect evening for adventurous food lovers | Check daily specials

MONDAY | PAELLA



WEDNESDAY | OYSTER



SATURDAY | GALETTE



TUESDAY | TARTARE



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SATURDAY GALETTE FROM 6PM

Enjoy a warm evening with our traditional French galette complète. This delicious buckwheat crepe is filled with premium ham, emmental cheese, and a perfectly half-cooked egg. Made fresh to order, it's a hearty and comforting meal that's sure to satisfy | 95k ++

MONDAY | PAELLA



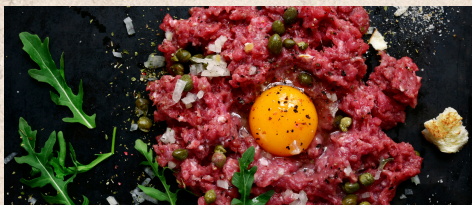
WEDNESDAY | OYSTER



FRIDAY | FUSION



TUESDAY | TARTARE



THURSDAY | STEAK



SUNDAY | SOCIAL BBQ



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SUNDAY SOCIAL FRENCH BBQ FROM 6PM

Join us for a relaxed day of delicious BBQ! Enjoy a variety of BBQ grilled meats and fresh seafood, cooked to perfection. Gather with friends and family as you savor smoky flavors and juicy bites. It's the perfect way to unwind and enjoy good food in great company | Check daily specials

MONDAY | PAELLA



WEDNESDAY | OYSTER



FRIDAY | FUSION



TUESDAY | TARTARE



THURSDAY | STEAK



SATURDAY | GALETTE



LA CANTINE

APPETIZERS

- SMOKED MAHI MAHI PORTEFEUILLE** 89
Smoked mahi-mahi with cream cheese, dill and bread
- BEIGNET DE FLEUR DE COURGETTES** 99
Battered zucchini flower on tomato, fried garlic and basil tartare, watercress lemon dressing
- OEUF MIMOSA** 45
Deviled eggs with homemade mayonnaise and egg yolks
- TARTE FINE TOMATE MOUTARDE** 59
Thin pastry topped with tomatoes and mustard (20min)
- QUICHE LORRAINE** 69
Traditional ham and cheese savory tart. Served with French green salad.
- COMTÉ CHEESE CROQUETTE** 110
With truffle oil
- RILLETTES DE CANARD** 99
Pâté made from slow cooked duck and herbs.
- FOIE GRAS** 225
Homemade French Classic liver pâté & seasonal chutney.
- CAMEMBERT RÔTI** 160
Roasted camembert with honey, black pepper and garlic
- KALAMANTA OLIVE AND FETTA** 65



TARTINES

- CROQUE MONSIEUR** 95
Classic French tartine filled with ham & melted emmental cheese.
Add fried egg +10k
- LÉGUMES PROVENCAUX** 79
Toasted tartine with "provençal" vegetables, thyme & mozzarella
- GOAT CHEESE AND HONEY** 89
Toasted tartine with goat cheese and honey
- SMOKED MAHI MAHI** 125
Toasted tartine with mahi mahi and dill cream
- TRUFFLE CAPRESE** 110
Toasted tartine with mozzarella and basil

WINE OF THE MONTH

- BARTON GUESTIER Merlot (2021) France**
- GLASS (15CL) 105
- PICHET (50CL) 410
- BOTTLE (75CL) 499

PLANCHES

- CHARCUTERIE** 110 | 205
Chef's selection of the finest local cold cuts
- CHEESE** 99 | 185
Assortment of the best local artisan cheeses
- MIXTE** 105 | 195
Why choose? Get half charcuterie half cheese
- OCEANE** 89 | 149
Homemade delights from the ocean
- VEGETARIAN DIPS** 69 | 120
Antipasti selection

SALADS

- CÉSAR SALAD** 69
Baby romaine lettuce, bacon, boiled eggs, parmesan, anchovies
- CHÈVRE CHAUD** 159
Warm goat cheese, bacon, toast, curly salad, tomato, red onions, cucumber, walnuts
Add smoked duck breast +35k
- NIÇOISE** 79
Homemade confit tuna, salad, anchovies, boiled eggs, green beans, edamame, tomato, red onions
- GREEK** 99
Feta cheese, tomato, cucumber, capsicum, olives, flatbread, tzatziki sauce
- Océane** 110
Homemade smoked mahi mahi, beer-battered prawns, baby romaine lettuce, citrus sambal matah

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BURGERS

- BEEF BURGER** 129
Beef patty, bacon, grilled onions, emmental cheese, salad, tomato, bearnaise mayonnaise
- FISH BURGER** 99
Fresh beer-battered fish, zucchini, pickels, red onions, salad, tomato, tartar sauce
- CHICKEN BURGER** 89
Breaded chicken, beer-battered onions, emmental cheese, salad, tomato, gherkins mayonnaise
- VÉGÉ CHEESE BURGER** 99
Plant-based beef patty, caramelised onions, mustard, cheddar cheese, salad, tomato.

PASTAS

- PARPADELLE TARTUFFO** 120
Homemade
- PENNE PESTO** 75
- BEEF RAGU** 159
PARPPADELLE
Pappardelle pasta with slow-braised beef ragout
- SPAGHETTI VONGOLE** 110
Clams, garlic, white wine, garnished with fresh parsley
- HOMEMADE GNOCCHI** 125
BUTTERNUT
Cherry tomato and sage

MAINS

- CONFIT DUCK LEG** 235
Pommes saladaises, orange sauce, green beans
- STEAK FRITES** 189
250gr beef tenderloin, French fries, mustard
- GIGOT D'AGNEAU** 195
8 hours slow-cooked lamb leg served with red wine gravy, mashed potatoes & green peas.
- SEARED BLACK COD** 189
in black butter sauce roasted butternut, basmati rice
- BEEF PARMENTIER** 149
Mash with beef gratin
Option plant-based available
- CLAMS MARINIÈRES** 1kg | 139
OR ASIAN STYLE 0.5kg | 99
With French fries

LES COCOTTES

- BEER AND HONEY PORK** 165
RAGOÛT
Roasted rosemary potatoes and carrots
- DAUBE GNOCCHI** 199
Handmade gnocchi served in beef daube slow-cooked in red wine
- POULET MOUTARDE À** 99
L'ANCIENNE
Creamy wholegrain mustard cocotte chicken served with basmati rice

SPECIALITÉS

- CLASSIC RACLETTE** 249
Cheese raclette served with our traditional charcuterie board, boiled potatoes and green salad
- VEGETARIAN RACLETTE** 189
Cheese raclette served with assortment of grilled vegetables, boiled potatoes and green salad
- FONDUE** 195
BOURGUIGNONNE
Traditional beef fondue served with a selection of homemade sauces, sautéed grenaille potatoes and green salad
- CHEESE FONDUE** 285
Traditional cheese fondue served with bread, sautéed grenaille potatoes and green salad
Add charcuterie board +89



SIDES

- French fries 29
Green salad 22
Ratatouille 39
Potato puree 45
Homemade bread 25
Rosemary potatoes 39
Basmati rice 20

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DESSERTS

TROPÉZIENNE 65
Light brioche filled with rich vanilla pastry cream, topped with sugar

MI-CUIT CHOCO 65
Warm chocolate cake with a molten center

PROFITEROLES 69
Choux pastry filled with vanilla ice cream and topped with chocolate sauce.

BRIOCHE FAÇON PAIN PERDU 65
Soft brioche, caramelized with butter and sugar served with homemade cinnamon ice cream

CRÈME BRÛLÉE 55
Silky vanilla custard with a caramelized sugar crust

CRÊPE
Sucre 39
Chocolat 59
Jam 55
Nutella 57

WAFFLE
Sucre 55
Chocolat 62
Jam 60
Nutella 65

COCKTAILS

LA CANTINE 99
Lemongrass infused gin, passion fruit, basil, egg white

ANAÏS COCKTAIL 99
Vodka, homemade tamarillo syrup, lime juice, soda, sweet ginger sour, basil

GREG'S SPICY MARGARITA 109
Tequila, triple sec, passion fruit, lime, chili, spiced syrup

LA VIE EN ROSE 109
Gin, strawberry, lime, triple sec, tonic water

RED VELVET 119
Rhum infused rosella, cassis liqueur, rosella liqueur

FRENCH GARDEN 109
Rhum, lime, mint, mango purée

CLASSIC MARGARITA 99

GIN TONIC 89

MOJITO 95

CAIPIRINHA 89

CAIPIROSKA 89

EXPRESSO MARTINI 99

BLOODY MARY 99

NEGRONI 119

APÉRITIFS

KIR 59
White wine & cassis

KIR ROYAL 95
Sparkling wine & cassis

PASTIS 60
Mauresque / Tomate +5k

MARTINI VERMOUTH 65

BEERS

DRAFT BEER 33cl | 50cl
Whitty white 54 | 75
Padiluwih 69 | 99

DEMI PÊCHE | CITRON 57
Beer shandy with cordial

PANACHÉ 45 | MONACO 57
Beer shandy with lemonade

DIGESTIFS

LIMONCELLO 45

MARTEL COGNAC 155
Fine de bois

TESSERON COGNAC 175
Fine de champagne

FUJIMI JAPANESE WHISKY 110

[More on drinks menu ...](#)

