



WHY BRIDGES?

Bridges visual storytelling, adorning CRÜ walls and columns, inviting you to pause for a few moments from the daily hecticness of Kemang, take a quick break and become part of our friendly atmosphere and ever welcoming Corner Bistro.

Bridges, some world famous and awe-inspiring engineering wonders of old and new, others hidden little treasures build on romance, eternal vows and magical enchantment.

A bridge is more than just a engineers structure, it is an ideology of connection, a subtle defiance against division. Its purpose, bringing people together, not just over rivers or valleys, but across cultures, beliefs, and histories. In every crossing, there is an unspoken feeling: that what lies on the other side is not foreign, but familiar in its embracing humanity.

A bridge embodies the belief that difference is not distance, and that love, understanding, and unity are possible when we dare to meet in the middle.



BREAKFAST | 07.00 – 11.00

COFFEE DRINKS

HOT OR COLD

	COFFEE	WATER
ESPRESSO single	10 gr	30 ml
ESPRESSO double	20 gr	30 ml
LONG BLACK	20 gr	60 + 100 ml
	COFFEE	MILK
CAPPUCCINO	10 gr	130 ml
LATTE	10 gr	160 ml
EXTRACTION TIME		
LIGHT ROAST 20SEC	MEDIUM ROAST 25SEC	DARK ROAST 30SEC

ESPRESSO ON THE ROCK, double shot on ice
SHAKERATO, double shot, simple syrup
CARAMEL MACCHIATO, milk, vanilla syrup, caramel sauce

HOT TEA

ENGLISH BREAKFAST	CHAMOMILE
EARL GREY	MINT & FRESH
MORGENTAU	WELLNESS
GREEN TEA	

ICED TEAS

ICED TEA
LYCHEE ICED TEA
LEMONADE SHAKEN ICED TEA
YUZU SHAKED GREEN TEA

NON-COFFEE BASED

HOT OR CHILLED

MATCHACCINO
matcha, steamed milk

CHOCOCCINO
dark chocolate, steamed milk

GENMAICHA HONEY LATTE
roasted brown rice green tea

THAI TEA LATTE
condensed milk

PEANUT TEA LATTE
black tea, peanut butter, steamed milk

SMOOTHY & MILKSHAKES

BERRY CHERRY SMOOTHIES
mixed berries yogurt, whole milk, honey

CHOOSE ANY TWO GELATO FLAVOR
available from the counter
PREMIUM FLAVOR (HAZELNUT, PISTACHIO, MATCHA)

HEALTH TONIC & JUICES

ANTIOXIDANT JUICE
beet, carrot, ginger, apple, orange, blue berries, honey

WELLBEING SMOOTHY
banana, apple, spinach, matcha, almond milk

IMMUNE POWER LASSI
mango, kiwi, turmeric, ginger, cashew butter, yogurt

TURMERIC GINGER TONIC
lemongrass & leaf, cardamom, palm sugar, soda

SELTZER

HOMEMADE FRUIT SYRUPS TOPPED WITH SODA

CRÜ COOLER

GINGER LIME MINT SELTZER

BLACKCURRANT THYME SELTZER

STRAWBERRY BALSAMIC SELTZER

LEMON GINGER SELTZER

TANGERINE BASIL SELTZER

YUZU COCONUT LIME SELTZER

MINERAL WATER

BOTTLES

STILL, 500ML

SPARKLING, 330ML

PRICE IN THOUSAND RUPIAH, SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAX



BREAKFAST | 07.00 – 11.00



CROISSANT AU BEURRE ET CAFÉ
butter, jam, coffee of your choice

BELGIAN WAFFLE

LIFE SIMPLIFIED
crisp baked, generously icing sugar dusted, best enjoyed in the hand

FRESH BERRIES
raspberry coulis, whipped cream, sugar dusting, berry frozen yogurt

CHERIO GRACIA
bing cherries, chocolate sauce, whipped cream, cherio gracia gelato

CLOUD-BRIOCHE FRENCH TOAST

PAN FRIED -OU- WAFFLE TOASTED

BLUEBERRY CRÉMEUX CLOUD-BRIOCHE
evaporated milk swirl, icing sugar dusting, berry yogurt gelato

CHOCOLATE BANANA BRÛLÉE CLOUD-BRIOCHE
county style syrup, icing sugar dusting, banana gelato

MATCHA GANACHE CLOUD-BRIOCHE
evaporated milk swirl, matcha dusting, fior de latte gelato

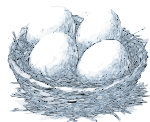
BREAKFAST CLOUD MUFFINS

HAM & CHEESE, FRIED EGG MUFFIN
slivered beef-or-pork ham, emmental, butter

CHICKEN BREAKFAST MUFFIN
fried egg, cheddar cheese, butter

BEEF BREAKFAST MUFFIN
fried egg, cheddar cheese, butter

EGG DISHES



SCRAMBLED EGG PARISIENNE
slivered beef-or-pork ham 🍖 , melted emmental, dijon

EGGS, SCRAMBLE -OU- OMELET
potato hashbrown, onion, bell pepper, cloud toast

MISO BUTTER FOLDED EGGS
grilled sour dough, silky tofu, furikake, micro herbs

POACHED EGGS HOLLANDAISE
slivered beef-or-pork ham 🍖 , cloud-muffin, micro herbs

POACHED EGGS NORVEGIENE
smoked salmon, cloud-muffin, tossed micro herbs

BEEF BRISKET HASH
poached eggs, cheese, griddle cloud toast, mousseline

POACHED EGG POP-OVER
slivered beef-or-pork ham 🍖 , avocado, parmesan cream

SEALED CLOUD BURGERS

FRIED FISH FILLET
tartare sauce, dill pickle

FRIED CHICKEN
siracha sauce, jalapeno

MINCED BEEF BURGER
caramelized onion jam, barbecue

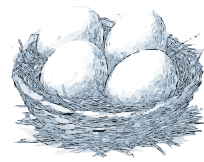
SMASHED MEATBALL
marinara sauce, mozzarella cheese, basil pesto

ADD ON
FRIED EGG
CHEDDAR
MOZZARELLA



PRICE IN THOUSAND RUPIAH, SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAX

EGG DISHES



SCRAMBLED EGG PARISIENNE

croissant, beef -or- pork ham 🍖
melted emmental, dijon

MISO BUTTER FOLDED EGGS

grilled sour dough, silky tofu
furikake, micro herbs

POACHED EGGS NORVEGIENE

smoked salmon, cloud-muffin
tossed micro herbs

BEEF BRISKET HASH

poached eggs, cheese
griddle cloud toast, mousseline

POACHED EGG POP-OVER

slivered beef-or- pork ham 🍖
avocado, parmesan cream

BREAD

GARLIC CLOUD BRIOCHE
toasted bun, spread with garlic butter

SEEDED SOURDOUGH
butter, pyramid sea salt

APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE
garlic butter baked snails, cheese crusted, croûtes a l'ail

FRIED CALAMARI & JALAPEÑO
mushrooms, sriracha chili mayo, lemon

BEEF CROQUETTES
shredded beef and potato, dijon mustard mayo

MUSSELS GRATINÉES
half shell mussels, baked in herbed garlic butter

SAUMON FUMÉ MAISON
home smoked salmon, lump caviar, cloud-brioche toast

PÂTÉ EN CROÛTE
pastry crust baked pork - duck liver paté, gizzards, foie gras

JAMÓN SERRANO, SOGR
figs, stracciatella, pistachio pesto, cabernet wine coulis

BAKED FRESH FIGS, DANISH BLUE
smoked duck breast, acacia honey, walnuts, red wine coulis

SOUPS

ZUCCHINI FENNEL SOUP, crème fraiche, herb pesto, sunflower seeds

POTÉE PROVENÇALE, vegetable white bean soup, basil pesto

SOUP DE POISSON, shredded cheese, croûtes a l'ail

SALADS

CAESAR SALAD
crisp romaine hearts set on anchovy parmesan dressing, soft boiled egg, cloud croutons, parmesan crisps and snow

TOMATO, MARINATED FETA, BALSAMIC
iceberg center-cut, cucumber, red onion, basil pesto, rocket lettuces, toasted pumpkin seeds

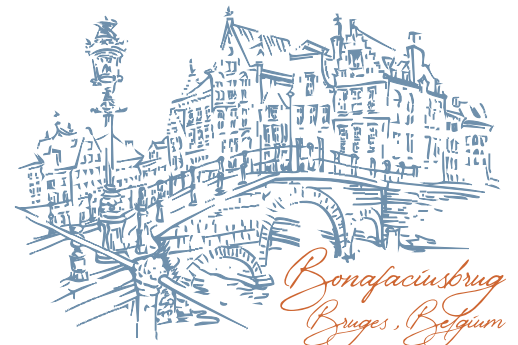
PERSIAN SHIRAZI, LEMON RIND DRESSING
diced cucumber, tomato, parsley, olives, red onion, spiced chickpea humus, roasted eggplant, romaine

LENTILS VINAIGRETTE
honied pumpkin, cauliflower couscous, fetta cheese, artichokes, walnut, romesco sauce

GREEN GOODNESS
charred broccoli, cauliflower, edamame, peas, avocado, crushed, cucumber, lettuce, bee pollen, nuts & seeds

BURRATA ON ROASTED BEETROOT, RASPBERRY
hazelnut and oil, squashed cherry tomatoes, truffle rocket

ADD ON
HALF BUTTER AVOCADO, sliced
PRAWNS DUO, chargrilled
CHICKEN CUTLET, barbecue grilled
DUCK CONFIT, crisp fried



SANDWICH & BURGER

CROQUE MONSIEUR -OU- MADAME +10

beef -or- pork ham 🍖, mustard spread
cheese crusted, jardiniere

CROQUE CANNIBALE

beef -or- pork ham 🍖, bolognese ragú, melted cheese

“LE MARTINO” BAGUETTE

spicy beef tartare, toasted light baguette, belgium fries

“LE BIG BŒUF” BURGER

chargrilled beef, iceberg, tomato, pickles, fried onion rings
belgium fries

BELGIAN FRIES

FRIETJES

salted, mayonnaise and tomato ketchup

TRUFFLE FRIETJES

grated parmesan cheese, black pepper, truffle dip

FRIETJES - STOVERIJ

wagyu braised beef cheek over frietjes, grain mustard, mayo

FRIETJES CANNIBALE

bolognese ragú, melted & grated cheese

NEAPOLITAN PIZZA

MARGHERITA, tomato oregano sauce, mozzarella
sliced tomatoes, basil & pesto

ARRABIATA, cherry tomatoes
charred chili, mozzarella, basil pesto

PEPPERONI, sliced beef salami
pomodoro oregano, mozzarella, parmesan

STRACCIATELLA, beef -or- pork ham 🍖
parmesan cream, pistachio pesto, rocket

QUATRO FROMAGI, stracciatella, mozzarella
gorgonzola, parmesan, hazelnuts, honey

MANZO E FUNGHI, meatballs, bolognaise ragú
mushrooms, mozzarella, parmesan

ALFREDO ANATRA, smoked duck, peas & corn
mushrooms, egg, parmesan

BURRATA ET TARTUFFO, beef -or- pork ham 🍖
parmesan cream sauce, basil pesto

DIAVOLA, spicy salami
tomato oregano, mozzarella, chili flakes, parmesan

JAMÓN SERRANO 🍖, pomodoro sauce
cherry tomato, truffle oil, rocket, parmesan

BBQ GRILLED CHICKEN, bbq sauce base
charred corn, mozzarella, red onions, herbs

HAWAIIAN, pineapple
beef -or- pork ham 🍖, tomato sauce, onion, mozzarella

PASTA

ANGEL HAIR AGLIO OLIO
toasted garlic, cherry tomato, dried chili, olive oil, basil

ANGEL HAIR GENOVESE
plenty basil pesto, parmesan cheese, pine nuts, olive oil

FETTUCINE ARRABIATA
crushed tomato sauce, charred red chili , flakes parmesan

FETTUCINE ROSÉ
half arrabiata and half carbonara sauce, rocket lettuce

FETTUCINE CARBONARA, SMOKED DUCK
egg yolk, black pepper, creamed parmesan

SPAGHETTI FRUTTI DI MARE
shrimp, mussels, calamari, fish, pomodoro, basil, parmesan

SPAGHETTI BOLOGNESE
signature minced beef tomato ragú, parmesan cheese

FETTUCINE EGGPLANT RAGÚ
bell peppers, tomato oregano sauce, herb pesto, pine nuts

SPAGHETTI MEATBALLS POMODORO
minced beef, tomato oregano sauce, parmesan, basil

RAVIOLI MISTI POMODORO
mixed raviolis: spinach ricotta, beef ragú, four cheese

ADD ON

PRAWNS DUO, chargrilled

GRILLED CHICKEN, cutlet, pesto

GLUTEN FREE PASTA

OVEN BAKED PASTA

MACARONI & CHEESE, beef or pork ham 🍖, cheddar, mozzarella, jalapeño, seasoned crumbs

MACARONI & CHEESE, beef ragout, cheddar, mozzarella, jalapeño, seasoned crumbs

RAVIOLI ROSÉ AU GRATIN, mixed raviolis, parmesan pomodoro sauce, cheese crusted

LASAGNA CLASSICA, layered pasta, beef bolognese ragú, mornay, cheese crusted

RISOTTO

LEMON BASIL RISOTTO, leaf spinach, edamame, mascarpone, truffle oil

SHRIMP SEAFOOD RISOTTO, rouille, croûtes a l'ail, parmesan cheese



MAINS PLATES

Fish & Seafood

BARAMUNDI FILLET, BEURRE PISTOU, lemon risotto, leaf spinach, edamame, mascarpone, truffle oil

BLACK COD, BASIL PESTO CRUMBLE, pan-crusted tomato mushroom rice, rouille

SALMON MEUNIERE, WILD CAUGHT ALASKAN, crisp skin seared, peas, spinach, shallot, saffron potatoes

SEAFOOD CIOPPINO , prawn, scallops, fish fillet, mussels, clams, tomato white wine broth, croûtes a l'ail, basil pesto

Poultry & Meat

POULET RÔTI, FRITES, half chicken, thyme, roasted garlic jus, petit salade

DUCK CONFIT, parmesan crusted potatoes, lentil vinaigrettes, fresh herbs

PORK CHOP CHARCUTIÈRE 🍖, cornichon, capers, grain mustard sauce, carrot stoemp

BARBECUED PORK RIBS 🍖, on the grill, signature barbecue sauce, coleslaw, belgian fries

WAGYU BEEF CHEEKS, HACHIS PARMENTIER , red wine braised, potato crust, broccoli, cauliflower, cheese, dijon

ROASTED LAMB SHOULDER, GARLIC SPIKED, charred broccoli, parmesan potatoes, balsamic roasted garlic jus

STRIPLOIN STEAKS

PASTURED GRAIN FED — AUSTRALIAN BLACK ANGUS
fries, petit side salad, house dressing

STEAK FRITES, BEARNAISE, iconic tarragon butter sauce

STEAK AU POIVRE, brandied black pepper sauce

STEAK AU CHAMPIGNONS, sauteed mushroom sauce

CONTRE-FILLET, to share... or not, belgium fries
double, pastured grain fed black angus australian striploin

RELAIS DE VENICE
iconic tarragon butter sauce

or

POIVRE
brandied black pepper cream sauce

TENDERLOIN PLATINUM, AUSTRALIAN WAGYU, choice of sauce as above, fries, petit side salad, house dressing

BLACKBOARD SPECIALS
EVER CHANGING DEPENDING MARKET AVAILABILITY