



LE COMPTOIR
de Cuisine

LE COMPTOIR FISH BUTCHERY



We source the finest seafood from world-renowned markets for quality, provenance, and seasonality. Many are prepared on the bone or in the shell to preserve their natural flavor and juiciness. Fish bones or shell fragments may occasionally remain.

Europe

Salmon Fillet, Center Loin - Norway

crisp skin seared, buttered artichoke & peas, chateaux potatoes

Australia

Seabass, Butterflied - Queensland

fire charred, tomato fondant, salsa verde, sungold potatoes

Murray Cod, Fillet - New South Wales

butter seared, lemon thyme risotto, asparagus, soy peas, spinach

Barramundi, Butcher Cut - Darwin

fire charred, tomato fondant, salsa verde, sungold potatoes

Coral Snapper, o/t Bone - Arafura Sea

fire charred, tomato fondant, salsa verde, sungold potatoes

Japan

White Salmon, Center Cut - Shizuoka

fire charred, tomato fondant, salsa verde, sungold potatoes

Fresh Sole, o/t Bone - Seto Inland Sea

“Meuniere” caper lemon brown butter, asparagus, whipped potatoes

John Dory Fillet - Honshu

butter seared, lemon thyme risotto, asparagus, soy peas, spinach

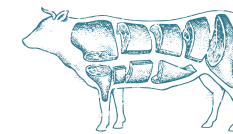
Pacific Rose Rockfish, o/t Bone - Tōhoku

fire charred, tomato fondant, salsa verde, sungold potatoes

KEEP AN EYE ON OUR EVER-CHANGING SPECIALS DISPLAY
AS PER SEASONAL AND WORLD MARKET ARRIVALS

PRICES IN THOUSAND RUPIAH AND SUBJECT TO GOVERNMENTAL TAX & SERVICE CHARGE

LE COMPTOIR MEAT COUNTER



Procured from acclaimed, ethical responsible farmers with whom we have longstanding relationships, many recipients of the industry's highest accolades guaranteeing provenance, quality commitment and integrity.

Australia

Steak Frites Béarnaise, 250 Gr

Black Angus Striploin, 180 Days Grain Fed - Gippsland
petit side salad, house dressing, fries

Contre-Filet Double au Poivre Concassé, 450 gr

Black Angus Striploin #4, 180 Days Grain Fed - Gippsland
black pepper seared, brandy flambé cream sauce, fries

Rib Eye Grillée Béarnaise, 300 Gr

Prime Wagyu #4/5 - Northern Territories
roasted garlic & tomato, charred romaine, balsamic, jacket potato

Entrecôte Double Grillée, 600 Gr

Prime Wagyu #4/5 - Northern Territories
pôellée of fine beans, mushrooms, potato gratin, roasted garlic

Beef Tenderloin Tournedos Pôellée, 200 Gr

Purebred Wagyu #8-9+ Citrus Fed - Elbow Valley, Queensland fine bean
mushroom pôellée, whipped potatoes, cabernet wine jus

add Pan Seared Foie Gras, Sauce Périgourdine

Chateaubriand Rôti au Four, 400 Gr

Purebred Wagyu #8-9+ Citrus Fed - Elbow Valley, Queensland fine bean
mushroom pôellée, whipped potatoes, cabernet wine jus

Côte de Bœuf - Grillée

Wagyu Rib Eye o/t Bone #7/8, Gippsland
roasted garlic & tomato, charred romaine, balsamic

Japan

Miyazaki Wagyu A5, Pôellée - Nobeoka

roasted garlic & tomato, charred romaine, balsamic

—condiments—

**Brocoflower Gratin
Creamed Spinach**

**Potato Dauphinois
Mashed Potato**

**Fries, Mayonnaise
Fries, Truffle Parmesan**

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