

# MENU

## BREAKFAST ALL DAY LONG

### French platter 70k

A combination of toasted bread and a mini pastry paired with a side of butter and freshly homemade strawberry jam. This will bring back memories of your childhood breakfast for sure!

### Homemade Granola and Yogurt Bowl 65k

Greek yogurt and homemade granola, topped with fresh fruits. A good and healthy start of the day before your daily jump in the ocean!

### Eggs Cocotte 75k

Craving for something rich and tasty? These two eggs cooked with pork bacon and cream accompanied with soldiers' bread are exactly what you are looking for!

### Eggs any style 50k

We will prepare eggs any way you like, served with toasted bread.

### Avocado toast 70k

A perfectly poached egg, served with avocado on toasted bread.

### Overnight oats 65k

Overnight oats are the perfect fuel to start your day! Topped with fresh fruits and honey on the side.

## ADD ONS

### bacon pork or beef 15k

### avocado 10k

### extra toast 5k

### fresh fruit 10k

*All items on the menu are available all day long!*

## BRUNCH DEAL!

125k

### Just a simple brunch

Toasted bread and a mini pastry paired with a side of butter and freshly homemade strawberry jam, paired with eggs any style. Combined with a fresh orange juice and a coffee or tea.

195k

### Feeling fancy brunch

Toasted bread and a mini pastry paired with a side of butter and freshly homemade strawberry jam, paired with eggs any style, a bowl of Greek yogurt with homemade granola, topped with fresh fruit. Combined with a Mimosa and a coffee or tea.



## SUNDAY BRUNCH

**Every Saturday you can get the simple brunch for 100k and the fancy brunch for 150k!**

# CHEZ MARLIN

all prices do not include 10% tax and 5% service

# MENU

## STARTERS

### Homemade traditional French paté 80k

A mix of pork and chicken simmered with herbs and port wine, served with warm bread

### Tomato mozzarella basil 50k

Sliced tomatoes served with fresh bocconcini mozzarella, basil leaves and homemade pesto drops

### Gazpacho 70k

Homemade traditional cold soup, mixed flavours of tomato, cucumber, paprika, onion and garlic

### Eggs Mimosa 40k

Boiled eggs stuffed with a mix of egg yolk mayonnaise and mustard, parsley

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## MAINS

### Boeuf Bourguignon 185k

Traditional 12 hours marinated beef stew, served with simmered vegetables and crispy pork bacon chops.

### Honey Duck Breast 390k

Imported duck breast from the South Ouest of France, served on a bed of homemade potato puree, topped with a honey balsamic sauce.

### Cordon Blue 125k

Breaded chicken breast and Paris Ham\*, paired with melted Cheddar cheese, served with a mixed salad.

\*Beef bacon option available

### Blue Cheese Burger 170k

Traditional Cheeseburger served with a creamy Blue Cheese sauce, Emmental Cheese, pork bacon, caramelized onions, tomatoes, ruccola and triple cooked french fries.

\*Regular cheese available

## PASTA

### Asparagus Risotto 120k

Arborio Rice, deglazed with white wine, combining asparagus and creamy Grana Padano.

### Tagliatelles Gorgonzola 130k

Tagliatelles pasta served with a creamy Gorgonzola sauce and roasted cherry tomatoes.

### Truffle Coquillettes 110k

Creamy coquillettes pasta with a hint of truffle and Grana Padano.

\*add Paris ham for 25k



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## LUNCH

85k

### Rustique Bruschetta

Grilled sourdough topped with tomato paste, garlic, cherry tomatoes, bocconcini mozzarella, fresh basil and a drizzle of balsamic vinegar. Finished with grilled tempeh for a hearty and local twist.

135k

### Truffle Croque Monsieur

Paris Ham\* & Emmental cheese sesame bread toastie, truffle bechamel, served with a side of mixed salad. (we can also make it a croque madame by adding a sunny side up +5k)  
\*beef bacon option available

85k

### Caesar salad

Crispy breaded chicken breast\* served on a bed of baby romaine lettuce, boiled egg and croutons, dressed with Caesar sauce and parmesan.

\*grilled tempeh option available

*All items on the menu are available all day long!*

## INTERNATIONAL

### Chicken wrap

85k

A fresh mixed salad topped with crispy breaded chicken breast, salad dressing wrapped in a tortilla.

### Nasi goreng ayam

45k

A classic Indonesian dish. Fried rice mixed with vegetables and chicken. A perfect meal at any time of the day.

### Spaghetti Bolognaise

100k

Nothing beats a simple plate of spaghetti, topped with a fresh bolognaise sauce.

### Nachos

90k

Nachos topped with pico de gallo, melted cheese and guacamole.

## KIDS

### Spaghetti bolognaise

50k

### Chicken nuggets and fries

50k

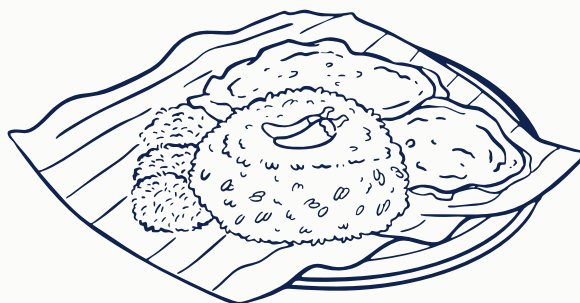
## SNACKS

### French fries

55k

### Fried tempe

35k



## DESSERT

### Chocolate mousse with 70% dark chocolate

55k

### French toast & Brutal vanilla ice cream

60k

### Creme brulee with Lombok Vanilla

55k

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## TAPAS

### PREMADE SELECTIONS

285k	255k	275k	295k
<b>La Rasa</b>	<b>Croquettes Collection</b>	<b>Fresh and French</b>	<b>Bistro Board</b>
Paris Ham French saucisson dry aged duck magret eggs mayonaise mozzarella sticks homemade paté cherry tomatoes warm bread & butter	homemade croquettes: ham & cheese croquette blue cheese croquette homemade mozzarella sticks calamares jalapeno poppers dip sauces warm bread & butter	fresh cut vegetables tahini hummus roasted paprika hummus tzatziki olives guacamole tomato mozzarella warm bread & butter	homemade bruschetta olives gazpacho paris ham french saucisson calamares tomato mozzarella warm bread & butter

### MIX & MATCH

<b>Paris ham</b>	95k	<b>brushetta</b>	65k	<b>Tomato mozzarella</b>	50k
<b>French saucisson</b>	50k	<b>Bread &amp; butter basket</b>	55k	<b>Blue cheese croquette</b>	80k
<b>Dry aged duck magret</b>	65k	<b>Calamares</b>	55k	<b>ham &amp; cheese croquette</b>	85k
<b>Eggs mayonaise</b>	30k	<b>Fresh cut vegetables</b>	45k	<b>Guacamole</b>	55k
<b>Mozzarella sticks</b>	55k	<b>Hummus</b>	65k	<b>Jalapeno poppers</b>	60k
<b>Homemade paté</b>	80k	<b>Olives</b>	55k	<b>Tzatziki</b>	55k

\*\*\* Portions in the mix and match are bigger then in the premade platters

### TAPAS THURSDAY

**Assemble your very own tapas platter for only 200k!**  
**Select your 8 favorite items from the list above.**

**When you order a tapas platter on Thursday, you can**  
**select our house wines for only 50k per glass!**

*All items on the menu are available all day long!*



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# DRINKS

## COFFEE

<b>espresso</b>	30k
<b>double espresso</b>	35k
<b>latte</b>	35k
<b>cappuccino</b>	35k
<b>long black</b>	30k
<b>americano</b>	30k
<b>hot chocolate</b>	30k
<b>taro</b>	30k

<b>extra shot</b>	10k
<b>special milk</b>	10k
<b>extra caramel</b>	5k
<b>make it iced</b>	10k

## TEA

<b><u>black tea:</u></b>	
<b>amyra lytchee</b>	30k
<b>english breakfast</b>	30k
<b>earl grey</b>	30k
<b><u>green tea:</u></b>	
<b>ubud garden</b>	30k
<b>jasmine</b>	30k

## SOFT DRINKS

<b>coke</b>	25k
<b>coke zero</b>	25k
<b>tonic water</b>	25k
<b>sprite</b>	25k
<b>soda water</b>	25k
<b>cordials:</b>	30k
<b>grenadine, raspberry, kiwi, peach, passion fruit</b>	

## HOMEMADE DRINKS

<b>fresh orange juice</b>	25k
<b>ginger beer</b>	35k
<b>komucha:</b>	25k
<b>apple, dragonfruit, pineapple</b>	

## SMOOTHIES

<b>sweet avocado</b>	55k
avocado, milk, honey, yogurt	
<b>Lombok sunrise</b>	55k
papaya, mango, orange	
<b>pink paradise</b>	55k
dragonfruit, banana, yoghurt	
<b>golden cleanse</b>	55k
apple, carrot, ginger, orange	
<b>pisang manis</b>	55k
banana, milk, Lombok vanilla	
<b>beach romance</b>	55k
mango, strawberry, orange	
<b>island detox</b>	55k
spinash, banana, appel	
<b>minty melon</b>	55k
watermelon, pineapple, mint	



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# DRINKS

## BEERS

### local:

**bintang** 40k

**bintang crystal** 40k

### import:

**strawberry gose canard** 90k

**witbier canard** 75k

**kolsh canard** 60k

**session IPA canard** 60k

**porter canard** 60k

**weizenbock canard** 95k

## SPIRITS

**ricard** 75k

**jack daniels** 80k

**johnnie walker** 80k

**rum bacardi** 80k

**rum captain morgan** 65k

**vodka SKYY** 65k

**tequila jose cuervo** 80k

**gin tanqueray** 80k

## WINE

### house wines by glass:

**red** 80k

**white** 80k

**rose** 80k

Make sure to check out  
our full wine selection  
on the wine menu!

# HAPPY HOUR!

Happy hour is every day!

Buy 2 cocktails for only  
100k.

Every day from 5-7pm!

## COCKTAILS

**BLUE MARLIN** 85k

**mimosa** 85k

**cuba libre** 85k

**gin tonic** 85k

**vodka sprite** 85k

**mojito** 95k

**aperol spritz** 130k

**daiquiri** 95k

**margarita** 95k

**espresso martini (decaf)** 95k

**long island** 95k

**wiskey sour** 95k

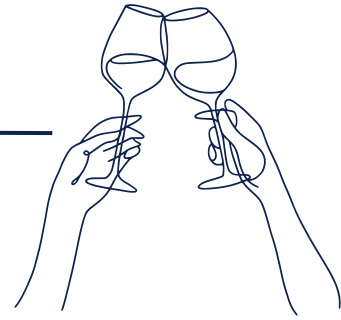
**old fashioned** 95k



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# WINE



## RED

### **Mi terruno uvas - cabernet sauvignon 2022 (Mendoza Argentina)** 500k

This intense wine made with ripe notes of raspberry and pepper is the ideal companion for roasted red meats and sharp cheeses.

**Perfect to pair with:** Boeuf Bourguignon, Blue Cheese Burger or Tagliatelles Gorgonzola.

### **Chateau Sainte-Marie - reserve Bordeaux superieur 2021 (France)** 550k

A blend of Merlot and Cabernet Sauvignon with an aroma of red fruit and hints of spice. A perfect match for poultry or red meat.

**Perfect to pair with:** Honey Duck Breast or Boeuf Bourguignon

### **Da Vinci I Capolavori - Vergine Delle Rocce - Chianti 2019 (Tuscany)** 550k

This deep red Leonardo da Vinci Chianti wine is reminiscent of this Leonardian masterpiece, so typically Tuscan. Fruity and spiced aromas of black pepper, cherry, fresh red berries are a perfect companion for pork, strong cheeses and cold cuts.

**Perfect to pair with:** Sharing platter/tapas, Blue Cheeseburger or Boeuf Bourguignon.

### **Casa Silva - Terroir de Familia - Merlot 2022 (Chile)** 500k

Terroir de Familia Merlot, a ruby-red wine with aromas of black fruits such as blackberries, plums, sour cherries, lavender, and pepper. It's a fresh, floral wine with soft tannins and a fruit-driven finish. A perfect fit for pasta based dishes and tomato.

**Perfect to pair with:** Asparagus risotto, Tagliatelles Gorgonzola, Rustique Brushetta or Truffle Coquillettes.

### **Churchill's reserve PORT (Portugal)** 550k

Churchill's Reserve Port is a vibrant, young Port wine with a bright ruby color and violet tones, known for its distinctive fresh blueberry and eucalyptus aromas. It's a blend of premium wines from top-grade vineyards. This is perfect in combination with fruits, chocolate and soft cheeses.

**Perfect to pair with:** Chocolate mousse or our Pate!

## WHITE

### **Casa Silva Colección - Sauvignon Blanc 2023 (Chile)** 500k

Casa Silva Colección Sauvignon Blanc, is fresh on the nose and displays aromas of honeydew melon. It has great acidity on the palate with notes of mango, kiwi, and pink grapefruit. This charming wine pairs perfectly with sautéed vegetables, fresh salads, or mild cheeses.

**Perfect to pair with:** Caesar salad or Truffle Coquillettes.

### **Mi terruno uvas - Chardonnay 2022 (Mendoza Argentina)** 500k

This Chardonnay presents golden and greenish tones with intense brightness. It has excellent fruit character with pineapple and watermelon notes. It is ideal to pair with white meats.

**Perfect to pair with:** Cordon Blue or Honey Duck Breast.

### **Tariquet Côtes de Gascogne Classic Estate - 2021 (France)** 550k

Classic is made of a blend of 6 grape varieties. It has gained in complexity, structure, length on the palate, aromatic power, and elegance, while retaining the freshness and lightness. The floral and citrus notes are even more intense with subtle notes of exotic flowers. Classic pairs well with duck, asparagus, pasta and salads.

**Perfect to pair with:** Asparagus Risotto, Caesar salad or Honey Duck Breast.

## PROSECCO

### **Two islands prosecco - Brut (South Australia)** 550k

A light bodied, floral, fruity and refreshing Prosecco crafted from our premium vineyards across South Australia. After a cool fermentation the wine is aged sur-lie for six months prior to bottling, bringing volume, softness and fine bubbles to this sparkling wine. Using a first-of-its-kind process, Two Islands brings South Australian grapes to Bali for vinification by our international team of winemakers.

**Perfect to pair with:** As aperitif or with your brunch

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