

La Cachette

BISTROT

24th of July 2024

**Poached Pasture Raised Chicken with Globe Artichokes
and Vin Jaune**

Or

**Flamed Blue Mackerel with Rhubarb and Cultured
Cream**

--

**Margra Lamb Saddle, Merguez and Glazed Rib with
Kale and Cantabrian Anchovy**

Or

**Fillet of Line Caught Snapper with Mushroom and
Crayfish Sauce 'Porthilly'**

--

Salad of Leaves, Burnt Honey and Mimolette to Share \$16

--

**Île Flottante - Poached Vanilla Meringue with Raspberry
and Lemon Myrtle**

Or

**Chocolate Tart 'Bernard Pacaud' with Blood Orange
and Piment d'Espelette Sorbet**

Entrée, Main, Dessert

\$90

Entrée, Entrée, Main, Dessert

\$110