

La Cachette

BISTROT

20th of February 2024

La Cachette Boudin Noir with Sugarloaf Cabbage and Apple

Or

Crudo of Sea Bream and Scallop with Galangal, Soy and Egg Yolk

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Saddle of Wild-Shot Venison with Caillette, Sweetcorn and Juniper

Or

Ōra King Salmon with Sauce Vin Jaune, Roe and Warrigal Greens

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

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'Île Flottante' with Fig and Chestnut Honey Ice Cream

Or

**Valrhona Chocolate Sabayon Tart with Raspberry
Vinegar Ice Cream**

Entrée, Main, Dessert

\$90

Entrée, Entrée, Main, Dessert

\$110