

La Cache a Vin

Menu

Les Entrées

Soupe du Jour

Mille-Feuille aux Escargots

Puff pastry mille-feuille with snails, artichoke, tomato and pancetta with whipped garlic and parsley butter

Coquilles St Jacques **GF**

Grilled scallops topped with Parma ham chiffonette and Champagne hollandaise

Soufflé à l'Oignon et Gruyère

Light and fluffy soufflé with confit onion, Gruyère cheese and delicate Kirsch velouté

Terrine de Deux Poissons et son Homard **GF**

Warm terrine of salmon and coral trout mousseline with lobster tail and fresh chervil velouté

Les Plats Principaux

Saumon en Croûte

New Zealand Ora King salmon wrapped and baked in puff pastry with Lebanese beans and harissa beurre blanc

Pressé de Confit de Canard aux 4 Épices

Pressed duck confit with roasted pumpkin, roasted chestnut, pickled mushroom and orange sauce

Rôti d'Agneau

Slow cooked lamb rump served with charred aubergine farced with fetta and tomatoes finished with a lemon thyme jus

Filet de Boeuf au Poivre **GF**

Eye filet served with a classic green peppercorn and cognac cream sauce, home-made French fries and green salad

Les Desserts

Crème Brûlée **GF**

Tarte au Citron Crème Chiboust

Served with a strawberry salad

Mont Blanc Roulade

Hazelnut and almond dacquoise rolled with white chocolate mousse and chestnut cream, topped with nougatine and served with vanilla ice cream and chocolate sauce

Entremet de Chocolat Truffé

Our classic chocolate cognac ganache with crème Anglaise and strawberry coulis

Brillat Saverin

(Burgundy, France) Deliciously decadent triple cream brie 'la crème de la crème'.