CAGETTE
CANTEEN & DELI

Food menu

CHEESE, COLD CUTS & PÂTÉS
Pork Rillette, duck rillette
Pâté en croûte with Porto,
Chicken liver mousse,
Cheeses, cold cuts , Beef carpaccio

SALAD & GARDEN VEGETABLES BAR
Mixed salad, Mesclun, Rocket, Caesar salad
Garden vegetables, zucchini cake
Dressing:
Lemon, honey, raspberry, Italian, Caesar

"MEZZE" CORNER:
Pickles, gherkins, shallots,...
Marinated : mushrooms, peppers, tomatoes
Olive tapenade, pesto, humus,
Eggplant dip, marinated olives

QUICHES AND BAKERY
Quiche Lorraine
Quiche vegetables
Salmon & spinach in pastry with Hollandaise
Croissants
Baguette, rye bread, focaccia, brioche

ASSORTED HOMEMADE DESSERTS
Gianduja & pistachio yule log
and much more to taste !

OYSTERS & SEAFOOD COUNTER
FDC N° 3&4, mussels, clams,
Prawns, whelks, lemon & sauces

FISH & CRUSTACEANS
Smoked salmon, scallop "Ceviche"
Peppered tuna, tuna carpaccio,
Marinated sardines, salmon rillettes & taramas
Cod, seabass, seabream, turbot, fish terrine

RÔTISSERIE & GRILL
French capon stuffed with foie gras and chanterelles
Pork belly with rosemary jus
Sausages with wholegrain mustard
Wagyu beef tenderloin "Wellington"
Grilled ribeye and "Béarnaise"
Slow cooked beef shank, bone marrow
Slow cooked lamb shoulder, roasted lamb leg
Veal rack, duck magret, duck confit Parmentier

PANS & STEWS
Lobster bisque linguine, truffle risotto
Crab risotto, penne porcini
Penne pesto, beef Bourguignon



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A La Carte

. Parisian Starters

Organic Green Asparagus & Truffle Soup w/ Brioche croutons	480
Burgundy Snails, Baked with "Chablis", Garlic & Parsley	340 / 640
Cagette Foie Gras Terrine, Brioche & Fig Chutney	610
Green Asparagus w/ Iberico Ham & Parmesan	590
"Banon" Goat Cheese w/ Mesclun & Garlic Baguette	780
Homemade "Pâté en Croute" w/ Foie Gras & Mushrooms	460
Egg "Cocotte" w/ Foie gras & Porcini (20 mns)	490
Wagyu Beef "Bresaola" w/ Pickles, Girolles & Parmesan	550
Yellow Fin Tuna "Carpaccio" w/ Avocado & Tomato Salsa	480
Home Smoked Salmon & "Tarama" Duo w/ Dill Cream & Blinis	490

. Sharing

Cold Cuts - Our Selection of Homemade & Imported Charcuterie	690
La Fromage - Your Choice of 3 cheeses from the Deli Counter	690
La Mer - Selection of Delicacies From the Sea...	990
La "Mezze" - A Vegetarien Delight!	690
La Campagnarde - Homemade Cold Cuts Pâté, Rillettes & Truffle Brie	890
La "Comptoir" - Oysters, Prawns, Clams, Whelks, Mussels	1090

. Salads & Pastas

"Lyonnaise" - Chicken Livers & Lardons w/ Poached Egg & Frilice	490
"Niçoise" - Peppered Tuna, Fresh Vegetables, Olives, Egg & Anchovy	590
Hot "Rocamadour" Cheese w/ Mesclun, fruits & Nuts	560
Marinated Sardines, Warm Baby Potatoes, Red Onions & Greens	450
Penne w/ mixed Wild Mushrooms & Foie gras	760
Spaghetti "Aglio" w/ Pancetta & Chili	590
Linguine Seafood w/ Bisque & Tomato "Confites"	790
Truffle Risotto with Spicy Sausage & Green Asparagus	580
Seafood Risotto with Saffron & Chorizo	780

. Nice to Meat You

NZ Lamb Chops "Provençales" , with Ratatouille & Mint Pesto	980
Truffle "Beef Tartare", Fries & Mesclun Salad	890
Beef Tenderloin / "Rossini", Green Asparagus & Wild Mushrooms	890/1,290
Wagyu Prime Rib 5-6 MS (+- 1.5kg) 3 sides / 3 sauces	3990/kg
"Black Angus" Rib Eye (300g), Home Fries & "Béarnaise"	1390
Homemade Sausages Board, Grilled Vegetables & Mustard Sauce	580
Free Range "Rotisserie" Chicken with Sauteed Potatoes & Truffle jus	480/890
Free Range Duck "Magret" w/ Girolles, Grenailles & Foie Gras Jus	760
Slow Roasted Lamb Shank "Provençale" with Mash Potato	790
Wagyu Beef Cheeks "Bourguignon" with Tagliatelle	780
"Cassoulet" - White Beans Stew w/ Pork Belly & Duck "Confit"	680

Chef's Recommandations

. NET PRICES / Inclusive of Service Charge and Government Taxes

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Add-On

FESTIVE PREMIUM ADD-ONS TO SHARE (OR NOT)

Pan seared foie gras (2 slices) & mesclun,
Poached pears, Balsamic & fig reduction
1,280 THB



Foie gras terrine 100g, brioche and fig jam
980 THB

Hokkaido scallops with black truffle
990 THB



Whole Blue Britany Lobster (800g)
grilled / poached / thermidor
3,480 THB

Whole brown crab of 1kg "Bellevue"
2,280 THB



Grated black truffle
450 THB per 3g

Caviar "Baeri" PRUNIER 30g
Blinis & cream
4,290 THB / TIN