

CACHÉ

LUNCH

SAVORY

Savory Croissants :

Smoked salmon / sour cream	\$20
Mortadella, melted cheese	\$20
Veggie	\$17

Eggs Benedict:

Smoked salmon	\$20
Bacon	\$20
Veggie	\$17

Buckwheat crepe roll	\$20
Seasonal salad	\$16
Caché's lobster roll	\$39
Octopus hot dog / mango curry mayonnaise	\$30
Oysters selection	\$13.5
Plat du jour	\$25

SWEETS

Seasonal tart	\$8
Fresh fruit salad / sweet almond syrup	\$12
Coconut tapioca / red fruit coulis	\$12
Dessert of the day	\$12

CACHÉ

BRUNCH

STARTERS

Spanish tortilla / onions / red bell peppers / potatoes	\$17
Pequillos peppers / tuna / salad	\$20
Seasonal salad	\$16
Cocktail oysters	\$14

MAIN COURSES

Buckwheat crepe	\$20
Eggs Benedict:	
Smoked salmon / sour cream	\$20
Bacon	\$20
Veggie	\$17
Caché's lobster roll	\$39
Morbier and ham croque monsieur	\$28
Catch of the day ceviche	\$25
Farro risotto / spinach and hazelnuts	\$23

DESSERTS

Fresh fruit salad / sweet almond syrup	\$12
Pistachio crème brûlée	\$14
Profiteroles / sweet almond ice cream / caramelized peanuts	\$15

CACHÉ

DINNER

TO SHARE

Cocktail oysters (Bloody Mary, Margarita, Vesper)	\$14
Haddock croquettes / tarragon mayonnaise X4	\$15
Signature sea bream sashimi (for two)	\$39
Anchoïade / sliced vegetables	\$12
Zaatar's artichoke cream / breadsticks	\$11
Local shellfish à la marinière	\$23
Surf and turf crudo	\$22
Satay chicken house rillettes	\$15
Seasonal soup	\$12

MAIN COURSES

Skate wing / celery variations / grenobloise	\$32
Signature quinoa / green curry / coconut milk / coriander	\$25
Roasted cauliflower / seaweed / small spelt / turmeric	\$25
Iberico pork / carrot purée / catalan gribiche	\$38
Sliced beef / burned leek puree / sausage brunoise / mustard	\$40

DESSERTS

Warm cookie, salted caramel, sweet almond gelato (for two)	\$23
Buckwheat maple syrup tart	\$15
Apple mille-feuille, roasted apple	\$15
Dark chocolate cake / amaretto jelly	\$15