



LES SALADES

Curried Chicken, Carrot, Apple, Celery, Cilantro, Raisins, Almonds, baby Spinach	15€
Salt Cod with Aioli, hard boiled Eggs, Potato, pickled Shallots, Arugula, Croutons	15€
Roasted Vegetables, Couscous, Feta cheese, Mint, Grains, Romaine, Tahina (veggie)	15€

LA CUISINE

Artichoke, Arugula, Mint, preserved Lemon and Yogurt salad (veggie)	6€
Limousin Beef Tartare, black Olives, Feta cheese and Parsley, Potatoes, green Salad	16€
Cured Beef carpaccio, herb oil, Avocado mayonnaise, roasted Potatoes	18€
Lamb and Beef meatballs, Fava, Tomatoes, Chickpeas, Onions and Cucumber	15€
Eggplant, Ricotta, Tomato, Parmesan and Basil gratin (veggie)	15€

LES DESSERTS

Cheese plate	6€
Affogato al Caffé	6€
Creamy Rose Marshmallow, Lemon sorbet	6€
Nectarines and Plums Crostata	6€
Cheesecake and Blueberry jam	6€

The dishes may contain allergens. In case of a doubt, we invite you to share your questions with the kitchen. We use olive or sunflower seeds oil for cooking

Everything is prepared and cooked on-site from fresh and raw products. We might run out of some ingredients during service. We hope you will understand

WiFi : lacagette – code : ilovelacagette – Facebook : Resto La Cagette – Instagram : @lacagette