
MA CAVE

JANUARY 2018

Amuse bouche

FEUILLETTE OF ASPARAGUS, SHALLOT VINAIGRETTE
Von Buhl Riesling 2016

SEARED PRAWN & CUTTLEFISH, YOUNG LEEKS,
BRONZE FENNEL, PRAWN BROTH
Triennes Méditerranée Rosé 2016

RARE ROASTED VENISON LOIN, POACHED RHUBARB, GRIOTTINE CHERRY JUS
Grange Cochard Vieilles Vignes Morgon 2016

BŒUF A LA FICELLE, CARROTS VICHY, SAUTÉED SILVERBEET,
WATERCRESS SALAD, SAUCE BORDELAISE
Cobaw Ridge Syrah 2014

DELICE DES CREMIERS, PICKLED SHALLOTS, CHIVES & TARRAGON
La Chateau Crémant De Loire NV

POACHED STRAWBERRIES, SPICED CHERRIES,
STRAWBERRY SOUP, VANILLA ICE CREAM
Chartreuse De Coutet Sauternes 2012

PETIT FOURS

SIX COURSES \$120 — *With matched wine \$190*
