

Opening Hours
 4pm - 12pm
 Tuesday to Saturday
 Wifi: cabane12

LA CABANE

BY BISTRO GASTON



COCHONAILLE & TERRINES

JAMBON PERSILLÉ LA CABANE	18\$
TERRINE DE CAMPAGNE LA CABANE	18\$
FOIE GRAS LA CABANE	25\$
PÂTÉ EN CROUTE LA CABANE	22\$
100% IBERICO LEG HAM <i>Cinco Jotas</i>	57\$
100% IBERICO SHOULDER HAM <i>Cinco Jotas</i>	42\$
PARMA HAM 18 MONTHS <i>Levoni</i>	20\$
SAN DANIELE HAM 18 MONTHS <i>Levoni</i>	22\$
ROSETTE <i>Chambost</i>	14\$
SAUCISSON <i>Maison Duculty</i>	18\$
PORK FILET MIGNON <i>Maison Duculty</i>	24\$
<i>Slice yourself « À la bonne Franquette »</i>	
CASTAING COUNTRY TERRINE <i>with Espelette Pepper</i>	26\$
CASTAING DUCK TERRINE <i>with Armagnac</i>	28\$
CASTAING DUCK RILLETES <i>with Foie Gras</i>	22\$
LA COUPE DU JOUR - MAISON DUCULTY	26\$
<i>Lonzo, Coppa, Jambon Sec « Ovaly », Jambon Sec Sous Noix...</i>	
<i>Ask About Our Daily Sliced Ham</i>	



VEGETARIAN TREATS



BURRATINA « ARTIGIANA »	25\$
<i>Served with Marinated Pepper, Pine Nuts & Balsamic Pearls</i>	
TRIO DE TAPENADES	16\$
<i>Three Mediterranean Spreads</i>	
OLIVES MARINÉES	10\$
<i>Homemade Marinated Olives</i>	
L'OEUF MAYO	12\$
<i>Hard Boiled Eggs with Mayonnaise</i>	

DESSERTS



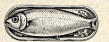
TART OF THE WEEK <i>Ask About Our Weekly Tart</i>	16\$
CREME CARAMEL <i>Caramel Pudding</i>	15\$

FROM THE SEA



HUITRES FINES DE CLAIRE N.3	
<i>Marennes-Oléron Jérôme Miet</i>	6 pcs - 35\$
<i>Served with Mignonette Sauce</i>	12 pcs - 60\$
CAVIAR SUPERIOR STURGEON	30g - 65\$
<i>Royal Caviar Club</i>	50g - 105\$
	100g - 210\$
CAVIAR IMPERIAL OSSETRA	30g - 80\$
<i>Royal Caviar Club</i>	50g - 130\$
CAVIAR IMPERIAL IRANIAN BELUGA	30g - 205\$
<i>Royal Caviar Club</i>	50g - 340\$
<i>Served with Blinis & Crème Fraiche</i>	
SCOTTISH SMOKED SALMON	32\$
<i>Victoria Island Smokehouse</i>	
MAQUEREAU EN ESCABÈCHE	18\$
<i>Marinated With Carrots, White Wine, White Balsamic Vinegar And Lemon Zest</i>	

LES TINS



TIN BABY SQUIDS IN OLIVE OIL	25\$
<i>Conservas de Cambados</i>	
TIN GALICIAN MUSSELS ESCABECHE	23\$
<i>Conservas de Cambados</i>	
TIN SMALL SARDINES IN OLIVE OIL	20\$
<i>Conservas de Cambados</i>	
TIN ANCHOVY FILLETS IN OLIVE OIL "ORO"	22\$
<i>Conservas de Codesa</i>	
TIN STURGEON FILLET IN OLIVE OIL & LEMON	33\$
<i>From Caviar de Neuvic</i>	
<i>Served with Butter and Toasted Bread</i>	

CHEESES



WEEKLY SELECTION FROM MONS CHEESEMONGER	100g - 24\$
<i>Served with Quince & Figs Fruit Pastes</i>	200g - 40\$
CERVELLE DE CANUT	14\$
<i>Faisselle Bellevaire spread with Chopped Herbs, Shallots, Olive Oil & Vinegar or Honey</i>	

Prices Subject to 10% Service Charge & 9% GST