

11e
cave



****SAMPLE MENU****

| | |
|---|----------|
| under bakery sourdough, cultured butter | 12 |
| signature rock oysters - natural | 5/55 doz |
| + fingerlime mignonette | 6/65 doz |
| flambadou pacific oyster, buttermilk, green onion oil | 8e |
| tomato consomme, smoked oil | 6e |
| gim bugak, smoked tofu, cured yolk | 6e |
| confit duck dolmades, sesame leaf, avgolemono | 8e |
| galette, philly, smoked roe (4pc) | 24 |
| gold street dairy "haloumi", nectarine, whey caramel | 26 |
| kingfish kokonda, cucamelon, taro crisp | 28 |
| délice des crémiers, muscatels | 16 |
| cave aged cheddar, cornichons | 16 |
| lonza, pickled fennel | 18 |
| lp's saucisson sec, pfefferoni | 18 |
| salted chocolate tart, miso caramel, buttermilk ice cream | 18 |
| tonka crème brûlée, blackberries | 18 |