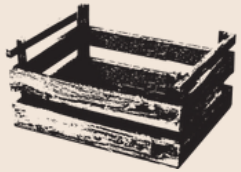
CAGETTE

CANTEEN & DELI



Welcome!

Welcome to Cagette Canteen & Deli, where all the French savoir-faire is reunited in one place!
Our Wine Cellar & Deli located on the 3rd floor is the perfect place to host your event or party in an intimate & gourmet venue. You will get the privilege to chose your wines directly from our shelves, have a tailormade menu for your guests & enjoy a friendly and professional team to serve you!

The Concept

Sharing is caring!
What we like at Cagette is to serve good food, homemade with quality products that are sourced locally and Internationally.
For privatisation at the Wine Cellar & Deli, our Chef is proposing different menus options.
From sharing boards to plated sit-down "wine dinner" or even brunch, raclette or any special meals that you are looking for, you will get the choice in order to satisfy each & every of your guests!

Capacity
Our private dining room can accommodate different set-up and has different capacity limits:

Sit-down lunch or dinner: from 2 to 26 people
Cocktail style: 30 to 40 people maximum at the same time

Fees
- Minimum spending for privatisation including food & beverages is 20,000 THB;
- Rental of the venue without any service or F&B functions: 30,000 THB;
- Deposit of 50% is required prior the event to secure the booking;

Menu "Deli"

Welcome plates on arrival with olive tapenade & focaccia

Prélude
Cold cuts & cheese board
Vegetarian homemade "Mezze"
Terrines & rillettes with pickles
Green salad, bread & butter

Mains
Rôtisserie board
Chicken, homemade sausages, crispy pork belly
Sauces: Truffle, wholegrain mustard, pepper
Scottish salmon "Wellington" with Hollandaise sauce
Side dishes : mash potato, ratatouille, cream spinach

Desserts
Assorted homemade desserts platter
Chocolate mousse, tart of the day, crème brûlée

990 THB net / person
For a minimum of 4 people

Photos are non contractual and serves as an example

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Menu "Cagette"

Welcome plates on arrival with smoked salmon "rillettes" & blinis

Prélude
Cold cuts & cheese board
"Seaside platter" - delicacies from the sea
Cagette Caesar salad with crispy bacon & Parmigiano
Oysters "Fine de Claire N°4"
Green salad, bread & butter

Mains
Grilled whole peppered tenderloin
Sauces: truffle, pepper, Béarnaise
Scottish salmon "Wellington" with Hollandaise sauce
Linguine seafood in white wine & garlic
Side dishes:
Mash potato, ratatouille, cream spinach, sautéed potatoes, grilled vegetables

Desserts
Assorted homemade desserts platter
Chocolate mousse, tart of the day, crème brûlée

1,590 THB net / person
For a minimum of 4 people

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Menu "Premium"

Welcome plates on arrival with French gougères, cauliflower & truffle shot
1 Glass of Champagne as a welcome drink

Prélude
Selection of premium French charcuterie
Foie gras terrine with brioche & fig preserve
Burgundy snails in parsley & garlic butter
Home smoked salmon, tarama & blinis
Oysters "Fine de Claire N°3"
Green salad, bread & butter

Mains
Beef Wellington
Sauces: truffle, pepper, Béarnaise
Baked cod fish with chorizo & sauce "vierge"
Scallop & truffle linguine
Side dishes :
Truffle mash potato, "Ratatouille", cream spinach, gratin Dauphinois, grilled vegetables

Desserts
French cheese board, fruits & nuts
Assorted homemade desserts platter
Chocolate mousse, tart of the day, crème brûlée
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For a minimum of 4 people

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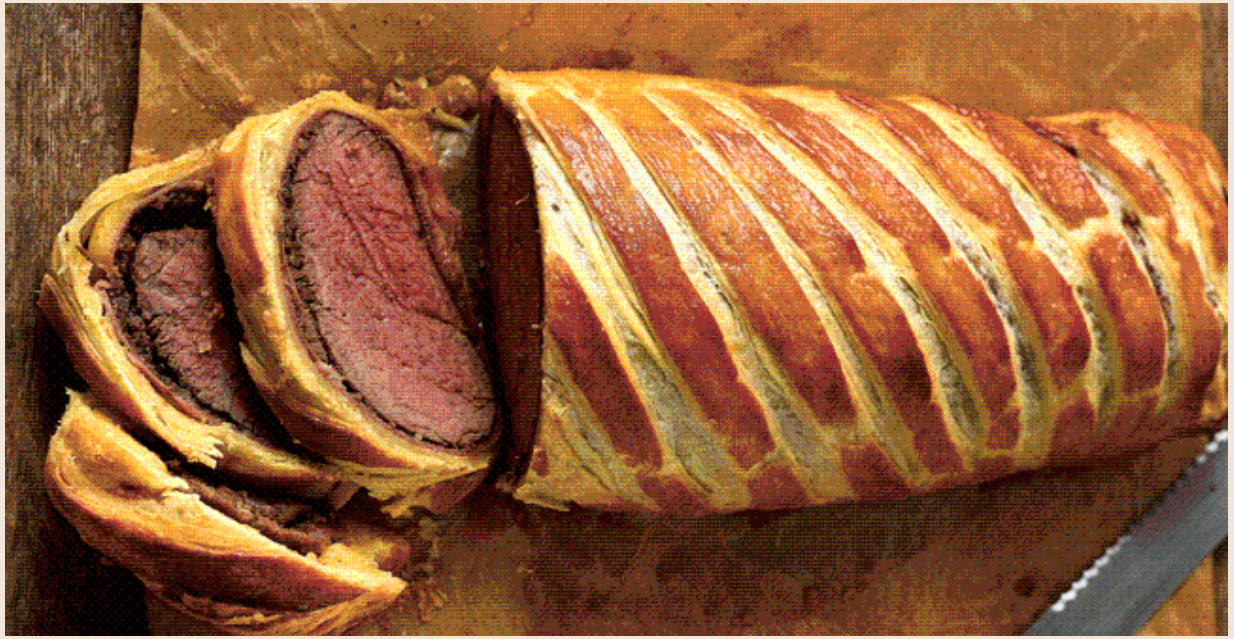

Wine Pairing "Tentation"

7 course wine pairing dinner. Each main will be served with a glass of wine.
This menu is served for the whole table. Adjusments can me made in case of food allergy
Our sommelier will make the wine pairing before the event depending on your wishes.

MENU

Amuse-bouche
French gougères, cauliflower & truffle shot, tarama & blinis

Hot Gillardeau oyster & Champagne espuma

Burgundy snails trio

Poached monkfish medaillon,
Armoricaine sauce, clams & saffron risotto

New-Zealand lamb rack with herb crust,
Flash fried ratatouille & spiced jus

Duck magret & foie gras,
Girolles & grenailles potatoes

"Brillat Savarin" cheese & mesclun,
Honey vinaigrette, poached pear

Cagette's "Paris-Brest"

3,590 THB net / person for premium wine pairing
5,590 THB net / person for luxury wine pairing
For a maximum of 20 people

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Wine Pairing "Bacchus"

7 course wine pairing dinner. Each main will be served with a glass of wine.
This menu is served for the whole table. Adjusments can me made in case of food allergy
Our sommelier will make the wine pairing before the event depending on your wishes.

MENU

Amuse-bouche
French gougères, cauliflower & truffle shot, tarama & blinis

Pan seared scallops with asparagus cream & caviar Oscietra

Foie gras terrine with brioche & figs

Isigny salmon with citrus Hollandaise,
Grilled organic asparagus

Roasted Iberico pork,
Laguiole mash & grilled vegetables, salsa verde

Beef tenderloin Rossini
Foie gras & fresh truffle

Swiss Gruyère 24 months, walnut & fig crumble

Lemon & meringue tart, berry coulis

3,590 THB net / person for premium wine pairing
5,590 THB net / person for luxury wine pairing
For a maximum of 20 people

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Tour de France Menu

3 course lunch or dinner to chose within the selection below
For groups over 10 people, your choices should be known in advance

STARTERS
Egg "cocotte" with foie gras & porcini;
Burgundy snails baked with Chablis;
Homemade duck & pork pâté in pastry with pickles;
Isigny salmon tartare with green asparagus;
Baked Gillardeau oysters with Champagne sabayon;
Truffle Brie tartine & mesclun, apple & walnut;

MAINS
Duck breast with foie gras, chanterelles & potato gratin;
Beef cheeks "Bourguignon, tagliatelle & baby carrots;
Slow roasted lamb shank, ratatouille & garlic confit;
Turbot filet, garden vegetables & caviar beurre blanc;
Flamed tiger prawns with Pastis, bisque risotto & grilled zucchinis
Pasta shell stuffed with eggplant & goat cheese, tomato & basil sauce

DESSERTS
Lemon tart
Chocolate mousse
Creme brulée
Chocolate éclair
Apple terrine & caramel sauce
Profiterolles

1,690 THB net / person

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Brunch Menu

Fruits exotiques (mangue, ananas & pastèque)
Assortiment de pains et viennoiseries, beurre & confiture
Plateaux de charcuteries et fromages
Pâtés & rillettes avec des pickles
Saumon fumé maison et crème à l'aneth
Œufs brouillés aux asperges vertes
Quiche "Lorraine" & végétariennes, salade spéciale "Cagette »
Choux Chantilly & fraises

990 THB / person
For a minimum of 4 people

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Raclette Menu

All You Can Eat Raclette party

Raclette cheese
Mixed cold cuts
Boiled potatoes
Pickles
Green salad

1,090 THB / person
Minimum 8 people

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BEVERAGES

OPTION "FROM THE CELLAR"
You can chose directly from the cellar and pay per bottle or order from our Sommelier

OPTION "FREE FLOW"
Basic free flow - 1,000 THB per person
Include house wines (rosé, white & red)

Premium free flow - 1,490 THB per person
Include house wines (sparkling, rosé, white & red)
Beers & a selection of cocktail / mocktails

Luxury free flow - 2,490 THB per person
Include Bollinger Champagne
House wines (rosé, white & red)
Beers & a selection of cocktail / mocktails

OPTION "BRING MY OWN"
You can bring your own bottles of wine. A corkage fee of 800 THB per bottle will apply.

For each menu, soft beverages are included as per:
mineral water, juices, tea & coffee

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Bookings & Contact details

BOOKING CONDITIONS:

Booking must be confirmed at least 72hrs prior the event with a deposit of 50% of the total amount;
Quantities can be increased up to 48hrs prior the event;
Quantities can be decreased up to 72hrs prior the event;
There will be no refund of the deposit if the event is cancelled 48hrs prior the date.

TO BOOK A PRIVATE PARTY WITH US

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WHERE TO FIND US

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Thank you