



CACHÉ

CACHÉ CHICAGO

Menu

Every glass tells a story. Every plate, a composition.

TO SHARE

For the Table

La Planche de Fromage

Artisanal cheeses, grapes, fig marmalade, cornichons, melon, prosciutto, brioche bread, rice crackers

\$36

Le Wagyu Royal

Wagyu beef, black truffle aioli, capers, cornichons, pickled pearl onions, toasted bread

Add fresh black truffle (5g) — \$28

\$34

Kumamoto Oysters

Housemade pineapple mignonette, sake-soaked green apples, pink peppercorns, keluga, chive oil

Half dozen · Full dozen

\$32 / \$60

Tartare de Thon

Bluefin tuna, avocado, smoked onion oil, shallots, trout roe, black sesame, ponzu, chive oil, crispy wonton

\$25

Hamachi Soleil

Yellowtail, passion fruit-habanero, yuzu kosho, freeze-dried cucumber, allium, radish, crispy rice paper

\$21

Octopus Carpaccio

Spanish octopus, salsa macha, avocado, cherry tomatoes, arugula, green apple

\$22

Jardin de Betteraves

Roasted beets, Zacapa rum-poached apples, ricotta, truffle honey, roasted hazelnuts, basil

Add fresh black truffle (5g) — \$30

\$21

Shuba

Chilled smoked salmon, shaved carrots, dill aioli, capers, red onion, cured egg yolk, Alaskan King Roe

\$20

Cocktail de Crevettes

Chilled tiger shrimp, avocado mousse, Guatemalan-style cocktail sauce, trilla chips

\$18

Le Golden Oeuf Parfait

Soft eggs, saffron, chives, Kaluga caviar

\$16

A RARE INDULGENCE

Caviar

28 G · KALUGA QUEEN

Kaluga Queen Caviar

Truffle potato chips, chives, crème fraîche, rice crackers

\$75

THE CELLAR

Wine & Sparkling

SELECTION

GLASS / BOTTLE

RED

Routestock Cabernet Sauvignon

\$16 / \$60

Prisoner Cabernet Sauvignon, Napa Valley 2022

\$38 / \$145

Caymus Cabernet Sauvignon, Napa Valley 2023

\$230 / bottle

WHITE

Drylands Sauvignon Blanc, Marlborough New Zealand 2025

\$15 / \$57

Unshackled Chardonnay, California 2024

\$21 / \$80

SPARKLING

<i>Gloria Ferrer Blanc de Blanc, California</i>	\$14 / \$53
<i>Gratien & Meyer Cremant Loire Rosé</i>	\$16 / \$60
<i>Moët & Chandon Imperial Split</i>	\$26 / glass
<i>Alfred Gratien Brut, Epernay France</i>	\$180 / bottle
<i>Perrier-Jouët Grand Brut</i>	\$229 / bottle
<i>Alfred Gratien Cuvée Paradis Rosé, Champagne France 2007</i>	\$490 / bottle
<i>Louis Roederer Brut Cristal Champagne, Reims France 2016</i>	\$1,000 / bottle

THE BAR

Cocktails

<i>Aviation</i> Gin, crème de violette, maraschino liqueur	\$18
<i>Velvet Night</i> Reposado tequila, Licor 43, espresso	\$18
<i>Hidden Flame</i> Reposado tequila, raspberry, ancho chili liqueur	\$18
<i>Vieux Carré</i> Cognac, Antica vermouth	\$22
<i>Amalfi Spritz [N/A]</i> Non-alcoholic · A refined zero-proof option	\$12



CACHÉ

THE FINALE

Desserts

Crema Catalana

Traditional Spanish custard, wild berries, mint

\$15

Coconut Granita

Coconut shaved ice, lychee, mango, lime zest

\$14

Every glass tells a story.

CACHÉ CHICAGO · OLD TOWN · NOW OPEN