

# CHAMPAGNE & SABBAGE



“CLASSIC  
CUISINE TO MAKE  
THE HEART BEAT  
FASTER 7/10”

*The Telegraph*



76-77 SOUTH PARADE | CHISWICK | LONDON | W4 5LF

TEL: 020 8742 2121 | WWW.LEVACHERIN.COM

---

# SOIRÉE DE SABRAGE

---

11th June

## L'AMUSE BOUCHE

Handpicked Cornish white crab, garden pea risotto

*Champagne Brut Grande Réserve, Devaux, NV*

---

## L'HORS D'ŒUVRE

Tomato and basil fettuccine & fried courgette flower

*Millesimé Champagne Devaux, 2008*

---

## LE PLAT PRINCIPAL

Braised lamb shoulder, sweetbreads, buttered jersey royals  
& summer vegetables fricassee

*« Clos du Roi », Beaune Premier Cru, Château de Santenay, 2013*

---

## LE DESSERT

Strawberry summer pudding & white chocolate ice-cream

*Cuvée D Rose', aged 5 years, Devaux*

*Café et truffes*

Champagne Reception 7:00 pm | Sit Down Dinner 7:30 pm

£85 per person. Cash bar reception. Black tie