

# CHAMPAGNE & SABBAGE



*Le Vacherin*  
CHAMPAGNE  
11TH JUNE  
**£85**  
6 Courses  
SIT DOWN 7.30PM  
BLACK TIE

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

*The Telegraph*



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# SOIRÉE DE SABRAGE

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11th June

## L'AMUSE BOUCHE

Handpicked Cornish white crab, garden pea risotto

*Champagne Brut Grande Réserve, Devaux, NV*

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## L'HORS D'ŒUVRE

Tomato and basil fettuccine & fried courgette flower

*Millesimé Champagne Devaux, 2008*

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## LE PLAT PRINCIPAL

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

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

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## 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