



le Vacherin  
FRENCH CUISINE

# TRUFFLE DINNER

6TH DECEMBER 2024

4 COURSES &  
5 WINES PAIRING FLIGHT  
£145 PER HEAD

*Each course has truffle  
Coffees & petit fours are included*

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## TRUFFLE DINNER

6th December 2024

*A chilled glass of Chapel Down Reserve Brut, 2019*

### AMUSE-BOUCHE

Cream of Ceps, shredded duck & black Périgord truffle (d-s-w)

*A chilled glass of Grande Réserve Devaux, Brut N.V*

### L'HORS D'OEUVRE

Norwegian Halibut ceviche, sea asparagus, mango purée, crisp Dulse & white truffle shavings (c-d-f-s)

*A glass of L'Insolite Vdf 2020*

### LE PLAT PRINCIPAL

Hereford beef fillet, foie gras escalope, baby spinach,  
black truffle shavings & Madeira sauce (d-s-w)

*Black Dalmatian Saint Hills, Komarna, Croatia, 2019*

### LE DESSERT

Pear Williams curd, puffed corn, hazelnut meringue &  
Bramley apple, white truffle foam (d-s-w)

*Riesling Eiswein, Weingut, 2016*

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£145 per head

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Seat down at 19.00 pm

*Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs*

*If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order*

*All prices are inclusive of 20% VAT / A 13.5% discretionary service charge will be added*