



le Vacherin
FRENCH CUISINE

TRUFFLE DINNER

2ND DECEMBER 2024

4 COURSES &
5 WINES PAIRING FLIGHT
£145 PER HEAD

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

76-77 SOUTH PARADE | CHISWICK | LONDON | W4 5LF
TEL: 020 8742 2121 | WWW.LEVACHERIN.COM

Le Vacherin

TRUFFLE DINNER

2nd 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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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