

Le Vacherin
FRENCH CUISINE

Le Vacherin

LV GROUP MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival
(add £4.50 per person, if you would like canapes at arrival)

LES HORS-D'OEUVRES

Roasted cauliflower velouté, Cornish scallop, winter truffle (c-d-s-w) ask for veg. option (v)

Hand-picked Devonshire Crab, smoked Haddock rilette, Granny Smith Apple purée, sea grapes(c-d-f-s-w)

Pheasant & foie gras terrine, poached kumquats, pickled mooli & sourdough (d-s-w)

Sautéed Veal sweetbreads, Calf's tongue carpaccio, mushrooms à la Grecque, salsa verde (d-s-w)

LES PLATS PRINCIPAUX

Foraged mushroom Tortelloni, wild rocket, black truffle carpaccio, Pecorino dust (d-n-s-w) (v)

Pan fried Stone Bass, cuttlefish Risotto, buttered brown shrimps, rock Samphire,
sauce aux écrevisses(c-d-m-f-s- w)

45 days aged Hereford Rib eye, peppercorn sauce, pommes frites (d-s-w)

Oven roasted Duck Magret, pumpkin gnocchi, crisp leg, braised black cabbage, preserved cherries (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 4pcs (d-w) £9.50 supp.

Bitter chocolate & chestnut cremeux, toasted hazelnuts & Mascarpone Ice-cream (d-n-s-w)

Magadscan vanilla crème brûlée (d-w)

Mixed sorbets (Vegan)

£65.00 PER PERSON (FOR GROUP OVER 5 PEOPLE)

All micro herbs are supplied by Greedy Greens Chiswick - Organic

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 15.00% discretionary service charge will be added