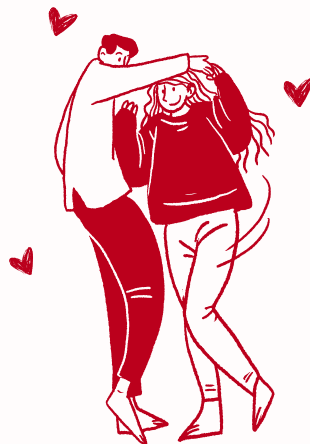


# le Vacherin

FRENCH CUISINE



# A TASTE OF ROMANCE MENU

8th - 13th February

Three-courses and a glass of Prosecco  
£45 per person

## LES HORS D'ŒUVRES

Rabbit & foie gras terrine, Armagnac Agen prunes & sourdough  
Hereford Beef tartare, pickled beetroot, radish carpaccio, Baerii caviar  
Homemade Tagliolini, buttered emulsion, aged parmesan,  
black truffle shavings

## LES PLATS PRINCIPAUX

Tarte au chèvre et au miel, thyme, Radicchio, Lamb's tongue lettuce,  
toasted pine nuts (v)  
Gressingham Duck leg, choux farci, preserved cherries  
Filet of Sea Bass, buttered brown shrimps, charred cauliflower, whipped  
cod roe

## MADE FOR SHARING

6/1 2 Maldon rock oysters, Mignonette sauce *£4.25/each supplement,*  
*6 minimum order*  
28 days aged Chateaubriand, French beans, pommes frites,  
grilled Portobello mushrooms & béarnaise (for two) *£40 supplement*  
Vacherin, pickled vegetables, Bayonne ham, almond & truffle crust  
*£15 supplement*

## LES DESSERTS

White chocolate & raspberry Pannacotta, frosted almonds & caramelised  
puff pastry  
Roasted Pecan & chestnut tart, caramel & Amaretto Ice cream  
House sorbets with hazelnut Meringue

*A 13.5% discretionary service charge will be added  
If you have any allergy, please notify your waiter prior placing your order*