

SABRAGE - WHERE SWORD MEETS BOTTLE



le Vacherin
FRENCH CUISINE

9th June 2025

Le Vacherin

SABRAGE MENU 2025

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WELCOME DRINK

Philippe Brugnon Brut NV 1er Cru

AMUSE-BOUCHE

Chilled Piccolino tomato & watermelon shot, crisp basil

Philippe Brugnon Brut NV 1er Cru

LES HORS-D'ŒUVRE

Cornish crab cannelloni, tempura of native lobster,
fennel purée, caviar emulsion (c-d-f-s-w)

Philippe Brugnon Brut NV 1er Cru

LES PLATS PRINCIPAL

Assiette of rabbit, pate', loin, crisp leg, English asparagus,
compressed potato terrine (d-s-w)

Domaine La Boulandière Syrah, IGP (Organique) 2022

LE DESSERT

Alphonso Mango cheesecake, passion fruit sorbet,
hazelnut meringue, leaf tuille

Philippe Brugnon rosé, Brut 2019

Café et truffes

Champagne Reception 7:00 pm | Down Dinner 7:30 pm Dress code: Black tie

4 courses & 5 wines flight,
£140 per person, cost of Sabreur certificate: £15.00

All prices are inclusive of 20% VAT

*Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs
If you have any allergy, please notify your waiter prior placing the order*