

Le Vacherin
FRENCH CUISINE

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THE MAGNUM & JEROBOAM DINNER 2025

Le Vacherin 9th May 2025, 19 pm.
Organised by Julian White agencies.

L' HORS-D'ŒUVRE

Hand picked Devonshire crab, smoked Haddock rilette,
Granny Smith apple purée, sea grapes (c-d-f-s-w)
Blanc de Blancs cuvée Crysta 2016/2018

LE PLAT PRINCIPAL

45-day aged Hereford Rib eye, peppercorn sauce, pommes frites (d-s-w)
Gevrey- Chambertin, 2015 Vieilles Vignes Château de Laborde en Magnum
Pommard 1er Cru Le Clos des Boucherottes 2016, Monopole,
en Magnum Domaine Coste – Caumartin
Santenay 1er Cru, Clos-la Comme 2015 en Magnum Domaine Chapelle et fils

LE FROMAGE

Selection of French & British cheeses (d-s-w)
Château Bellevue de Tayac, Cru Bourgeois Margaux 2018 en Magnum

LE DESSERT

Bitter chocolate & chestnut crèmeux, toasted hazelnuts & Mascarpone Ice-cream
Philippe Brugnion rose' Champagne en Magnum, N.V

£185 PER PERSON

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.
All micro herbs are supplied by Greedy Greens Chiswick - Organic