le Vacherin

FRENCH CUISINE

LEVACHERIN.COM

le Vacherin

À LA CARTE

APÉRITIFS

Champagne Devaux Brut	12.50	Tom Collins	7.50	Pornstar Martini	9.95
Kir Royale	12.50	Negroni Classico	9.50	Summer in Bloom	9.95
Manhattan	9.50	Martini Royale	9.50	Blue Pea Sharish Gin	9.50
		Cosmopolitan	6.95	Old Fashioned	9.95

Prix fixe menu available Monday to Sunday, excluding Friday & Saturday night, Sunday Lunch
Please ask the waiter for the menu

MADE FOR SHARING

28 days aged Châteaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-w-s)	58.00
Whole roast poulet noir, potato fondant, braised little gem & creamed wild mushrooms (d-w-s) (allow 45 min.)	48.50
Vacherin Mont d'Or, Bayonne ham, celeriac rémoulade, potatoes & autumn truffles (d-s-w-n) (allow 20 min.)	38.50
6/12 Maldon rock oysters, mignonette sauce (c-s)	13.50/27.00

LES HORS D'ŒUVRES

Oxtail en croûte (d-w-s)	9.00
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-s-w)	9.00/14.00
Dorset crab & avocado tian, cucumber carpaccio, confit quail's egg & mango salsa (c-d-f-w-s)	10.50
Game & pistachio terrine, pickled cauliflower, black radish & Cumberland sauce (d-n-w-s)	9.95
Roquefort & courgette twice baked cheese soufflé, escarole & radish (v) (d-s-w)	8.50
Warm artichoke, blood orange, shaved fennel, aged feta salad & citrus dressing (d-s)	7.95
Pan fried foie gras, spiced pear tart, hazelnut pesto, ginger nut syrup (d-n-w-s)	13.50

LES PLATS PRINCIPAUX

Ceps & aged parmesan risotto, autumn truffles (v) (d-s-w)	16.50
Pot roast red leg partridge, "batata vada", buttered kale & sauce aux groseilles (d-s-w) (may contain pellets)	26.50
Glazed short rib of Longhorn beef, white onion purée, cavolo nero & pommes Anna (d-w-s)	24.50
Pork crépinette, crisp pig's tail, apple borlotti, lardons & boudin noir (d-w-s)	18.50
Venison boudin, pickled red cabbage, pomme purée, blackberries & chocolate sauce (d-n-w-s)	23.50
Suprême of Hake, soft shell crab tempura, potato gnocchi & bisque (c-d-f-w-s)	23.50
Fillet of Stone Bass, braised baby fennel, Palourde clams & garlic saffron velouté (c-d-f-w-s)	26.50

SIDE DISHES

New potatoes, sautéed spinach, green beans, gratin dauphinois (d-n), pommes frites (w-c)
4.50

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, molluscs

All prices are inclusive of 20% VAT.
A 12.5% discretionary service charge will be added to your final bill.
If you have any allergies, please notify your waiter prior to placing your order.

LEVACHERIN.COM