



le Vacherin  
FRENCH CUISINE

# TRUFFLE DINNER

3RD DECEMBER 2019

5 COURSES &  
5 WINE PAIRING FLIGHT

£95.00 PER HEAD

*every course has Truffle  
Coffees are included*

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## TRUFFLE DINNER

### DRINK RECEPTION

*A chilled glass of Champagne Devaux on arrival*

### L'AMUSE BOUCHE

Cep & white Alba truffle Risotto (d-s)

*A glass of Muscadet Sèvre- et – Maine sur Lie, Château du Coing de St. Fiacre, France, 2017*

### L'HORS D'OEUVRE

Seafood assiette – Poached Lobster, cured salmon, scallops tartare, hand dived whelks, white Alba truffle vinaigrette (c-d-f-w-s)

*A glass of Mersault Les Santenots, Domaine Glantenay, Burgundy, 2016*

### LE PLAT PRINCIPAL

Tournedos Rossini, escalope of foie gras, Madeira jus, Perigord black truffle (d-w-s)

*A glass of Vivens, Margaux, Château Durfort – Vivens, 2013*

### LE DESSERT

Layered white & dark chocolate Bavaois, candied raspberries & honeycomb (d-w-n-s)

*A glass of Rheingau Riesling Auslese, Schloss Vollrads, Germany, 2010*

Café & Petit fours – 1999 Vau Vintage Port - Sandeman

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.*