



*Le Vacherin*  
FRENCH CUISINE

# TRUFFELE DINNER

1ST DECEMBER 2021

5 COURSES & 6 WINES PAIRING FLIGHT

£130.00 PER HEAD

*Every course has truffle  
Coffees & petit fours are included  
Seat down at 18.00 pm*

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[WWW.LEVACHERIN.COM](http://WWW.LEVACHERIN.COM)



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## TRUFFLE DINNER

### DRINK RECEPTION

*A chilled glass of Devaux Sténopé 2010 on arrival*

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### L'AMUSE BOUCHE

Ceps & white Alba truffle Tagliolini (d-s-w)

*A glass of Chateneuf du Pape « Les Sinards » 2019*

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### L'HORS D'OEUVRES

Hand dived seared Orkney scallops, compressed suckling pig, apple jelly, celeriac & Alba truffle choux farci (c-d-f-w-s)

*Chassagne- Montrachet "Clos St. Jean" 1er Cru 2018*

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### LES PLAT PRINCIPALS

45 days aged West County fillet of beef, foie gras, potato pave & Perigord black truffle shavings (d-w-s)

*A glass of Brunello Biondi Santi 2011*

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### LES DESSERTS

Sicilian Lemon, & passion fruit tart, organic honey, Alba truffle crème fraiche (d-w-n s)

*A glass of Rheingau Riesling Auslese, Schloss Vollrads, Germany, 2011*

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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.*