

le Vacherin

FRENCH CUISINE



LES HORS D'ŒUVRES

Roasted bell peppers stuffed with Provençal pearl Barley
Roast parsnip velouté & black truffle oil

LES PLATS PRINCIPAUX

Lentil tabbouleh with cherry tomatoes & garden herbs
Roasted ratatouille vegetable lasagne, basil coulis

LES DESSERTS

Seasonal fruit salad
Sorbet du Jour

PRIX FIXE MENU LUNCH
2 COURSES £28.50, 3 COURSES £33.50

PRIX FIXE MENU DINNER
2 COURSES £34.50, 3 COURSES £38.00

*All prices are inclusive of 20% VAT | A 12.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing the order.
(Must be pre-ordered at least 24 hours in advance)*