

le Vacherin
FRENCH CUISINE

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À LA CARTE FRENCH CUISINE

APÉRITIFS

Champagne Devaux Brut	15.50	Martini Royale	11.50	Negroni Classico	12.50
Kir Royale	15.50	Champagne Devaux Rose'	16.50	Cosmopolitan	13.50
Tom Collins	12.50	Manhattan	13.50	Pornstar Martini	14.95

Prix fixe menu available Monday to Sunday, excluding Friday & Saturday night & Sunday lunch.

OYSTER BAR & MADE FOR SHARING

6/12 Maldon rock oysters, mignonette sauce (c-s) 23.99/39.99

Baeri caviar with blinis & condiments, chilled shot of Belvedere vodka: 50g, 80.00

Oscietra caviar with blinis & condiments, chilled shot of Belvedere vodka: 50g, 120.00

28 days aged Chateaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-s-w) 70.00

LES HORS D'ŒUVRES

Garden pea & mint velouté, poached hen's egg & goat's curd (d-s) (v)	11.95
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w)	12.50/17.95
Galician octopus carpaccio, salsa Cruda, crisp anchovy, Seville orange & capers (c-d-f-s-w)	15.50
Gruyère twice baked cheese soufflé, endive & walnut salad (d-n-s-w) (v)	12.95
Ceviche of Cornish scallops, apple remoulade, beet purée & cucumber oil (c-d-f-s)	16.95
Poulet noir & foie gras terrine, caramelised onion chutney, radish & sourdough (d-s-w)	14.95
Sautéed lamb sweetbreads, grilled white asparagus, Mousseron mushrooms & caponata (d-n-s-w)	14.95

LES PLATS PRINCIPAUX

Pumpkin & ricotta Tortellini, sage, pine nuts & aged Parmesan (d-n-s-w) (v)	19.50
Rump of Salt Marsh Lamb, baby artichoke, potato terrine & sweetcorn purée (d-s-w)	34.50
Supreme of wild Halibut, peas, broad beans, Palourde clams, dill & caviar velouté(c-d-f-m-s)	36.50
35 days aged Côte de Boeuf, pomme frites & sauce au poivre (d-s-w)	43.50
Glazed Pork cheeks, sour apple, caramelised shallots, pickled cabbage & Borlotti beans (d-s-w)	29.50
Fillet of Turbot, buttered brown shrimps, braised gem heart & crab mayonnaise (c-d-f-s)	34.50

BREAD BASKET

1st one is complimentary, after that 2.75 (it contains traces of nuts) (n) (v)

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois, (d), pommes frites (c-n-s-w) 5.75

Le Vacherin salad (v) (s) 9.95

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

All prices are inclusive of 20% VAT

A 13.5% discretionary service charge will be added to your final bill.

If you have any allergy, please notify your waiter prior placing the order