



le Vacherin  
FRENCH CUISINE

# TRUFFLE DINNER

4TH DECEMBER 2023

4 COURSES &  
5 WINES PAIRING FLIGHT  
£133 PER HEAD

*Each course has truffle  
Coffees & petit fours are included*

76-77 SOUTH PARADE | CHISWICK | LONDON | W4 5LF  
TEL: 020 8742 2121 | WWW.LEVACHERIN.COM

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## TRUFFLE DINNER

4th December 2023

*A chilled glass of Rathfinny Classic cuvée Brut, 2018*

### AMUSE-BOUCHE

Jerusalem artichoke velouté, shredded poulet noir & black Périgord truffle (d-s-w)  
*A chilled glass of Grande Réserve, Brut N.V*

### L'HORS D'OEUVRE

Pan fried Cornish scallops, black squid ink risotto, sea asparagus  
& white truffle beurre blanc (c-d-f-s)  
*A glass of Meursault Le Limozin, Jean Claude Boisset 2019*

### LE PLAT PRINCIPAL

Hereford beef fillet, foie gras escalope, baby spinach, black truffle shavings  
& Madeira sauce (d-s-w)  
*A glass of Château Tour de Capet Saint-Émilion Grand Cru, 2019*

### LE DESSERT

Passion fruit, honey truffle tart, crème fraîche sorbet & white truffle Meringue (d-s-w)  
*A glass of Ice wine, Niagara, Inniskilin, Canada, 2021*

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£133 per head

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Seat down at 19.00 pm

*Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs  
If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order*

*All prices are inclusive of 20% VAT / A 13.5% discretionary service charge will be added*