

Le Vacherin
FRENCH CUISINE

Le Vacherin

SUNDAY ROAST DINNER PRIX FIXE

LES HORS D'ŒUVRES

White onion velouté, Vacherin gougerès, crispy sage (v)

Hampshire Venison carpaccio, artichoke purée, shimeji & breaded quail's egg

Escargots de bourgogne, garlic & parsley butter (6) (£4.50 supp.- 12 snails)

La salade "Le Vacherin", celery, escarole, walnuts, carrots, grapes, apple mayonnaise (v) (n)

Sautéed veal sweetbreads, potato Lyonnaise, pickled onions & sauce gribiche

Chicken liver & foie gras parfait, spiced quiche chutney & pain d'Épice

6/12 Maldon oysters, mignonette sauce, ginger & lime relish, sweet chilli & coriander condiment, rye bread (supp. £6 or £12)

Vacherin Mont d'Or, pickled vegetables, Bayonne ham, celeriac rémoulade, black truffle shavings (for 2, 15 supp.)

LES PLATS PRINCIPAUX

Wild mushroom risotto, mascarpone, aged parmesan & rocket salad (v)

Atlantic Cod, cavolo nero, mussel tempura, garlic & saffron sauce

35 days aged black gate rump, sauce au poivre, pommes allumettes

Grilled sausage morteau, potato dauphine, Scottish girolles & Puy lentils

French corn fed chicken supreme, sauce Coq au vin, chargrilled spring onion & potato purée

LES TROIS ROTIS DU DIMANCHE ET LEURS SAUCES

(As advertised in Evening Standard)

Aged Topside of Beef, Yorkshire puddings, horseradish sauce
Roasted pork belly, served with apple sauce
Lamb shoulder, homemade mint sauce
All served with duck fat potatoes & seasonal vegetables

SIDE DISHES

Spinach, Pommes frites, Green beans, Dauphinois, New potatoes 4.50

LES DESSERTS

French farmhouse cheeses, chutney & cheese biscuits (selection of 3 pcs)

Chocolate & pistachio tart, raspberry ice-cream

Tarte au citron & crème fraîche

Lavender lemon posset, frosted almond sable

Blackberry crème brûlée

Mixed sorbet & mixed berries

3 COURSES FOR £30

*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*

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