

APÉRITIFS

Served in measures of 50ml inc. mixer

Piquant mixed olives	2.25
Marinated anchovies on toast	3.50
Champagne Cocktail	7.50
Fresh Raspberry Bellini	6.50
Kir Royale	7.50
Kir Breton	6.00
Vodka/Martini Cocktail	6.50
Gin/Martini Cocktail	6.50
Pimms	6.50
Dubonnet	5.00
Campari	5.50
Pernod	5.50
Malibu	5.50
Noilly Prat	5.50
Martini Bianco/ Extra dry/ Rosso	5.50

BEER / CIDER

Kronenbourg 275ml	3.95
Stella Artois Cidre 500ml	4.25
Affligem Blonde 330ml	6.00
Birra Moretti Grand Cru La Rossa 330ml	6.25

DRAUGHT BEER

	½	pint
Birra Moretti	3.50	4.95
Affligem Blonde	4.70	

BRASSERIE VACHERIN

MALCOLM JOHN

BAR | RESTAURANT

MAISON SPÉCIALE

Châteaubriand, roast bone marrow, mushroom, frites & béarnaise (For 2) 800gm	54.00	Baked camembert with thyme & garlic Served with baguette, gherkins & radish	7.95	Lamb Navarin, new season vegetables & pommes purée	16.95
				Salade Nicoise	7.95

SHELLFISH

1/2 dozen Maldon rock oysters	12.00	Seared scallops, black pudding & Alsace bacon	8.25	Whole grilled lobster & frites	(market price)
Atlantic prawns with garlic & parsley	7.95			Moules marinières	6.95

PRIX FIXE

2 COURSES 15.95 | 3 COURSES 19.50
Monday- Sunday lunch & dinner (excluding Friday and Saturday dinner)
Please ask your waiter to view the menu

STARTERS

Pea & mint velouté (v)	5.95
Tuna tartare, lime, chilli, ginger	7.95
Escargots de Bourgogne 6/12	6.25/11.50
Shallot & Gruyère cheese tart (v)	7.25
Wild mushroom pappardelle, aged parmesan & rocket leaves (v)	7.50
Selection of charcuterie, rustic olives, parmesan & roast vine tomatoes	8.95
Poached pear, endive & Roquefort salad (v)	6.95
Deep fried squid, roast garlic Aioli	7.95
Twice baked Gruyère soufflé (v)	7.25
Deep fried soft shell crab with tartare sauce	8.50
Asparagus, soft boiled egg, sauce hollandaise (v)	7.95

MAIN COURSES

Confit pork belly, deep fried padron peppers	16.50
Barbary duck confit, black cherry sauce & pomme purée	16.95
Maize-fed chicken suprême, celeriac purée, wild mushrooms	15.95
Fillet of sea bass, slow roasted tomatoes basil beurre blanc	16.95
Whole grilled lemon sole, capers & samphire	21.00
Sea bream bourride, saffron, clams, squid, fennel & roasted peppers	17.95
Vacherin combo (pork ribs, wings, rump steak, prawns, corn & frites)	17.95

FROM THE GRILL

Angus burger, Gruyère Alsace bacon & frites	10.95
Dry aged Aberdeen Angus pavé steak lean rump 230gm	13.50
Dry aged Hereford rib eye steak 250gm	22.00
Dry aged sirloin steak 280gm	21.95
Dry aged lean fillet (230gm)	26.00

SIDES

Broccoli	3.50
Spinach	3.50
Gratin dauphinoise	3.95
Grilled flat mushrooms	3.50
Green beans	3.50
New potatoes/Mash	2.95
Frites	2.95

SAUCES

Pepper/Béarnaise/Bone marrow	2.50
Wild mushroom/Roquefort	2.75
Garlic/Chilli butter/MJ scotch bonnet sauce	2.25

Basket of Bread & anchovy butter 2.50 for 2 people

VEGETARIAN / SALADS

Chicken Caesar salad	7.95
Wild mushroom & mascarpone Risotto	13.95
Rocket & parmesan	5.50

FREE



FOR OUR CUSTOMERS

All prices are inclusive of 20% VAT. A discretionary service charge of 12.5% will be added.
 Please notify your waiter of any dietary requirements

BRASSERIE VACHERIN

M A L C O L M J O H N

BAR | RESTAURANT

SPARKLING & CHAMPAGNES

	glass 125 ml	bottle 750 ml
NV Prosecco DOC Ca' di Alte, Italy	6.00	29.00
NV S. Baron, Grand Réserve, Brut	9.00	45.00
NV A Fourtin, Rosé, Brut		59.00
NV Devaux, Grand Réserve, Brut		70.00
NV Taittinger, Réserve, Brut		80.00
NV Laurent Perrier, Cuvée Rosé, Brut		95.00

WHITES

	glass 175 ml	carafe 500 ml	bottle 750 ml
Fresh and Lively			
2015 Vermentino, Les Vignes de L'Eglise, IGP Pays d'Oc, France	3.95	11.95	17.00
2015 Pinot Bianco/Garganega, La Cavea, Italy	4.50	13.50	20.00
2015 Chardonnay, Monrouby, IGP Pays d'Oc, France	4.95	14.50	22.00
2016 Pinot Grigio, Alpha Zeta, Italy	5.50	15.95	25.00
Aromatic and luscious			
2016 Grenache Blanc, Monrouby, IGP Côtes de Thau, France			23.00
2015 Viognier, Baron de Badassière, IGP Pays d'Oc, France	5.50	15.95	24.00
2013 Riesling, Peter Lehmann Art 'n' Soul, Australia			25.00
Mineral and elegant			
2015 Sauvignon Blanc, 'Wally', Vin de Pays du Val de Loire, France	4.95	14.50	22.00
2016 Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand			31.00
2015 Albarino, Alba Martín Albariño DO Rías Baixas, Spain			35.00
2014 Chablis, Domaine Corinne Perchaud, Burgundy, France			39.00
Rich and structured			
2016 Chenin Blanc, Sangoma, South Africa	4.95	14.50	22.00
2015 Soave Classico, 'Terre di Monteforte', Italy			23.00
2015 Sancerre, Domaine des Brosses, Loire, France			45.00

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Vintage subject to change

ROSÉS

	glass 175 ml	carafe 500 ml	bottle 750 ml
2015 Rosé de Syrah, Les Vignes de L'Eglise, IGP Pays d'Oc, France	5.00	14.95	21.00
2016 Chevalier Torpez 'Made in Saint T', Cotes de Provence, France	6.95	19.70	29.00

REDS

Light & Fruity

2015 Merlot/Grenache, Les Vignes de L'Eglise, IGP Pays d'Oc, France	4.25	12.50	19.00
2015 Rosso Veronese, Pergolino, Italy	4.50	13.50	20.00
2015 Carignan, Baron de Badassière, IGP Pays d'Oc, France	4.75	13.95	21.00
2015 Malbec, 'Finca Los Primos', Mendoza, Argentina	5.50	15.95	24.00

Pinot Noir

2015 Pinot Nero, Ca' di Alte, Italy	5.95	16.95	25.50
2015 Pinot Noir, Tinpot Hut, Marlborough, New Zealand			38.00

Bordeaux Grapes & Blends

2015 Merlot, Ca' di Alte, Italy	5.75	15.95	23.00
2014 Cabernet Sauvignon, Los Boldos Tradition Reserve, Chile			25.50
2014 Château de Fontenille Bordeaux Rouge, France			29.00
2012 Château La Croix Bonneau, Montagne Saint-Émilion, France			45.00

MEDITERRANEAN STYLE SPICY REDS

2015 Syrah, Passo del Tempio, IGT Terre di Sicilia, Italy	4.95	15.50	21.00
2016 Les Terres du Roy, Côtes du Rhône Rouge, France	5.95	16.95	25.50
2013 Rioja Crianza, Bodegas LAN, Spain			32.00
2014 Gigondas, Domaine des Bosquets, Southern Rhône, France			48.50

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