

APÉRITIFS

Served in measures of 50ml inc. mixer

Piquant mixed olives	2.25
Champagne Cocktail	9.50
Fresh Raspberry Bellini	6.50
Kir Royale	9.50
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
Leffe Blonde Abbey 330ml	4.95
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) 800gms	54.00	Baked camembert with thyme & garlic Served with baguette, gherkins & radish	8.25	Braised lamb shank, glazed carrots, rosemary sauce & pomme purée	16.95
---	-------	---	------	--	-------

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	8.95			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

Soupe à l'oignon gratinée (v)	5.95
Tuna tartare, lime, chilli, ginger	8.25
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
Chicken liver & brandy parfait, onion chutney, grilled baguette	7.95
Poached pear, endive & Roquefort salad (v)	6.95
Deep fried squid, roast garlic Aioli	7.95
Twice baked Gruyère soufflé (v)	7.25
Crab, baby spinach & crayfish salad	8.50

MAIN COURSES

Grilled calf's liver, onion compote & pommes allumettes	16.95
Barbary duck magret, Clementine sauce	16.50
Maize-fed chicken suprême, celeriac purée, wild mushrooms	15.95
Fillet of sea bass, buttered spinach, chive beurre blanc	16.95
Whole grilled lemon sole, capers & samphire	23.00
Whole roast sea bream, clams & chorizo	18.95
Vacherin combo (pork ribs, wings, rump steak, prawns, corn & frites)	17.95
Seafood mixed grill, sword fish, red mullet, salmon, prawn	19.00

VEGETARIAN / SALADS

Cajun chicken Caesar salad	11.95
Pumpkin, roast beetroot & Mascarpone Risotto	13.95

FROM THE GRILL

Angus burger, Gruyère, Alsace bacon & frites	10.95
Dry aged Aberdeen Angus pavé steak lean rump 230gms	14.50
Dry aged Hereford rib eye steak 250gms	25.00
Dry aged sirloin steak 280gms	23.00
Herb marinated corn-fed chicken	15.95

SIDES

Broccoli	3.50
Spinach	3.50
Gratin dauphinoise	3.95
Grilled flat mushrooms	3.50
Green beans	3.50
Baked macaroni topped with goat's cheese	4.25
New potatoes/Mash	2.95
Frites	2.95
Basket of bread & anchovy butter (For 2)	2.50

SAUCES

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

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

MALCOLM JOHN

BAR | RESTAURANT

SPARKLING & CHAMPAGNES

	glass 125 ml	bottle 750 ml
NV Prosecco DOC Ca' di Alte, Italy	6.50	29.50
NV Devaux, Grand Réserve	9.75	49.95
NV Devaux Cuvée Rosé		59.95
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			
2016 Vermentino, Les Vignes de L'Eglise, Languedoc, France	4.20	11.95	17.00
2016 Chardonnay, Monrouby, Languedoc, France	5.25	14.95	22.00
2016 'P' Pinot Grigio, Alpha Zeta, Veneto, Italy	5.90	16.95	25.00
2016 Sauvignon Blanc, Ribbonwood, Marlborough, New Zealand	7.40	22.00	31.00
Aromatic and luscious			
2013 Riesling, Peter Lehmann Art 'n' Soul, Eden Valley, Australia			25.00
2016 Viognier, Baron de Badassière, Languedoc, France	5.70	16.95	24.00
2016 Albariño, Alba Martín, Rías Baixas, Spain			35.00
Mineral and elegant			
2016 Sauvignon Blanc, 'Wally', Les Caves de la Loire, France	5.25	14.95	22.00
2016 Soave Classico, 'Terre di Monteforte', Veneto, Italy			23.00
2016 Sancerre, Domaine des Brosses, Loire, France			45.00
2016 Pessac-Leognan Blanc, Château-Lamothe Bouscaut, France			58.00
Rich and structured			
2017 Chenin Blanc, Liberty Fairtrade, Western Cape, South Africa	5.70	16.95	24.00
2015 Chablis, Domaine Corinne Perchaud, Burgundy, France			39.00
2014 'Le Grand A' Aligote, David Moret, Burgundy, France			39.00
2016 Saint-Véran, Domaine Perraud, Burgundy, France			48.00

APÉRITIFS

Served in measures of 50ml inc. mixer

Piquant mixed olives	2.25
Champagne Cocktail	9.50
Fresh Raspberry Bellini	6.50
Kir Royale	9.50
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

Vintage subject to change

ROSÉS

	glass 175 ml	carafe 500 ml	bottle 750 ml
2016 Rosé de Syrah, Les Vignes de L'Eglise, Languedoc, France	5.10	14.95	21.00
2016 'Made in Saint T' Provence Rosé, Chevalier Torpez, France	6.95	19.70	29.00

REDS

Light & Fruity

2016 Pinot Nero, Ca' di Alte, Veneto, Italy	6.20	17.50	25.50
2016 Valpolicella, Allegrini, Veneto, Italy			34.00
2015 Pinot Noir, Tinpot Hut, Marlborough, New Zealand			38.00
2014 Mercurey Rouge, Château de Santenay, Burgundy France			48.00

Medium-bodied and Smooth

2016 Merlot/Grenache, Les Vignes de L'Eglise, Languedoc, France	4.60	13.00	19.00
2016 Carignan, Baron de Badassière, Languedoc, France	5.10	14.95	21.00
2015 Château de Fontenille Bordeaux Rouge, France	6.90	21.00	29.00
2012 Château La Croix Bonneau Montagne Saint-Émilion, France			45.00

Spicy and Fruit-driven

2013 Rioja Crianza, Bodegas LAN, Spain	7.80	23.00	32.00
2016 Syrah, Passo del Tempio, Sicily, Italy	5.10	14.95	21.00
2012 Coto de Imaz Rioja Reserva, El Coto, Spain			39.00
2015 Crozes-Hermitage Rouge, Maison Les Alexandrins, Rhône, France			45.00
2007 Haut-Médoc, Château Larose Perganson, Bordeaux, France			52.00
2014 'Closierie de Vaudieu' Chateaufeuf-du-Pape, Rhône, France			55.00

Bold and Robust

2016 'Finca Los Primos' Malbec, Valentin Bianchi, Mendoza, Argentina	5.70	16.95	24.00
2015 'Tradition Reserve' Cabernet Sauvignon, Los Boldos, Chile	6.20	17.50	25.50
2014 Gigondas, Domaine des Bosquets, Southern Rhône, France			52.00

BEER / CIDER

Kronenbourg 275ml	3.95
Stella Artois Cidre 500ml	4.25
Leffe Blonde Abbey 330ml	4.95
Birra Moretti Grand Cru La Rossa 330ml	6.25

DRAUGHT BEER

	½	pint
Birra Moretti	3.50	4.95
Affligem Blonde	4.70	



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