

SABRAGE - WHERE SWORD MEETS BOTTLE



le Vacherin
FRENCH CUISINE

8th June 2026

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SABRAGE MENU 2026

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WELCOME DRINK

Philippe Brugnion Brut NV 1er Cru

L'AMUSE BOUCHE

Roasted artichoke and truffle velouté served with thyme and aged Parmesan croutons
(d -s-w) *Philippe Brugnion Brut NV 1er Cru*

L'HORS D'ŒUVRE

Green pea and Dorset crab pannacotta, buttered broad beans,
lobster croustillant, wasabi leaf (d-s-w)
Philippe Brugnion Brut NV 1er Cru

LE PLAT PRINCIPAL

Duck Magret, confit leg, sautéed liver, preserved English cherries and “cima di rapa”
(d-s-w) *Black Dalmatian, Saint Hills, Komarna, Croatia, 2022*

LE DESSERT

Passion fruit cheesecake, Vanilla Meringue, citrus purée. Shortbread biscuit, Mango sorbet
(d-n-s-w)
Philippe Brugnion rosé, Brut harvest 2019

Café et truffes

Champagne Reception 7:00 pm | Down Dinner 7:30 pm
Dress code : Black tie

4 courses & 5 wines flight,
£140 per person, cost of Sabreur certificate: £15.00

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