

BRASSERIE VACHERIN

CROYDON

BAR | RESTAURANT

Malcolm John



**BRASSERIE
VACHERIN**
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OPEN TABLE

Available every day lunch and dinner

AMUSE BOUCHE DU JOUR

LES HORS D'ŒUVRES

Soupe à l'oignon gratinée (v)

Chicken liver, parfait, onion chutney & toasted broiche

Red wine poached pear, roquefort endive & walnut salad (v)

Red mullet, squid, clams, mussels poached in saffron served with aioli

Baked Vacherin, truffle & almond crust, pickles, bayone ham (for 2 £6pp supplement)

LES PLATS PRINCIPAUX

Shallot tart, roast beetroot & goat's cheese (v)

Fillet seabass, risotto Nero, & squid tempura

Black gate rump, sauce au poivre & pommes frites

Maize fed chicken suprême, celeriac purée & creamed mushrooms

Châteaubriand, roast bone marrow & pommes frites (for 2 supplement. £16pp)

SIDE DISHES

New potatoes, sautéed spinach, green beans, pomme frites, gratin dauphinoise, buttered brocoli

3.95

PRE-DESSERT

LES DESSERTS

Selection of farmhouse cheeses, chutney & cheese biscuits (selection of 5)

Crème brûlée

Petit pot au-chocolat, crème chantilly & raspberries

Mango sorbet & mixed berries

First basket of freshly baked baguette with anchovy and peppercorn butter complementary. Thereafter 2.50pp

5 COURSES £29 served with a glass of prosecco

*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*