



ALAIN DUCASSE AT THE DORCHESTER

BON APPÉTIT! ALAIN DUCASSE AT THE DORCHESTER LAUNCHES THE 'FRENCH CLASSICS' LUNCH HOUR MENU



International chef Alain Ducasse has influenced gastronomy world-wide through his collection of award-winning restaurants stretching from Las Vegas to New York to Paris. His culinary techniques and recipes, adapted to local culture, are savored from London to Tokyo to Doha. This November he pays homage to his culinary roots and celebrates classic French Cuisine on the Lunch Hour Menu at Alain Ducasse at The Dorchester. Respecting history, he and Head Chef Jocelyn Herland have developed a menu featuring interpretation of historical French favourites. The bespoke menu takes guests on a culinary journey exploring the very best of their native country.

The menu starts with an amuse-bouche of **cuisses de grenouilles**; more commonly known as frog's legs. The quintessential French dish was born in the 12th century when French monks were ordered by church authorities not to eat meat. The monks cleverly turned to frogs, which they considered fish, and the delicacy was made popular when religious French peasants quickly followed suit. While the British have historically been adverse to the dish, even the fussiest eater will appreciate Jocelyn's interpretation which is served breaded and beautifully presented alongside a serving of tartar sauce - a subtle nod to the ubiquitous side for fish and chips.

To follow, a delicately plated dish of **escargots** is sautéed and dressed with the essential jus of garlic and parsley butter. It is rumoured that snails came into favour during the Middle Ages when the Church allowed their consumption on

days of abstinence. The three Michelin-starred interpretation is served outside of the shell and garnished with a royale of mushrooms and sautéed girolles.

The iconic **duck à l'orange** is available as a main and served with tangy slices of turnips soaked in vinegar and the restaurant's homemade orange marmalade. The first recorded French recipes combining the savoury meat with refreshing citrus flavours were published in the 19th century, however the practice of combining meat with a sweeter element was a standard during the Middle Ages up and held sway down to the end of the 17th century.

For true Francophiles, the stunning **Paris Brest** rounds off the Traditional French Lunch Hour Menu. A wispy ring of choux pastry filled with decadent praline butter cream and almonds, the Paris Brest was created in the late 19th century by Louis Durand at, whose patisserie was located in Maisons Laffitte, on the bicycle race route between Paris and Brest. The large ring-shaped eclairs were made to resemble bicycle wheels.

Explore the very best of French cuisine elegantly executed at Alain Ducasse at the Dorchester from 29th October to 15th November. The exceptionally priced set menu is served Tuesday to Friday and priced at £55 for 3 courses, 2 glasses of wine, half a bottle of mineral water and coffee or tea.

For further information please contact Jessica Wong at The Communications Store

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Open for lunch Tuesday–Friday and dinner from Tuesday–Saturday