

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

Tasting Menu

£285

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

*Saint-Jacques de plongée,
beurre blanc aux agrumes et caviar Kristal*

Aubergine, smoked sardine and lemon balm

Aubergine, sardine fumée et mélisse

Lobster medallion, chicken quenelles,
Périgord truffle and homemade semolina pasta

*Médaille de homard, quenelles de volaille,
truffe du Périgord et pâtes fraîches à la semoule
(supplement £15 for A La Carte menu only)*

Cornish turbot, courgette and sea thong marinated
with green anise, apricot

*Turbot des Cornouailles, courgette et haricots de mer
marinés à l'anis vert, abricot*

Grilled 'cœur de bœuf' tomato steak, capers and parsley,
Wagyu beef from Highlands

*Steak de cœur de bœuf grillé, câpres et persil,
Wagyu des Highlands*

Assortment of French cheeses

Sélection de fromages de France

Raspberries in their natural way,
sorrel and Espelette pepper

*Framboises au naturel,
oseille et piment d'Espelette*

Indulge in the *délicate* flavours of

Caviar

(5 grams minimum serving)

£8 per gram

Black Truffle

(3 grams minimum serving)

£8 per gram

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.

