

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

Tasting Menu

£285

Cep and wild mushroom broth, blackcurrant, oxalis and cocoa nibs

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Native lobster, artichoke, shiso and Périgord truffle
(supplement £30 for A La Carte menu only)

Dover sole, Tom's watercress, hazelnut and Agria

Saddle of venison from Rhug Estate studded with lardo delle Apuane, Kalibos cabbage and charred apple condiment

Assortment of French cheeses

Quince, crispy chestnut leaves, lightly smoked jus

Indulge in the *délicat*e flavours of

Caviar
(5 grams minimum serving)

£8 per gram

White Truffle
(3 grams minimum serving)

£20 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.

