

# Alain Ducassé at The Dorchester

## A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

## Tasting Menu

£285

Wild mushroom, 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

Mediterranean citrus with olive oil  
and confit seaweed

## Indulge in the *délicat*e flavours of

Caviar  
(5 grams minimum serving)

£8 per gram

White Truffle  
(3 grams minimum serving)

£26 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.

