

Alain Ducasse at The Dorchester

À la carte

APPETIZER - FISH OR MEAT - DESSERT

£215

Appetizers

Jerusalem artichoke, blood orange and fermented shallot

Cookpot of seasonal vegetable and fruit

- Hand-dived scallop, citrus beurre blanc and Kristal caviar (supplement £35)

Fish and Meat

Dover sole, Tom's watercress, hazelnut and Agria

- Native lobster, artichoke, shiso and Périgord truffle

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

Albufera-style Jaune des Landes chicken, leek 'à la ficelle' (supplement £35)

Cheeses

Assortment of French cheeses

£30

Colston Bassett Stilton

£30

Desserts

Mediterranean citrus with olive oil and confit seaweed

Persimmon in its natural way, clementine, ginger and timut pepper

Chocolate from our Manufacture in Paris, tonka bean and toasted brioche

- Baba like in Monte-Carlo

Tasting Menu

Jerusalem artichoke, blood orange and fermented shallot

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Native lobster, artichoke, shiso and Périgord truffle

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

5 COURSES £250

EXCLUDING THE NATIVE LOBSTER AND THE ASSORTMENT OF CHEESES

7 COURSES £285

Indulge in the *délicates* flavours of

Caviar

(5 grams minimum serving)

£8 per gram

Black truffle

(5 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.