

# Alain Ducasse at The Dorchester

## À la carte

APPETIZER - FISH OR MEAT - DESSERT

£215

### Appetizers

Jérôme Galis asparagus, wild morel and Arbois wine

Cookpot of seasonal vegetable and fruit

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

### Fish and Meat

Fillet of Cornish turbot, green pea from Provence and cardamom

- Lobster medallion, sweetbread, chicken quenelle with Périgord truffle and homemade semolina pasta

Pigeon from Jean-Jacques Boga, crapaudine beetroot, wild garlic and marigold

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

Yorkshire rhubarb, fennel and vanilla

Chocolate from our Manufacture in Paris, cocoa nib and toasted barley

- Baba like in Monte-Carlo

## Tasting Menu

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel and Arbois wine

Lobster medallion, sweetbread, chicken quenelle with Périgord truffle and homemade semolina pasta

Fillet of Cornish turbot, green pea from Provence and cardamom

Pigeon from Jean-Jacques Boga, crapaudine beetroot, wild garlic and marigold

Assortment of French cheeses

Mediterranean citrus with olive oil and confit seaweed

5 COURSES £250

EXCLUDING THE LOBSTER AND THE ASSORTMENT OF CHEESES

7 COURSES £285

Indulge in the  
*délicate flavours of*

Caviar  
(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.