

# Alain Ducassé at The Dorchester

## A la carte

APPETIZER - FISH OR MEAT - DESSERT

£110

APPETIZER - FISH - MEAT - DESSERT

£130

## Tasting Menu

£170

Dorset crab, celeriac and caviar

*Tourteau du Dorset, céleri et caviar*

Marinated sea bass

green peas, pistachios and nori

*Loup de mer mariné*

*petits pois, pistaches et nori*

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 applying for A La Carte menu only)

Roasted line-caught turbot, crapaudine beetroot, coffee

*Turbot de ligne rôti, betterave crapaudine et café*

Pigeon from Brittany,  
aubergine, sardine and lemon balm

*Pigeon de Bretagne*

*aubergine, sardine et mélisse*

Assortment of French cheeses

*Sélection de fromages de France*

Raspberry / shiso contemporary vacherin

*Vacherin contemporain framboise / shiso*

## 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 14% service charge will be added to your bill. All prices include VAT.

