

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£110

APPETIZER - FISH - MEAT - DESSERT

£130

Tasting Menu

£170

Hand-dived sea scallop, cauliflower, citrus and caviar
*Saint-Jacques de plongée,
chou-fleur, agrumes et caviar*

Marinated sea bass, green meat radish,
pistachio, samphire and Sichuan pepper
*Loup de mer mariné, radis vert,
pistache, salicorne et poivre de Sichuan*

Lobster medallion, chicken quenelles,
Périgord truffle and homemade semolina pasta
*Médailon de homard, quenelles de volaille,
truffe du Périgord et pâtes fraîches à la semoule*
(supplement £15 applying for A La Carte menu only)

Line-caught turbot, crapaudine beetroot, coffee
Turbot de ligne, 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

Chestnut / yuzu Mont Blanc
Mont Blanc châtaigne / yuzu

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.

