

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

*Bar 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, Jerusalem artichokes,
sunflower seeds, tarragon

*Turbot de ligne, topinambours,
graines de tournesol, estragon*

Saddle of venison, Kalibos cabbage and pumpkin

Selle de chevreuil, chou Kalibos et courge

Assortment of French cheeses

Sélection de fromages de France

Chestnut / yuzu Mont Blanc

Mont Blanc châtaigne / yuzu

Indulge in the *délicate flavours of*

Caviar

£8 per gram

(5 grams minimum serving)

White truffle

£26 per gram

(3 grams minimum serving)

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.

