

# Alain Ducassé

## at The Dorchester

### A la carte

APPETIZER - FISH OR MEAT - DESSERT £140  
TASTING MENU - 7 COURSES £195

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 to 3-course 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 £22 per gram  
(3 grams minimum serving)

Black truffle £10 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.

