

# Alain Ducassé at The Dorchester

## A la carte

APPETIZER - FISH OR MEAT - DESSERT

£150

## Tasting Menu

£210

Courgette, toasted almonds,  
delicate velouté with Kristal caviar  
*Courgette, amandes grillées,  
velouté léger au caviar Kristal*

Green asparagus from Provence  
nori and watercress sabayon  
*Asperge verte de Provence  
sabayon au nori et cresson*

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 for A La Carte menu only)

John Dory, spiny artichoke, shiso  
and pickled walnut  
*Saint-pierre, artichaut épineux,  
shiso et pickles de noix*

Farmhouse veal fillet,  
green pea and mint condiment  
*Filet de veau fermier  
condiment petits pois et menthe*

Assortment of French cheeses  
*Sélection de fromages de France*

Pineapple, galanga sorbet, kombu condiment  
*Ananas, sorbet galanga, condiment kombu*

## 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.

