

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*

Marinated raw sea bass, cucumber,
seaweed and cardamom
*Bar mariné à cru, concombre,
algues et cardamome*

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)

Cornish turbot, Swiss chard, girolles, blackcurrant
and torrefied hazelnut
*Turbot de Cornwall, blettes, girolles, cassis
et noisettes torréfiées*

Farmhouse veal fillet, aubergine,
oyster and buckwheat
*Filet de veau fermier, aubergine,
huître et sarrasin*

Assortment of French cheeses
Sélection de fromages de France

Strawberries, lemonade sorbet and olive oil
Fraises, sorbet limonade et huile d'olive

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.

