

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£150

Tasting Menu

£210

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

*Saint-Jacques de plongée,
beurre blanc aux agrumes et caviar Kristal*

Spiny artichoke, cuttlefish and plancton

Artichaut épineux, seiche et plancton

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 for A La Carte menu only)*

Cornish turbot, Jerusalem artichoke, watercress,
black truffle and hazelnut

*Turbot des Cornouailles, topinambour, cresson,
truffe noire et noisette*

Veal from Corrèze, crapaudine beetroot, rhubarb
and Kampot pepper

*Veau de Corrèze, betterave crapaudine, rhubarbe
et poivre de Kampot*

Assortment of French cheeses

Sélection de fromages de France

Blood orange, goat's milk and Argan oil

Orange sanguine, lait de chèvre et huile d'Argan

Indulge in the *délicate flavours of*

Caviar

(5 grams minimum serving)

£8 per gram

Black truffle

(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.

