

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

Tasting Menu

£285

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

*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, green asparagus from Provence, almond
and quinoa

*Saint-pierre, asperges vertes de Provence, amande
et quinoa*

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

Strawberries in their natural way, fennel sorbet
and yoghurt condiment

*Fraises au naturel, sorbet fenouil
et condiment yaourt*

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.

