

Alain Ducasse

at The Dorchester

À la carte

APPETIZER - FISH OR MEAT - DESSERT £215

Appetizers

- Jérôme Galis asparagus, wild morel and Arbois wine
- Cookpot of seasonal vegetable and fruit
- Hand-dived scallop, citrus beurre blanc and Kristal caviar (supplement £35)

Fish and Meat

- Fillet of Cornish turbot, green pea from Provence and wasabi
- Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta (supplement £35)
- Pigeon from Jean-Jacques Boga, crapaudine beetroot, wild garlic and marigold
- Albufera-style Jaune des Landes chicken, leek 'à la ficelle'

Cheeses

- Assortment of French cheeses £30
- Colston Bassett Stilton £30

Desserts

- Kumquat variation, pumpkin seed praline and lemon sorbet
- Yorkshire rhubarb, fennel and vanilla
- Chocolate from our Manufacture in Paris, cocoa nib and toasted barley
- Baba like in Monte-Carlo

Tasting Menu



5 COURSES £250
EXCLUDING THE LOBSTER AND THE ASSORTMENT OF CHEESES

7 COURSES £285

Indulge in the delicate 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.