

Alain Ducasse

at The Dorchester

PLAISIR

3 COURSES À LA CARTE MENU

£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

Milk-fed lamb from the Pyrénées, artichoke and borage

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

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel and Arbois wine

Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta

Fillet of Cornish turbot, green pea from Provence and wasabi

Pigeon from Jean-Jacques Boga, crapaudine beetroot, wild garlic and marigold

Assortment of French cheeses

Kumquat variation, pumpkin seed praline and lemon sorbet

PASSION

5 COURSES £250

EXCLUDING THE LOBSTER AND THE ASSORTMENT OF CHEESES

HARMONIE

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