

Alain Ducasse

at The Dorchester

PLAISIR

3 COURSES À LA CARTE MENU

£215

APPETIZERS

Trombetta courgette, smoked ricotta, Kalamata olive and rocket

Cookpot of seasonal vegetable and fruit

- Hand-dived scallop, citrus beurre blanc and Kristal caviar
[supplement £35]

FISH AND MEAT

Fillet of Cornish turbot, fennel, octopus, tomato with black lemon

- Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta
[supplement £35]

Pigeon from Jean-Jacques Boga, carrot, ginger and marigold

Farmhouse veal from Corrèze, aubergine, buckwheat and red shiso

CHEESES

Assortment of French cheeses

£30

Colston Bassett Stilton

£30

DESSERTS

Strawberry in its natural way, nettle and elderflower

Peach variation, sorrel and Voatsiperofery pepper

Soft / crunchy chocolate from our Manufacture in Paris and buckwheat, whisky sauce, cocoa sorbet

- Baba like in Monte-Carlo

TASTING MENU

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Trombetta courgette, smoked ricotta, Kalamata olive and rocket

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

Fillet of Cornish turbot, fennel, octopus, tomato with black lemon

Pigeon from Jean-Jacques Boga, carrot, ginger and marigold

Assortment of French cheeses

Strawberry in its natural way, nettle and elderflower

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

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