

Alain Ducasse

at The Dorchester

PLAISIR

3 COURSES À LA CARTE MENU

£215

APPETIZERS

Wild mushroom and parsley,
slightly smoked with pine tree, black garlic

Cookpot of seasonal vegetable and fruit

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

FISH AND MEAT

Fillet of Cornish turbot, crapaudine beetroot,
wasabi and sorrel

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

Saddle of venison from Rhug Estate,
butternut squash and bitter herbs

Farmhouse veal from Corrèze,
aubergine, buckwheat and red shiso

CHEESES

Assortment of French cheeses

£30

Colston Bassett Stilton

£30

DESSERTS

Chestnut and quince from Drôme medley

Plum in its natural way
with pine nuts in different textures

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

Wild mushroom and parsley,
slightly smoked with pine tree, black garlic

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

Fillet of Cornish turbot, crapaudine beetroot,
wasabi and sorrel

Saddle of venison from Rhug Estate,
butternut squash and bitter herbs

Assortment of French cheeses

Chestnut and quince from Drôme medley

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

White truffle
[3 grams minimum serving] £20 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