

Alain Ducasse

at The Dorchester

PLAISIR

3 COURSES À LA CARTE MENU

£215

APPETIZERS

Green asparagus and spelt from Provence, morel with 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, tenderstem broccoli, lemon and Champagne sabayon

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

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

Albufera-style Jaune des Landes chicken, leek 'à la ficelle'

CHEESES

Assortment of French cheeses £30

Colston Bassett Stilton £30

DESSERTS

Yorkshire rhubarb, goat curd and Kampot pepper

Blood orange with Campari condiment and tonic

Chocolate from our Manufacture in Paris, cereal and confit ginger

- Baba like in Monte-Carlo

TASTING MENU

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Green asparagus and spelt from Provence, morel with Arbois wine

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

Fillet of Cornish turbot, tenderstem broccoli, lemon and Champagne sabayon

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

Assortment of French cheeses

Yorkshire rhubarb, goat curd and Kampot pepper

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

Black 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