

Alain Ducasse

at The Dorchester

PLAISIR		TASTING MENU	
3 COURSES À LA CARTE MENU		£215	
APPETIZERS		Hand-dived scallop, citrus beurre blanc and Kristal caviar	
Souffléed courgette flower, nasturtium and escabeche reduction		Souffléed courgette flower, nasturtium and escabeche reduction	
Cookpot of seasonal vegetable and fruit		Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta	
Hand-dived scallop, citrus beurre blanc and Kristal caviar [supplement £35]		Fillet of Cornish turbot, heirloom tomato 'à la provençale' with basil and almond	
FISH AND MEAT		Marshland lamb from East Anglia, artichoke 'à la barigoule' with marjoram	
Fillet of Cornish turbot, heirloom tomato 'à la provençale' with basil and almond		Assortment of French cheeses	
Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta [supplement £35]		Raspberry in its natural way, polenta and vanilla	
Marshland lamb from East Anglia, artichoke 'à la barigoule' with marjoram		PASSION	
Dry aged beef, carrot and sorrel with Bordelaise sauce		5 COURSES £250	
		EXCLUDING THE LOBSTER AND THE ASSORTMENT OF CHEESES	
CHEESES		HARMONIE	
		7 COURSES £285	
Assortment of French cheeses		INDULGE IN THE DELICATE FLAVOURS OF	
Colston Bassett Stilton		Caviar [5 grams minimum serving]	£8 per gram
DESSERTS		Black truffle	£40 per dish
Raspberry in its natural way, polenta and vanilla			
Rhubarb from Kent, fennel and vanilla			
Chocolate from our Manufacture in Paris, cereal and confit ginger			
Baba like in Monte-Carlo		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	