Alain Ducasse *at The Dorchester*

PLAISIR
3 COURSES À LA CARTE MENU £215

APPETIZERS

Wild forest mushroom with nutty spelt
and bitter meadow herbs

Cookpot of seasonal vegetable and fruit

Hand-dived scallop, citrus beurre blanc
and Kristal caviar
(supplement £35)

FISH AND MEAT

Fillet of Cornish turbot,
tender potato, watercress and brown butter

Lobster medallion, chicken quenelle
with Périgord truffle and homemade semolina pasta
(supplement £35)

Saddle of venison from Rhug Estate,
butternut and grand veneur sauce

Albufera-style chicken breast
with leek 'à la ficelle'

CHEESES

Assortment of French cheeses	£30
Colston Bassett Stilton	£30

DESSERTS

Chestnut and blackcurrant Mont-Blanc

Fig from Solliès with crème fraîche and hibiscus

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

Wild forest mushroom with nutty spelt
and bitter meadow herbs

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

Fillet of Cornish turbot,
tender potato, watercress and brown butter

Saddle of venison from Rhug Estate,
butternut and grand veneur sauce

Assortment of French cheeses

Chestnut and blackcurrant Mont-Blanc

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