

Alain Ducassé

at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

Tasting Menu

£285

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

*Saint-Jacques de plongée,
beurre blanc aux agrumes et caviar Kristal*

Green asparagus from Provence, kumquat condiment
and Ivy House Farm whole milk

*Asperge verte de Provence, condiment kumquat
et lait entier Ivy House Farm*

Native lobster, artichoke, shiso and Périgord truffle

*Homard de nos côtes, artichaut, shiso et truffe du Périgord
(supplement £30 for A La Carte menu only)*

Cornish turbot, Kalibos cabbage, walnut, watercress,
sea urchin and plancton emulsion

*Turbot des Cornouailles, chou Kalibos, noix, cresson
émulsion d'oursin et plancton*

Milk-fed lamb from the Pyrénées, Jérôme Galis green peas,
geranium and smoked ricotta

*Agneau de lait des Pyrénées, petits pois de Jérôme Galis,
géranium et ricotta fumée*

Assortment of French cheeses

Sélection de fromages de France

Golden apple and cider, smoked raw cream,
Granny Smith and sweet clover sorbet

*Pomme Golden et cidre, crème crue fumée,
sorbet Granny Smith et mélilot*

Indulge in the *délicate 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 VAT.

