

# Alain Ducassé at The Dorchester

## A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

## Tasting Menu

£285

Cep and wild mushroom broth, blackcurrant, oxalis and cocoa nibs

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Native lobster, artichoke, shiso and Périgord truffle  
(supplement £30 for A La Carte menu only)

Dover sole, Tom's watercress, hazelnut and Agria

Farmhouse veal fillet, sweetbread, aubergine, oyster and buckwheat

Assortment of French cheeses

Quince, crispy chestnut leaves, lightly smoked jus

## Indulge in the *délicate* 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 VAT.

