

Alain Ducassé

at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£110

APPETIZER - FISH - MEAT - DESSERT

£130

Tasting Menu

£170

Caramelized celeriac, caviar and smoked eel
Céleri caramélisé, caviar et anguille fumée

Marinated Scottish langoustine
green peas and watercress
*Langoustine d'Écosse marinée
petits pois et cresson*

Lobster medallion, chicken quenelles,
Périgord truffle and homemade semolina pasta
*Médaille de homard, quenelles de volaille,
truffe du Périgord et pâtes fraîches à la semoule*
supplement £15

Turbot, sorrel and heritage radishes
Turbot, oseille et radis anciens

Farmhouse veal medallion
artichoke, chickpeas and sage
*Médaille de veau fermier
artichaut, pois chiches et sauge*

Assortment of French cheeses
Sélection de fromages de France

Raspberry and shiso contemporary vacherin
Vacherin contemporain à la framboise et shiso

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 14% service charge will be added to your bill. All prices include VAT.

