

Alain Ducassé

at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£150

Tasting Menu

£210

Broccoli in different textures
delicate Kristal caviar velouté
*Brocoli en différentes textures
velouté léger au caviar Kristal*

Asparagus from Provence
nori and watercress sabayon
*Asperge de Provence
sabayon au nori 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 for A La Carte menu only)

Line-caught turbot, salsify, razor clams
and black garlic
Turbot de ligne, salsifis, couteaux et ail noir

Fillet of beef, charred leek,
mustard and bone marrow condiment
*Filet de bœuf, poireau brûlé,
condiment moutarde/os à moelle*

Assortment of French cheeses
Sélection de fromages de France

Pineapple, galanga sorbet, kombu condiment
Ananas, sorbet galanga, condiment kombu

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.

