

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£110

APPETIZER - FISH - MEAT - DESSERT

£130

Tasting Menu

£170

Dorset crab, courgette, squid and caviar

Tourteau du Dorset, courgette, encornet et caviar

Marinated sea bass

Reine Claude plums and samphire

Loup de mer mariné

prune Reine Claude et salicorne

Lobster medallion, chicken quenelles,
Périgord truffle and homemade semolina pasta

*Médailлон de homard, quenelles de volaille,
truffe du Périgord et pâtes fraîches à la semoule*

(supplement £15 applying for A La Carte menu only)

Line-caught turbot, crapaudine beetroot, coffee

Turbot de ligne, betterave crapaudine et café

Pigeon from Brittany,
aubergine, sardine and lemon balm

Pigeon de Bretagne

aubergine, sardine et mélisse

Assortment of French cheeses

Sélection de fromages de France

Blackberry / mint contemporary vacherin

Vacherin contemporain mûre / menthe

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.

