

Alain Ducassé at The Dorchester

À la carte

APPETIZER - FISH OR MEAT - DESSERT £100
APPETIZER - FISH - MEAT - DESSERT £115

Tasting Menu

£150

Scottish langoustine, blackberry and nori
Langoustine d'Écosse, mûre et nori

Confit duck foie gras, grape, rocket and wasabi
Foie gras de canard confit, raisin, roquette et wasabi

'Sauté gourmand' of lobster and truffled chicken quenelles
Homard et quenelles de volaille truffées en sauté gourmand
supplement £10

Turbot, aubergine, shellfish and lemon balm
Turbot, aubergine, fruits de mer et mélisse

'Jaune des Landes' chicken, wild mushrooms, Swiss chard
Poulet 'Jaune des Landes', champignons sauvages, blettes

Assortment of French cheeses
Sélection de fromages de France

Exotic fruit contemporary vacherin
Vacherin contemporain aux fruits exotiques

Indulge in the *délicate flavours of*

Caviar £5 per gram
(5 grams minimum serving)

White truffle £15 per gram
(3 grams minimum serving)

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.

