

Alain Ducassé at The Dorchester

À la carte

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

Tasting Menu

£150

Poached, chilled Scottish langoustine,
pistachio and samphire condiment, pomegranate
*Langoustine d'Écosse pochée et rafraîchie,
condiment pistaches et salicorne, grenade*

Confit duck foie gras,
fermented salsify, nasturtium, toasted hazelnut
*Foie gras de canard confit,
salsifis fermentés, capucine et noisettes torréfiées*

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

Line-caught sea bass, Jerusalem artichoke,
Dorset watercress and shellfish
*Bar de ligne, topinambour,
cresson du Dorset et fruits de mer*

Roasted saddle of venison from Rhug Estate,
Kalibos cabbage and chestnut
*Selle de chevreuil rôtie de la maison Rhug,
chou Kalibos et marron*

Assortment of French cheeses
Sélection de fromages de France

Clementine - Tahitian vanilla 'Mont Blanc'
'Mont Blanc' à la clémentine et vanille de Tahiti

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.

