

Alain Ducassé at The Dorchester

A la carte

APPETIZER - FISH OR MEAT - DESSERT

£250

Tasting Menu

£285

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Green asparagus from Wye Valley,
kumquat condiment and Ivy House Farm whole milk

Native lobster, artichoke, shiso and Périgord truffle
(supplement £30 for A La Carte menu only)

Cornish turbot, green beans, almond
and confit wakame

Milk-fed lamb from the Pyrénées,
Jérôme Galis green peas,
geranium and smoked ricotta

Assortment of French cheeses

Golden apple and cider, smoked raw cream,
Granny Smith and sweet clover sorbet

Indulge in the *délicat*e 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.

