

# 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

*Saint-Jacques de plongée,  
beurre blanc aux agrumes et caviar Kristal*

Roasted cep, chestnut mousse and oxalis

*Cèpe rôti, mousse de châtaignes et oxalis*

Native lobster, artichoke, shiso and Périgord truffle

*Homard de nos côtes, artichaut, shiso et truffe du Périgord  
(supplement £30 for A La Carte menu only)*

Cornish turbot, Kalibos cabbage, hazelnut, watercress,  
sea urchin and plancton emulsion

*Turbot des Cornouailles, chou Kalibos, noisette, cresson  
émulsion d'oursin et plancton*

Pigeon from Anjou, crapaudine beetroot,  
bottarga and wasabi

*Pigeon d'Anjou, betterave crapaudine,  
poutargue et wasabi*

Assortment of French cheeses

*Sélection de fromages de France*

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

*Pomme Golden et cidre, crème crue fumée,  
sorbet Granny Smith et mélilot*

## Indulge in the *délicate flavours of*

Caviar

(5 grams minimum serving)

£8 per gram

White Truffle

(3 grams minimum serving)

£22 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.

