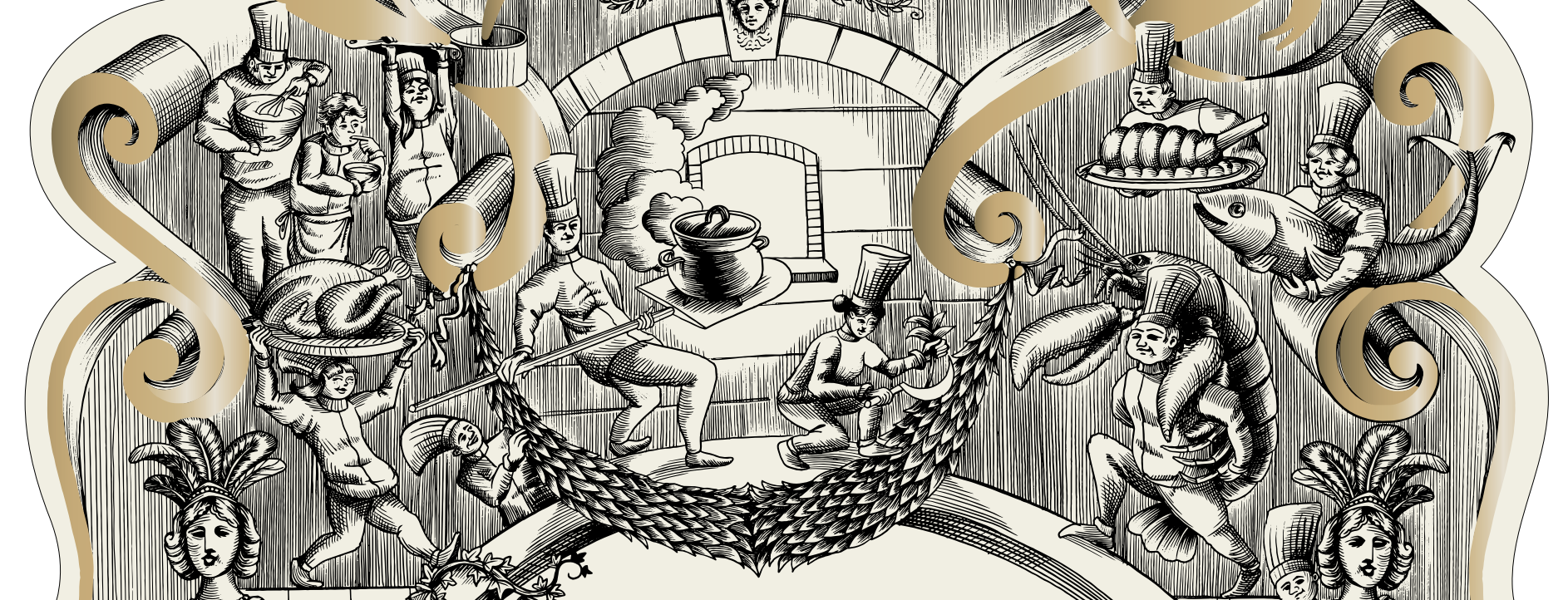




THE STARTERS

THE CEP TART €90

THE LANGOUSTINE STEW €124

THE CATHERINE DE MEDICI'S FOIE GRAS €96

THE BRIOCHE MARIE-ANTOINETTE CAVIAR €148



THE MAIN COURSES

THE SDO TURBOT DIEPPOISE SAUCE *for 2* €144/pers

THE LOBSTER AND SWEETBREADS VOL-AU-VENT €116

THE SEA BASS CHANTERELLES WALNUTS, WINE SABAYON €146

THE CHICKEN WITH SEASONAL VEGETABLES €114

THE MELBA PIGEON IN SALMIS SAUCE €120

THE GRAND VENEUR VENISON €106

THE FRESH AND MATURED CHEESES €38

LE MENU DE JEAN

FOUR HALF DISHES, CHEESE AND DESSERTS €340



"THE HISTORY OF GREAT FRENCH CUISINE
HAS ALWAYS MADE ME DREAM"

My culinary identity has been shaped by France its timeless heritage and its legendary chefs such as Antonin Carême, Auguste Escoffier and Jules Goffe.

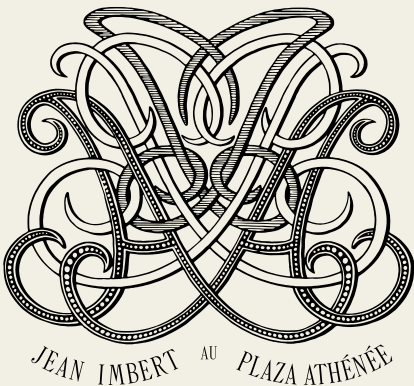
For my restaurant, I wanted to pay tribute to French cuisine through the flavours of yesteryear.

Enjoy the work of our artisans and producers as you discover a culinary vision that pays homage to Paris, the city of light and the city of celebration. It's accompanied by traditional French-style service under the careful direction of Denis Courtiade.

JEAN

"ONCE UPON A TIME"

- THE CATHERINE DE MEDICI'S FOIE GRAS Catherine de Medici was well-known to have a passion for fine dining, so we've included a version of this favourite French delicacy that's fit for royalty
- THE BRIOCHE MARIE-ANTOINETTE CAVIAR This light, airy brioche is named after Marie-Antoinette, famously reputed to have said "Let them eat cake!" when people protested a lack of bread.
- THE SDO TURBOT DIEPPOISE SAUCE Called water pheasant by the Romans, the size of turbot has led to many anecdotes over the ages about how it should be cooked. From Juvénal to Berchoux, from Brillat-Savarin to Grimod de La Reynière... to the design of a special cooking tool, the diamond-shaped turbotière. SDO is Jean's nod to his home region, Les Sables d'Or in Brittany.
- THE VOL-AU-VENT Whether you call it vol-au-vent or bouchée à la reine, this sumptuous recipe of delicate puff pastry with beatillos is a symbol of the grandeur of French haute cuisine. Under the First Empire, Antonin Carême perfected the puff pastry so well that one day it rose so high that one of the master's assistants exclaimed: "Look, Antonin, the cake is flying into the wind!"
- THE MELBA PIGEON IN SALMIS SAUCE Auguste Escoffier, chef at the Savoy in London, created the Melba Peach in 1892, as a tribute to the famous Austrian soprano singer Nellie Melba, who had invited him to a performance of Richard Wagner's opera "Lohengrin".
- THE GRAND VENEUR VENISON In the Middle Ages, a great nobleman's "Grand Veneur" was his master huntsman. Celebrating this prestigious role, grand veneur sauce's peppery, berry-tinged recipe is used to prepare large game to this day.



PRICES ARE SHOWN IN EUROS INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.
PLEASE NOTE THE HOTEL CANNOT ACCEPT PAYMENT BY CHEQUE.
ALL OUR BEEF IS SOURCED FROM FRANCE AND THE NETHERLANDS. OUR MUTTON, PORK AND POULTRY IS FROM FRANCE.
A VEGETARIAN MENU IS AVAILABLE UPON REQUEST.

)(*Dorchester Collection*