





BAR 228

STARTERS	Heirloom tiny tomatoes salad, burrata, basil 	29
	Niçoise style salad - with or without anchovies	48
	Caesar salad - with or without bacon	34
	With free-range chicken	45
	With fried chicken	49
	With blue lobster	72
	French onion soup with Comté	31
	Confit duck foie gras, red berries, marigold	39
	Smoked salmon, blinis, cream, lemon	35
	Caviar Kristal Gold by Maison Kaviari supplement (10g)	70
	Caviar Beluga by Maison Kaviari (30g), condiments, blinis	170
Caviar Kristal Gold by Maison Kaviari (30g), condiments, blinis	390	
SNACKING	Smash burger, French fries	49
	Comté and Prince de Paris ham croque-monsieur	45
	Chicken club sandwich, French fries - with or without bacon	49
	French omelet, salad 	35
	Sandwich baguette, ham, Comté	35

 Gluten-free dishes
 Vegetarian dishes

)C Dorchester Collection

BAR 228

MAIN COURSES	Courgette risotto, smoked mozzarella, basil  	42	
	Coquillettes, Comté - with or without ham 	36	
	Fish and chips, tartar sauce	49	
	Penne alla bolognese	47	
	Pan-seared catch of the day, virgin sauce 	68	
	Roasted Culoiselle free-range chicken 	67	
	Seared sirloin flap, potato purée with jus, peppercorn sauce 	55	
	Seared lamb chops, cooking jus	58	
	Grilled blue lobster, confit tomato, garlic, ginger	109	
	SIDE DISHES	Mixed salad  	12
		Quick-sauteed spinach leaves, with butter or steamed  	12
Seasonal vegetables, sautéed or steamed  		12	
Potatoes, French fries or mashed  		12	
Basmati rice  		12	
CHEESES & DESSERTS		Selection of matured cheeses 	29
	Peach 	28	
	Macadamia	28	
	Mango 	28	
	Fresh fruit plate  	28	
	Vanilla 'Crème brûlée'	22	
	Cedric Grolet's sculpted fruits assortment - three pieces	35	

Clémentine Bouchon, Amaury Bouhours, Cedric Grolet and their teams

THE PRICE IS IN EUROS INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION
 ALL MEAT IS SOURCED FROM FRANCE AND CURED MEAT FROM SPAIN. ALLERGY INFORMATION IS
 AVAILABLE UPON REQUEST.

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