BAR 228

STARTERS

Artichokes, parmesan and black truffle salad	33
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, apple, Timut pepper	39
Smoked salmon, blinis, cream, lemon	35
Caviar Kristal Gold by Maison Kaviari supplement (10g)	70
Caviar Kristal Gold by Maison Kaviari (30g), condiments, blinis	170
Caviar Beluga by Maison Kaviari (30g), condiments, blinis	390

SNACKING

Smash burger, French fries	49
Comté and Prince de Paris ham croque-monsieur	49
Chicken club sandwich, French fries - *with or without bacon*	49
French omelet, salad	35
Sandwich baguette, ham, Comté	35

Gluten-free dishes
Vegetarian dishes

Dorchester *Collection*

BAR 228

MAIN COURSES

Seasonal mushroom and hazelnut risotto	36
Coquillettes, Comté and black truffle - *with or without ham*	49
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, béarnaise sauce	55
Seared lamb chops, cooking jus	58
Grilled blue lobster, tangy zabaglione	119
Black truffle supplement 5g	20
Black truffle supplement 10g	39

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
Mango	28
Almond	28
Red apple	28
Fresh fruit plate	28
Vanilla 'Crème brûlée	22
Vanilla Saint-Honoré	28
Cedric Grolet's sculpted fruits assortment - *three pieces*	35

Clémentine Bouchon, Amaury Bouhours, Cedric Grolet and their teams

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.
WE GUARANTEE THE ORIGIN OF ALL OUR MEAT, FISH AND MOLLUSC, AVAILABLE UPON REQUEST.
IF YOU SUFFER ANY FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.

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