

# Alain Ducassé at The Dorchester

## A la carte

APPETIZER - FISH OR MEAT - DESSERT

£150

## Tasting Menu

£210

Hand-dived scallop, citrus beurre blanc  
and Kristal caviar

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

Beetroot, mackerel and wasabi

*Betterave, maquereau et wasabi*

Lobster medallion, chicken quenelles,  
Périgord truffle and homemade semolina pasta

*Médaille de homard, quenelles de volaille,  
truffe du Périgord et pâtes fraîches à la semoule  
(supplement £15 for A La Carte menu only)*

Cornish turbot, Kalibos cabbage, chestnut  
and clementine

*Turbot de Cornwall, chou Kalibos, châtaigne  
et clémentine*

Saddle of Denbighshire venison, butternut squash  
and kombu

*Selle de chevreuil de Denbighshire, courge  
et kombu*

Assortment of French cheeses

*Sélection de fromages de France*

Vassout pear, curd and citron sorbet

*Poire Vassout, caillé et sorbet cédrat*

## 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.

