

# EPICUREAN JOURNEY

£950

Embark on an extraordinary odyssey guided by  
Executive Chef John Williams MBE.

Each variety shall be showcased with liturgical attention to detail,  
revealing the nuances and subtleties of their character.

Steak Tartare, Imperial Caviar

Oyster, Champagne and Platinum Caviar



30g Royal Belgian Beluga

30g Royal Belgian Golden Oscietra

30g Royal Belgian Oscietra

30g Royal Belgian Platinum



Opalyse Crème Fraiche, Royal Belgian Oscietra

This menu serves two guests and  
dietary requirements cannot be catered for.

# C A V I A R

## Royal Belgian Platinum

30g	£145
50g	£236

Royal Belgian Caviar has a fresh intense ripeness with top notes and an undertone of almond oil and rich tannins.

## Royal Belgian Oscietra

30g	£175
50g	£290

Producing its eggs after 8 years, Royal Belgian Oscietra has an earthy flavour with a taste of crustaceans, a buttery sweet bouquet and a saline after taste.

Historically the egg is smaller than Beluga Caviar, but with increased farming, the egg size can sometimes be almost as large as its mighty cousin Beluga.

## Royal Belgian Beluga

30g	£402
50g	£750

Considered as the King of Caviar, Beluga is rare as it takes 12 years to produce its eggs. Steely grey in colour, it is often the largest egg with notes of walnuts and cream with hints of both the sea and the finest quality salt.

Please inform your waiter should you have any dietary requirements or would like to review our allergen menu.

# CHAMPAGNE

	Vintage	Glass 150ml	Bottle 750ml
<b>HENRIOT</b>			
Henriot, “Hemera”	2008	£56	£280
<b>DOM PERIGNON</b>			
Dom Perignon, Brut	2015	£75	£490
Dom Perignon, Rosé	2009	£120	£690
<b>RUINART</b>			
Dom Ruinart, Blanc de Blancs	2010	£95	£470
<b>KRUG</b>			
Krug, “Grande Cuvée” <i>172<sup>ème</sup> Édition</i>	NV		£530
Krug, Rosé <i>27<sup>ème</sup> Édition</i>	NV		£660
<b>CHAMPAGNE OF THE MONTH</b>			
Perrier-Jouët, Grand Brut	NV	£32	£150
Perrier-Jouët, Blason Rosé	NV	£38	£175
Perrier-Jouët, Blanc de Blancs	NV	£44	£205
Perrier-Jouët, Belle Époque Brut	2015	£78	£365
Perrier-Jouët, Belle Époque Rosé	2014		£560
Perrier-Jouët, Belle Époque Blanc de Blancs	2017		£820

Should a vintage be no longer available, we will offer a suitable alternative.

All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to the bill.

The Ritz London supports local farmers and food suppliers to celebrate the bounty of farm and sea produce from all over the United Kingdom and beyond. We like, where possible, to use sustainable, zero-mile, quality ingredients throughout our menus.

The Ritz London are supporters of Fair Trade and Rainforest Alliance Teas and Coffees.

Hildon Natural Mineral water is environmentally friendly and sustainably sourced in the UK.

## ALCOHOL BY VOLUME

For the benefit of our guests,  
a guideline of the alcoholic strength of all beverages is as follows:

Champagne	12%-13%	Ricard	45%
White Wine	11%-14%	Sherry	16%-18%
Red Wine	12%-15%	Gin	37%-48%
Beers	3%-8%	Vodka	37%-40%
Vermouth	14%-18%	Rum	40%-63%
Campari	25%	Whiskies	40%-54%
Pernod	40%	Cognac	35%-53%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003,  
the measures for the sale of spirits available at The Ritz Hotel are served in 50ml,  
Wines are available in 175ml and Champagne at 150ml as standard.

Smaller measures of wine and spirits are available upon request.