THE EPICUREAN JOURNEY

*The Epicurean menu demonstrates the love and knowledge of gourmet food
and fine wine, dedicated to the gourmand who takes pleasure in enjoying and
exploring luxurious food.*
*Escoffier, the king of chefs and chef of kings,
who partnered with Cesar Ritz, had a mantra;*
"Good food and good cooking is the foundation of all happiness"

FIVE COURSE EXPERIENCE

£199

Enhance your Epicurean Journey with five glasses of wine
selected to pair with your Epicurean journey.

Classic Wine Selection	£117
Fine Wine Selection	£221
Prestige Wine Selection	£700

SEVEN COURSE EXPERIENCE

£221

Enhance your Epicurean Journey with six glasses of wine
selected to pair with your Epicurean journey.

Classic Wine Selection	£140
Fine Wine Selection	£254
Prestige Wine Selection	£750

*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.*
.

FIRST COURSES

Dorset Crab
Crème Fraiche and Imperial Caviar
£50

Langoustine
À la Nage and Bronze Fennel
£55

Ballotine of Duck Liver
Cherry and Pistachio
£42

Roast Quail
Hazelnut and Verjus
£45

Pea Velouté
Smoked Bacon and Pecorino
£40

MAIN COURSES

Wild Sea Bass
Saffron and Menton Lemon
£64

Cornish Turbot
"Ton Sur Ton"
£85

Suffolk Lamb
Roscoff Onion and Mint
£65

Brittany Pigeon
Apricot and Smoked Almond
£65

Fillet of Veal
English Pea and Lovage
£68

ARTS DE LA TABLE

*The timeless dining tradition of table side service, paying homage to classic dishes
and displaying the perfect harmony between the kitchen and service.*

*Serves 2 guests
Please allow 40 minutes preparation time*

Dover Sole
Sentiments of the Sea
£170

Beef Wellington
Hen of the Wood and Périgord Truffle
£150

DESSERT

Ritz Chocolate Soufflé
Vanilla Chantilly
£27

The Ritz Signature Chocolate
Hazelnut and Fudge
£27

Vanilla and Almond Praline
Dulcey and Banana Ice Cream
£27

Rum Soaked Baba
Exotic Fruits and Vanilla
£27

English Strawberry
Lemon Verbena and Lime
£27

ARTS DE LA TABLE

*What started as a mistake turned into a legendary dessert created
by Henri Carpentier in 1895 whilst preparing a dessert for the
Prince of Wales, the future King Edward VII of England.*

Crêpe Suzette
Serves 2 guests
£65

*In the early 20th century, sweet and savoury dishes begun to be served separately
instead of as a joint culinary experience.*

*Cheese, therefore, became the perfect course to neutralise
your palate prior to ending your meal with something sweet.*

Selection of Artisan Cheese
Served from our Trolley
£33

THE RITZ RESTAURANT

Our Spring menu has been carefully curated to define a style, a certain feeling, sensation, and taste. Throughout our menu you will find dishes that epitomize true gastronomy and purity.

"We taste first with our eyes! Experimentation will steer you from the path of 'failure' to the one marked success"
Chef John Williams MBE

CHAMPAGNE OF THE MONTH

	150ml	750ml
Veuve Clicquot, Yellow Label NV	£29	£135
Veuve Clicquot, Rosé NV	£33	£155
Veuve Clicquot, Extra Brut Extra Old NV	£39	£180
Veuve Clicquot, La Grande Dame 2018	£69	£320
Veuve Clicquot, La Grande Dame Rosé 2015		£460

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.