THE EPICUREAN JOURNEY

Available before 13:45 at Lunch and 20:45 at Dinner

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	£264
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.

To augment your dining experience, this menu including dietary amendments must be enjoyed by the entire table. Kindly note that not all dietary requests can be catered for.

FIRST COURSES

Dorset Crab Crème Fraiche and Imperial Caviar £50

Langoustine À la Nage and Bronze Fennel £55

> Ballotine of Duck Liver Damson and Pistachio £42

Roast Quail Hazelnut and Verjus £45

Potato Vichyssoise Smoked Bacon and Comté £40

MAIN COURSES

Wild Sea Bass Spiced Carrot and Vadouvan £64

> Cornish Turbot "Ton Sur Ton" £85

Suffolk Lamb Black Garlic and Mint £65

Brittany Pigeon Cassis and Smoked Walnut £65

Fillet of Veal Wild Mushroom 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 Madeira and Périgord Truffle £150

Dessert

Ritz Chocolate Soufflé Vanilla Chantilly

£27

The Ritz Signature Chocolate Hazelnut and Fudge £27

Brillat-Savarin Cheesecake Prune, Pear and Armagnac £27

Rum Soaked Baba Exotic Fruits and Vanilla £27

Fig Tart Ritz Honey and Orange £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