

# THE EPICUREAN JOURNEY

*Available before 20:45*

*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

£256

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

£278

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.*

*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.*

*All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.  
A £57 per person entertainment charge will apply when dining from the A La Carte Menu.  
Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus.*

## 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

Pea Velouté  
Smoked Bacon and Pecorino  
£40

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## MAIN COURSES

Wild Sea Bass  
Saffron and Menton Lemon  
£64

Cornish Turbot  
“Ton Sur Ton”  
£85

Suffolk Lamb  
Kalamata Olive and Basil  
£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

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## DESSERT

Ritz Chocolate Soufflé  
Vanilla Chantilly  
£27

The Ritz Signature Chocolate  
Hazelnut and Fudge  
£27

Brillat-Savarin Cheesecake  
Peach and Lemon Verbena  
£27

Rum Soaked Baba  
Exotic Fruits and Vanilla  
£27

English Strawberry  
Chamomile and Lemon  
£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 20<sup>th</sup> century, sweet and savoury dishes began 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

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