

# 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

£273

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

£293

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.*

*All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.  
A £58 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 Crème Fraiche  
£40

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## MAIN COURSES

Wild Sea Bass  
Saffron and Menton Lemon  
£64

Cornish Turbot  
“Ton Sur Ton”  
£85

Suffolk Lamb  
Courgette and Basil  
£65

Brittany Pigeon  
“Bordelaise”  
£68

Fillet of Veal  
White Asparagus and Truffle  
£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

Macadamia  
Pompona Vanilla and Dulcey Chocolate

£27

Brillat-Savarin Cheesecake  
Prune, Pear and Armagnac

£27

Rum Soaked Baba  
Exotic Fruits and Vanilla

£27

Wild Strawberry  
Tahitian Vanilla, Yoghurt and Pink Peppercorn

£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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