

# 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

£182

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

Classic Wine Selection	£108
Fine Wine Selection	£200
Prestige Wines Selection	£330

## SEVEN COURSE EXPERIENCE

£202

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

Classic Wine Selection	£128
Fine Wine Selection	£240
Prestige Wines Selection	£400

*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.*

*Please inform your waiter should you have any dietary requirements or would like to review our Allergen, Vegan or Vegetarian menus.*

## FIRST COURSES

Cornish Sea Bass  
Mussel and Vadouvan  
£46

Dorset Crab  
Crème Fraiche and Imperial Caviar  
£50

Langoustine  
À la Nage and Bronze Fennel  
£55

Ballotine of Duck Liver  
Damson and Pistachio  
£42

Jerusalem Artichoke  
Hazelnut and Truffle  
£43

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## MAIN COURSES

Cornish Turbot  
"Ton Sur Ton"  
£81

Native Lobster  
Spiced Carrot and Lemon Verbena  
£88

Cutlet of Suffolk Lamb  
Roscoff Onion and Mint  
£64

Hay Aged Duck  
Apricot and Lavender  
£66

Sika Deer  
Parsnip and Juniper  
£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*

Hay Aged Bresse Duck  
Cassis and Almond  
£140

Beef Wellington  
Hen of the Wood and Périgord Truffle  
£150

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## DESSERT

Ritz Chocolate Soufflé  
Vanilla Chantilly  
£27

The Ritz Signature Chocolate  
Tonka and Cocoa Nib  
£27

Menton Lemon  
Yoghurt and Honey  
£27

Vanilla Rice Pudding  
Poached Rhubarb and Ginger Ice Cream  
£27

Banana Soufflé  
Milk Chocolate and Hazelnut  
£27

Chestnut and Truffle Mont Blanc  
Caramelised Pear and Rum  
£40

## 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*  
£62

*In the early 20<sup>th</sup> 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

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## THE RITZ RESTAURANT

*Our Autumn 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

	<i>150ml</i>	<i>750ml</i>
Henriot, Rosé NV	£24	£120
Henriot, Blanc de Blancs NV	£28	£140
Henriot, Vintage 2012	£36	£180
Henriot, Cuvée Hemera 2008	£56	£280

*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.*

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