

## 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

	<i>150ml</i>	<i>750ml</i>
Billecart-Salmon, Brut Réserve NV	£26	£130
Billecart-Salmon, Blanc de Blancs Grand Cru NV	£30	£150
Billecart-Salmon, Rosé NV	£30	£150
Billecart-Salmon, Nicolas François Brut 2008		£360
Billecart-Salmon, Louis Salmon Blanc de Blancs 2008		£380
Billecart-Salmon, Elisabeth Salmon Rosé 2012	£60	£420
Billecart-Salmon, Le Clos Saint-Hilaire 2006		£890

*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.*

*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.*

## THE EPICUREAN JOURNEY

*Available before 13:45*

*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

£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.*

*Kindly note that gueridon service is not available on the Restaurant Terrace.*

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## FIRST COURSES

Dorset Crab  
Crème Fraiche and Imperial Caviar  
£50

Langoustine  
À la Nage and Bronze Fennel  
£55

Ballotine of Duck Liver  
Sour Cherry and Pistachio  
£42

Wild Garlic Vichyssoise  
Cornish Yarg and Chive  
£40

Roast Quail  
Jerusalem Artichoke and Hazelnut  
£45

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## MAIN COURSES

Wild Sea Bass  
Courgette and Menton Lemon  
£64

Cornish Turbot  
"Ton Sur Ton"  
£81

Suffolk Lamb  
Aubergine and Black Garlic  
£65

Fillet of Veal  
White Asparagus and Lovage  
£68

Bresse Pigeon  
English Pea 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*

Roast Monkfish  
Artichoke and Mussel  
£150

Beef Wellington  
Hen of the Wood and Périgord Truffle  
£150

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## DESSERTS

Ritz Chocolate Soufflé  
Vanilla Chantilly  
£27

The Ritz Signature Chocolate  
Salted Hazelnut  
£27

Menton Lemon  
Yoghurt and Honey  
£27

Vanilla Rice Pudding  
Poached Rhubarb and Ginger Ice Cream  
£27

Caramelised Apple Tart  
Roast Vanilla and Lemon Thyme  
£27

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