

## 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	£110
Fine Wine Selection	£205
Prestige Wines Selection	£340

### SEVEN COURSE EXPERIENCE

£202

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

Classic Wine Selection	£131
Fine Wine Selection	£246
Prestige Wines Selection	£410

*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

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

Heirloom Tomato  
Black Olive and Basil  
£40

Roast Quail  
Verjus 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  
Morel Mushroom and Lovage  
£68

Bresse Pigeon  
Smoked Beetroot and Blackberry  
£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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## DESSERT

Ritz Chocolate Soufflé  
Vanilla Chantilly  
£27

The Ritz Signature Chocolate  
Salted Hazelnut  
£27

Champagne Poached Peach  
Almond Parfait and Vanilla  
£27

Kentish Strawberries and Cream  
Rose and Timut Pepepr  
£27

Caramelised Apple Tart  
Roast Vanilla and Lemon Thyme  
£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*  
£62

*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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## THE RITZ RESTAURANT

*Our Summer 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

	150ml	750ml
Taittinger, Réserve Brut NV	£26	£130
Taittinger, Prestige Rosé NV	£30	£150
Taittinger, Vintage 2015	£38	£190
Taittinger, Comtes de Champagne 2012	£65	£360
Taittinger, Comtes de Champagne Rosé 2011		£640

*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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