THE RITZ RESTAURANT

THE RITZ LONDON

SAMPLE MENUS

Executive Chef John Williams MBE

Head Chef Deepak Mallya

BREAKFAST

TEA AND COFFEE

Ritz Blend Filter Coffee	9.50
Single Espresso	8.50
Double Espresso	9.50
Flat White	9.50
Cappuccino	9.50
Café Latte	9.50
Ritz Royal English Breakfast	9.50
Earl Grey	9.50
Organic Darjeeling	9.50
Fresh Mint	9.50
Organic Dragon Well	9.50
Ceylon Orange Pekoe	9.50
Chamomile	9.50

CHILLED JUICE

Orange Juice	9
Grapefruit Juice	9
Apple Juice	9
Pineapple Juice	9
Cranberry Juice	9

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

BREAKFAST

CHILLED JUICE · CONTINUED

Carrot Juice	9
Tomato Juice	9

SIGNATURE JUICE

Ginger, apple and lemon juice	9
Turmeric and Ginger Shot	9
Green Juice Celery, Pineapple and Cucumber	15
Energiser Juice Orange, Carrot and Ginger	15

CHAMPAGNE

	150ml / 750ml
Barons de Rothschild, 'Réserve Ritz' Brut NV	25 / 115
Barons de Rothschild, 'Réserve Ritz' Rosé NV	27 / 125

A LA CARTE

Traditional English Breakfast Eggs, Back Bacon, Cumberland Sausage, Grilled Mushrooms and Vine Tomatoes	37
⊡ Vegetarian English Breakfast Eggs, Vegetarian Sausage, Grilled Mushrooms, Vine Tomatoes and Hash Brown	37
Three Egg Omelette Ham and Cheese or Mixed Vegetables	28
Eggs Benedict Ham, Asparagus and Hollandaise	29

⊡ VEGETARIAN ⊙ VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

BREAKFAST

A LA CARTE · CONTINUED

Eggs Royale Smoked Salmon, Asparagus and Hollandaise	30
Smoked Haddock Kedgeree	34
Grilled Kippers, Salted Butter	28

LIGHT AND HEALTHY

⊡ Natural or Fruit Yoghurt	8
⊙ Fruit Platter of Mango, Melon, Pineapple and Berries	22
⊙ Mixed Seasonal Berries	14
⊡ Crushed Avocado Sourdough Toast, Feta, Mixed Seeds and Chilli	25
Scottish Smoked Salmon Cottage Cheese and Chives or Scrambled or Poached Egg	29
⊡ Goat's Cheese, Ritz Honey and Walnuts	14

SWEET

⊡ French Toast Compote and Butterscotch Sauce	22
⊡ American Pancakes Maple Syrup and Seasonal Berries	25

TRUFFLE AND CAVIAR

⊡ Three Egg Omelette or Scrambled Eggs with Périgord Truffle	92

⊡ VEGETARIAN ⊙ VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

BREAKFAST

Royal Belgian caviar, 30g / 50g

Royal Belgian Platinum Caviar — 145 / 236
Intense ripeness, an undertone of almond oil and rich tannins

Royal Belgian Oscietra Caviar — 175 / 290
Earthy flavour with a taste of crustaceans, saline after taste

Royal Belgian Beluga Caviar — 402 / 750
Notes of walnuts and cream, hints of the sea

GRAINS

- Oatmeal Porridge — 10
- Honey Toasted Granola — 14
  Greek Yoghurt, Seasonal Berries and Seeds
- Chia Pudding — 15
  Dates, Prunes, Almonds, Seeds, Vanilla Crème Cru
- Selection of Cereal — 9
  Special K, Cornflakes, Bran Flakes, All Bran, Rice Krispies, Coco Pops, Weetabix, Frosties, Muesli, Granola

BAKERY

- Toasted White or Wholemeal Bread — 8
  Selection of Preserves
- Toasted Sourdough Bread — 10
  Selection of Preserves
- Breakfast Rolls — 8
  Selection of Preserves
- Ritz Pastry Selection — 18
- Pain Au Chocolat — 6
- Butter Croissant — 6

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

BREAKFAST

BAKERY · CONTINUED

⊡ Strawberry and Vanilla Viennoiserie	6

A minimum spend of £55 per person applies.

⊡ VEGETARIAN ⊙ VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

A LA CARTE

FIRST COURSES

Dorset Crab Crème Fraiche and Imperial Caviar	50
Langoustine À la Nage and Bronze Fennel	60
Ballotine of Duck Liver Damson and Pistachio	42
Roast Quail Celeriac and Verjus	45
Delica Pumpkin Vadouvan and Cavolo Nero	40

MAIN COURSES

Wild Sea Bass Mussel and Salsify	64
Cornish Turbot Coco Bean and Brown Butter	85
Dorset Lamb Roscoff Onion and Mint	65
Yorkshire Grouse Walnut and Fig	68
Fillet of Veal Wild Mushroom and Truffle	68

ARTS DE LA TABLE

SERVES 2 GUESTS

Dover Sole Sentiments of the Sea	170

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

A LA CARTE

ARTS DE LA TABLE · CONTINUED

Beef Wellington 150
Madeira and Périgord Truffle

The timeless dining tradition of table side service, paying homage to classic dishes and displaying the perfect harmony between the kitchen and service. Please allow 40 minutes preparation time.

DESSERT

Ritz Chocolate Soufflé 27
Vanilla Chantilly

Signature Chocolate 27
Buckwheat and Coffee

Mille-Feuille 27
Malt Whisky, Vanilla and Caramel

Coconut Mousseline 27
Compressed Pineapple and White Rum

Mont Blanc 27
Chestnut, Rum and Pear

ARTS DE LA TABLE — SERVES 2 GUESTS

Crêpe Suzette 65

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.

CHEESE

Selection of Artisan Cheese 33
Served from our Trolley

In the early 20th 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.

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

A LA CARTE

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

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

THE EPICUREAN JOURNEY

Available before 13:45 at Lunch and 20:45 at Dinner

FIVE COURSE EXPERIENCE 215

Dorset Crab
Crème Fraiche and Imperial Caviar

Ballotine of Duck Liver
Damson and Pistachio

Cornish Turbot
Mussel and Salsify

Fillet of Veal
Chestnut and Périgord Truffle

Mango
Passion Fruit and Moscato d'Asti

Mont Blanc
Chestnut, Rum and Pear

Enhance your Epicurean Journey with five glasses of wine selected to pair with your Epicurean Journey. Classic Wine Selection £125. Fine Wine Selection £235. Prestige Wine Selection £725.

SEVEN COURSE EXPERIENCE 235

Dorset Crab
Crème Fraiche and Platinum Caviar

Ballotine of Duck Liver
Damson and Pistachio

Wild Sea Bass
Borlotti Bean and Espelette

Agnolotti
Parmesan and Truffle

Chestnut Fed Pigeon
À la Presse

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

THE EPICUREAN JOURNEY

SEVEN COURSE EXPERIENCE · CONTINUED

Mango
Passion Fruit and Moscato d'Asti

Signature Chocolate
Buckwheat and Coffee

Enhance your Epicurean Journey with six glasses of wine selected to pair with your Epicurean Journey. Classic Wine Selection £150. Fine Wine Selection £280. Prestige Wine Selection £870.

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. A £58 per person entertainment charge will apply Friday and Saturday evenings.

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

THREE COURSE LUNCH

Monday - Friday, lunchtime only

THREE COURSE MENU

120

FIRST COURSES

Orkney Scallop, Avocado and Citrus

Delica Pumpkin, Vadouvan and Cavolo Nero

Wild Sea Bass, Borlotti Beans and Espelette

MAIN COURSES

John Dory, Mussel and Salsify

Dorset Lamb, Roscoff Onion and Mint

Brittany Pigeon, Walnut and Fig

DESSERTS

Mille-Feuille, Vanilla and Caramel

Bramley Apple and Blackberry Soufflé, Vanilla Chantilly

Selection of Artisan Cheese

Supplement Course £16, Additional Course £33. This menu is only available during lunchtime Monday - Friday.

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

ARTS DE LA TABLE

ARTS DE LA TABLE MENU

Cornish Turbot
Mussel and Salsify

Beef Wellington
Madeira and Périgord Truffle

Mango
Passion Fruit and Moscato d'Asti

Crêpe Suzette

Only limited dietary requirements can be catered to and must be served to the entire table.

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

LIVE AT THE RITZ

The Ritz Restaurant, autumn menu

CHAMPAGNE OF THE MONTH

150ml / 750ml

Laurent-Perrier, Héritage NV	34 / 160
Laurent-Perrier, Cuvée Rosé NV	38 / 175
Laurent-Perrier, Vintage 2018	42 / 195
Laurent-Perrier, Grand Siècle Iteration No.26 MV	78 / 365
Laurent-Perrier, Alexandra Rosé 2012	695

THE EPICUREAN JOURNEY

AVAILABLE BEFORE 20:45

Five Course Experience	273
Seven Course Experience	293

Enhance your Epicurean Journey with five glasses of wine selected to pair with your Epicurean journey. Classic Wine Selection £125. Fine Wine Selection £235. Prestige Wine Selection £725. With six glasses for the seven course experience, Classic Wine Selection £150, Fine Wine Selection £280, Prestige Wine Selection £870. This menu including dietary amendments must be enjoyed by the entire table.

FIRST COURSES

Dorset Crab Crème Fraiche and Platinum Caviar	50
Langoustine À la Nage and Bronze Fennel	60
Ballotine of Duck Liver Damson and Pistachio	42
Roast Quail Celeriac and Verjus	45

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

LIVE AT THE RITZ

FIRST COURSES · CONTINUED

Delica Pumpkin 40
Vadouvan and Cavolo Nero

MAIN COURSES

Wild Sea Bass 64
Mussels and Salsify

Cornish Turbot 85
Brown Butter and Coco Bean

Dorset Lamb 65
Roscoff Onion and Mint

Yorkshire Grouse 68
Walnut and Fig

Fillet of Veal 68
Chestnut and Perigord Truffle

ARTS DE LA TABLE — SERVES 2 GUESTS

Dover Sole 170
Sentiments of the Sea

Beef Wellington 150
Madeira and Périgord Truffle

The timeless dining tradition of table side service, paying homage to classic dishes and displaying the perfect harmony between the kitchen and service. Please allow 40 minutes preparation time.

DESSERTS

Ritz Chocolate Soufflé 27
Vanilla Chantilly

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

LIVE AT THE RITZ

DESSERTS · CONTINUED

Signature Chocolate 27
Buckwheat and Coffee

Mille-Feuille 27
Malt Whisky, Vanilla and Caramel

Coconut Mousseline 27
Compressed Pineapple and White Rum

Mont Blanc 27
Chestnut, Rum and Pear

ARTS DE LA TABLE

SERVES 2 GUESTS

Crêpe Suzette 65

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.

CHEESE

Selection of Artisan Cheese 33
Served from our Trolley

In the early 20th 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.

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.

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.

VEGETARIAN AND VEGAN

FIRST COURSES

Heirloom Beetroot — 30
Goat's Cheese and Avocado

Cornish Celeriac — 33
Hazelnut and Vin Jaune

MAIN COURSES

Courgette Flower — 40
Couscous and Menton Lemon

Potato — 40
English Asparagus and Morel

DESSERTS

Dark Chocolate Ganache — 27
Pineapple and Coconut

Bramley Apple and Blackberry Soufflé — 27
Vanilla Chantilly. Only suitable for Vegetarians

VEGETARIAN VEGAN

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to the bill.