

<https://www.privatediningrooms.co.uk/restaurant/alain-ducasse-at-the-dorchester/>



ALAIN DUCASSE AT THE DORCHESTER

PRIVATE DINING

PRIVATE DINING

Experience fine dining with **incomparable contemporary French cuisine** and **impeccable service** at Alain Ducasse at The Dorchester. The restaurant boasts **two unique private dining rooms** providing the ideal setting for a corporate event or a more intimate gathering of friends or family. For a private dining enquiry, please contact Anaïs Malet, our Events Manager, at anais.malet@alainducasse-dorchester.com or on +44 (0) 207 319 7384.



SALON PRIVÉ

Dark green lacquer walls studded with thousands of green silk buttons enhance the vibrancy of this cosy, private alcove. The colourful design reflects the flora and fauna of Hyde Park opposite, drawing the outside into the room. A modern fireplace at the top of the room is reminiscent of a traditional English hearth. In the bustling heart of Mayfair, Salon Privé provides an oasis of comfort and an ideal venue for an intimate meal with discreet service.

- Up to 12 guests
- Room hire £200



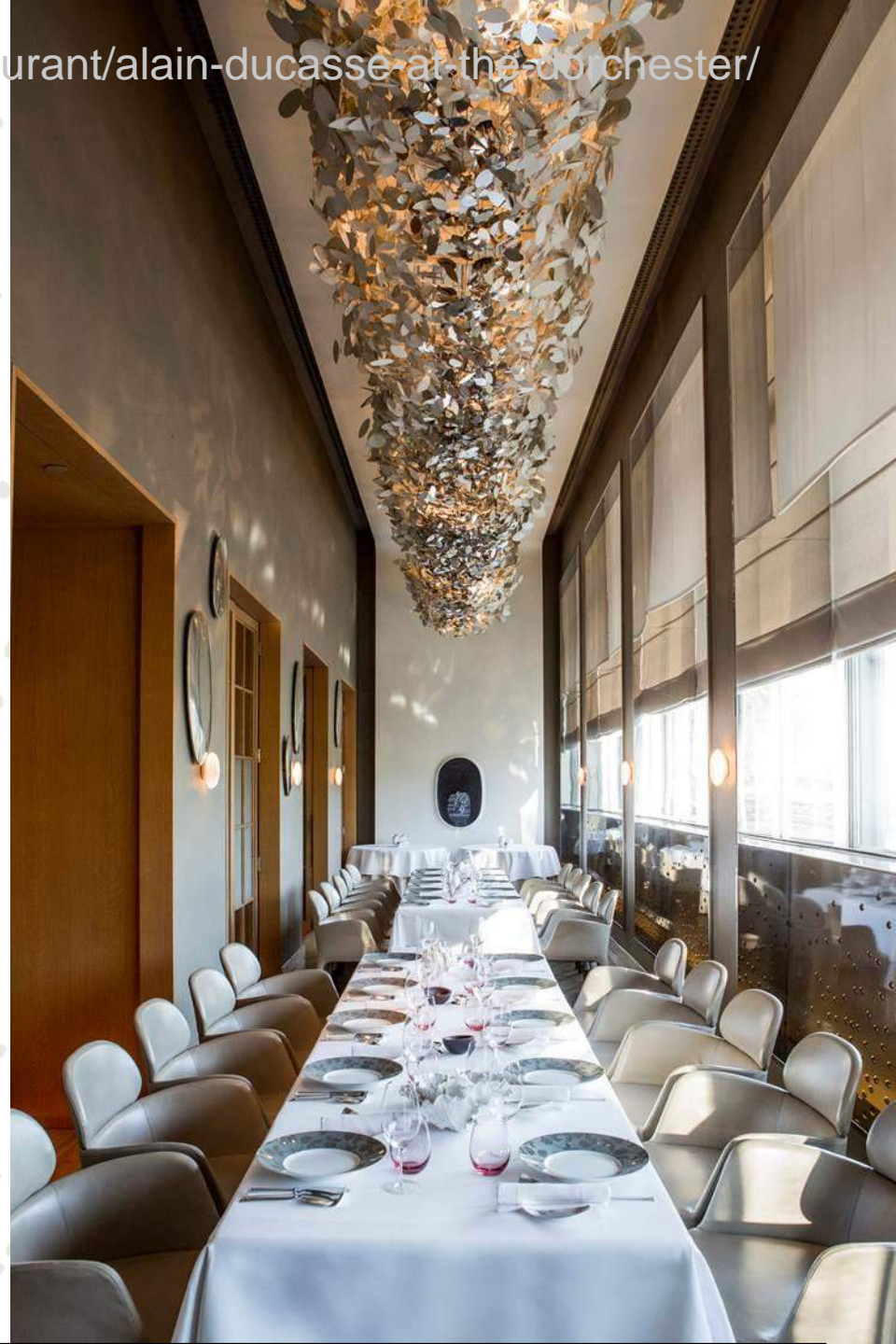
SALON PARK LANE

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambience of tranquillity to any private luncheon or dinner and makes any event unforgettable. Its modern chandelier of glowing leaves creates an elegant atmosphere of soft light in the evening.

- From 14 to 30 guests
- Room hire : lunch £350 - dinner £750

Table Layout

- 14 guests / 1 table
- From 15 to 20 guests / 2 tables
- From 20 to 30 guests / 3 tables



MENUS & WINE COLLECTIONS

LUNCH

Elegance £70
(Includes 2 glasses of wine,
a half bottle of mineral water and coffee/tea)

LUNCH & DINNER

Temptation £95
Couture £115
Privilege Menu £155
Prestige Menu £185

WINE COLLECTIONS

£40 / £55 / £65 / £80
(Includes a half bottle of wine, mineral water
and coffee/tea)

Please kindly note that menus are subject to change in accordance with the season.
Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.



Our Head Chef Jean-Philippe Blondet interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing current seasonal produce while Damien Pépin, our Restaurant Director and his dynamic team, ensure a unique and enchanting experience for your guests.



From the Champagne & Canapé reception to a range of specially created lunch and dinner Menus and Wine Collections, our guests are able to design their **bespoke experience**.

- **Our Head Chef can create a tailor-made menu according to your tastes.**
- **The printing of your menu can be personalized according to your choice (logo, message or title).**
- **Kitchen tours, groups of 6-8 guests, can be organised for your guests.**



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PRE DINNER RECEPTION

- Champagne & Canapés -

£25 pp

3 Canapés + 1 glass of Champagne Selection Alain Ducasse

- Dom Pérignon Reception -

£45 pp

3 Canapés + 1 glass of Dom Pérignon Champagne

A LA CARTE

Canapés

£5 per canapé

Seared DUCK FOIE GRAS
dolce forte sauce

VEGETABLE tart

ARTICHOKES poivrade

SEA BASS ceviche

Spicy BEEF

Champagne

per bottle

£85

nv Selection Alain Ducasse

£120

nv Bruno Paillard – Première Cuvée Rosé

£145

2007 Delamotte – Blanc de Blancs

£350

2006 Dom Pérignon

- Exclusive Canapés -

Upon request, our Head Chef will be delighted to design a bespoke selection of canapés using the finest ingredients available. Please do not hesitate to contact us for further information.



PRESTIGE MENU

/ £185

CHAMPAGNE

nv Champagne
Hommage
Henri Giraud

WHITE WINES

2015 Saint-Joseph
P. Gaillard

2014 Chassagne-Montrachet
B. Moreau

RED WINE

2006 Saint-Émilion grand cru
Château Lassègue

WHITE WINE

2013 Savennières
Les Vieux Clos
N. Joly

SWEET WINE

2014 Jurançon
Marie Kattalin
Domaine de Souch

/ £125

LENTIL velouté

duck foie gras royale, black truffle

‘Sauté gourmand’ of LOBSTER

chicken quenelles and homemade pasta

Hand-dived SEA SCALLOP

root vegetables

Fillet of Cross Continental BEEF

agria potato and black truffle

COMTÉ Garde Exceptionnelle, cru 2014

Contemporary VACHERIN

Mignardises & Gourmandises

We would be delighted to enhance particular dishes
with an addition of caviar or truffle shavings.

- caviar supplement £40

- truffle supplement (market price)



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PRIVILEGE MENU

/ £155

CHAMPAGNE

nv Champagne
Selection Alain Ducasse

WHITE WINES

2009 Vouvray demi-sec
Le Haut-Lieu
Domaine Huet

2015 Chablis 1er cru
Les Vaillons
Billaud-Simon

RED WINE

2010 Châteauneuf-du-Pape
Tradition - La Célestière

WHITE WINE

2013 Savennières
Clos le Grand Beaupréau
Domaine de la Bergerie

SWEET WINE

2013 Maury
Mas Mudigliza

/ £95

Hand-dived SEA SCALLOP
cauliflower, lemon confit

Seared duck FOIE GRAS
wild mushrooms, tender herbs

Line-caught SEA BASS
Jerusalem artichoke, hazelnut

Fillet of VENISON
pumpkin, chestnut, cranberry

Assortment of four FRENCH CHEESES
country bread and condiments

CHOCOLATE from our Manufacture in Paris

Mignardises & Gourmandises

We would be delighted to enhance particular dishes
with an addition of caviar or truffle shavings.

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- truffle supplement (market price)

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LUNCH

ELEGANCE MENU

Kindly pre-select one dish per course for the complete party. This menu includes 2 glasses of wine, half a bottle of mineral water, and coffee/tea per guest. / **£70**

WHITE WINE

2015 Jurançon sec
La Part Davant
Camin Larredya

or

2014 Mâcon-Loché
Domaine Cordier

RED WINE

2013 Maranges
B. Bachelet

or

2013 Côtes-du-Rhône
La Célestière

Amuse-bouche

...

PUMPKIN velouté, delicate royale of duck foie gras

COOKPOT of winter vegetables, fresh herbs

QUAIL EGG, radish, country bacon

...

Scottish SALMON, heritage beetroot

Wild BOAR, celeriac and parsley

POLENTA, wild mushrooms

...

CHOCOLATE composition, caramel ice cream

CHESTNUT & ORANGE 'Mont Blanc'

...

Mignardises & Gourmandises



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LUNCH & DINNER

/ TEMPTATION A

£95

Amuse-bouche

...

PUMPKIN velouté

ricotta gnocchi, black truffle

...

Fillet of SEA BASS

Swiss chard, artichoke

...

HAZELNUT composition

...

Mignardises & Gourmandises

/ TEMPTATION B

£95

Amuse-bouche

...

White VEGETABLE salad

black truffle condiment

...

DUCK breast

baby carrots, onions

...

RHUBARB & PEAR tartlet

...

Mignardises & Gourmandises

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- truffle supplement (market price)

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LUNCH & DINNER

/ COUTURE A

£115

Amuse-bouche

...

CRAYFISH velouté
spinach, wild mushrooms

...

Simmered JOHN DORY, winkles
shellfish 'à la marinière'

...

'JAUNES DES LANDES'

Albufera sauce

...

CHOCOLATE from our Manufacture
in Paris

...

Mignardises & Gourmandises

/ COUTURE B

£115

Amuse-bouche

...

COOKPOT of egg, black truffle
Comté grande garde, cru 2014

...

Seared BRILL
root vegetables

...

Roasted VEAL

potato gnocchi, tuber melanosporum

...

Raw & cooked MANGO

lime sorbet

...

Mignardises & Gourmandises

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- caviar supplement £40

- truffle supplement (market price)

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WINE COLLECTION

Wine collections are designed by our Head Sommelier to reflect your menu and include 1/2 bottle of wine, mineral water, and coffee or tea per person.

£40 pp - lunch only

Please choose your red wine and white wine from the following:

WHITE

2015 Sancerre - Les Grandmontains
Domaine Laporte

Light and dry sauvignon blanc with herbacious notes. Superb minerality with a crisp and fresh finish.

2015 Chablis - William Fèvre

A light bodied chardonnay, elegant and focused palate, with fresh aromatics and fruit.

RED

2013 Côtes-du-Rhône - Bouquet des Garrigues
Le Clos du Caillou

A wonderful and expressive grenache. An intense and complex palate with a combination of spice and floral notes.

2012 Cahors - Château du Cèdre

Full bodied red wine from the south of France. Based on malbec.

£55 pp - lunch & dinner

Please choose your red wine and white wine from the following:

WHITE

2015 Pouilly-Fumé - Domaine des Berthiers

Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.

2014 Chablis 1er cru - Les Vaillons
Billaud-Simon

Intense and mineral chardonnay, long pure finish.

RED

2012 Savigny-lès-Beaune - Vieilles Vignes
Domaine Maréchal

Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.

2011 Haut Médoc - Clos du Jaugueyron

A classic blend of cabernet sauvignon and merlot. A wonderful expression of an excellent vintage.

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WINE COLLECTION

Wine collections are designed by our Head Sommelier to reflect your menu and include 1/2 bottle of wine, mineral water, and coffee or tea per person.

£65 pp - lunch & dinner

Please choose your red wine and white wine from the following:

WHITE

2013 Sancerre - Cuvée Jadis - H. Bourgeois

Intense sauvignon blanc, rounded and powerful with dominant mineral notes. Fresh and well balanced.

2013 Meursault - Limozin - R. Monnier

A full bodied chardonnay; complex and elegant. Smooth in texture with a superb length.

RED

2013 Pommard - Les Vignots - R. Monnier

Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.

2010 Châteauneuf-du-Pape

Tradition - La Célestière

Wonderful expression of grenache. Textured and rich with depth of flavour and complexity. Savoury on the palate.

£80 pp - lunch & dinner

Please choose your red wine and white wine from the following:

WHITE

2012 Chablis 1er cru - Montée de Tonnerre
L. Michel

Vibrant and fresh. Generous fruit flavours and minerality with a long finish.

2013 Puligny-Montrachet - B. Moreau

A medium bodied chardonnay: smooth and elegant with a long finish.

RED

2012 Gevrey-Chambertin - Vieilles Vignes
F. Magnien

A medium bodied pinot noir. Well structured with fruit flavours, firm and elegant tannins, and a savoury finish.

2008 Lalande de Pomerol
Château La Gravière

A blend of cabernet sauvignon and merlot, well matured with soft silky tannins.

SWEET

2005 Sauternes - Cuvée Céline
Clos Le Comte

A classic expression of sauternes. An excellent vintage with tropical notes and a wonderful balance.

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FACT SHEET

RESERVATION

www.alainducasse-dorchester.com
Email alainducassereservations@alainducasse-dorchester.com
Tel. +44 (0) 207 629 8866

CUISINE

Contemporary French
"THREE MICHELIN STARS"
MICHELIN GUIDE Great Britain & Ireland since 2010

TEAM

Restaurant director Damien Pépin
Executive chef Jean-Philippe Blondet
Pastry chef Angelo Ercolano
Head sommelier Christopher Bothwell

SEATING

82

OPERATION HOURS

TUESDAY – FRIDAY 12.00pm - 1.30pm
TUESDAY – SATURDAY 6.30pm - 9.30pm

CLOSING PERIODS

2017
NEW YEAR 1st to 10th January CLOSED
EASTER 14th to 17th April CLOSED
SUMMER 6th to 29th August CLOSED
FESTIVE 26th to 30th December CLOSED

OTHER USEFUL INFORMATION

DRESS CODE

Smart-Elegant
No Sportswear
For dinner, jackets are preferred for Gentlemen

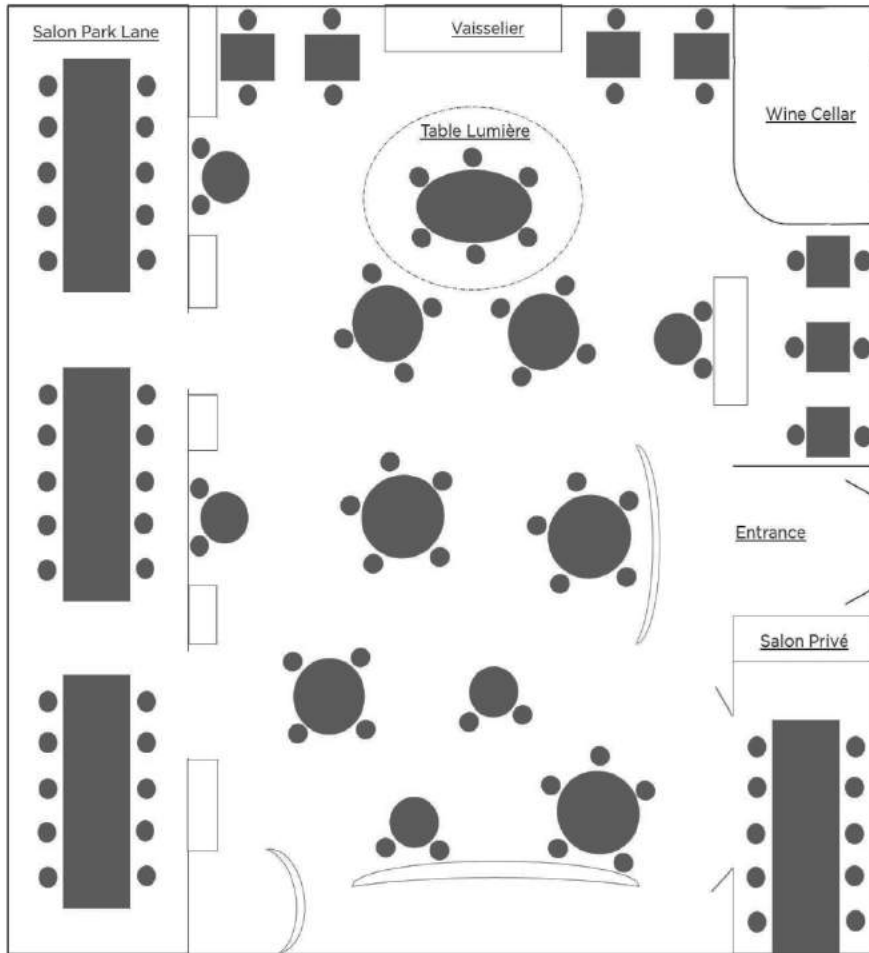
CHILDREN

No children under 10 years of age

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TABLE PLAN



For any request of table plan amendment, please ask for the Restaurant Director

