



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](mailto: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  
10<sup>th</sup> Anniversary Menu £280

### 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.**

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%.



## 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

£150

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.



# 10th ANNIVERSARY MENU / £280

To celebrate a decade of culinary creation at Alain Ducasse at The Dorchester, discover our limited-edition 7-course 10<sup>th</sup> Anniversary Menu available from the 25th October to 23rd December for lunch and dinner.

Hand-dived SEA SCALLOP  
citrus, caviar

Seared DUCK FOIE GRAS  
salsify and apples

Fillet of TURBOT  
artichokes, white truffle

Native LOBSTER  
ratte potatoes, wild mushrooms

'VOLAILLE DE BRESSE', Albufera sauce

ICED CHESTNUT and LIME

Mignardises & Gourmandises



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%.



## PRESTIGE MENU

/ £185

### CHAMPAGNE

nv Champagne  
Hommage  
Henri Giraud

### WHITE WINES

2015 Vouvray demi-sec  
Le Haut-Lieu  
Domaine Huet

2014 Puligny-Montrachet  
Domaine Bachelet-Monnot

### RED WINE

2007 Haut-Médoc  
Château La Lagune

### WHITE WINE

2015 Savennières  
Clos le Grand Beaupréau  
Domaine de la Bergerie

### SWEET WINE

2014 Maury  
Mas Mudigliza

/ £125

SEA SCALLOP / CAVIAR

Seared DUCK FOIE GRAS  
heritage radishes

Scottish LANGOUSTINE  
broccoletti, confit lemon

Saddle of VENISON  
potato gnocchi, wild mushrooms

Truffled COULOMMIERS

CHOCOLATE from our Manufacture in Paris

Mignardises & Gourmandises

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

- caviar supplement £50

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%.



## PRIVILEGE MENU

/ £155

### CHAMPAGNE

nv Champagne  
Selection Alain Ducasse

### WHITE WINES

2016 Saint-Joseph  
P. Gaillard

2015 Chablis 1er cru  
Les Vaillons  
Domaine Billaud-Simon

### RED WINE

2007 Saint-Émilion grand cru  
Château Lassègue

### WHITE WINE

2015 Savennières  
Les Vieux Clos  
N. Joly

### SWEET WINE

2005 Sauternes  
Cuvée Céline  
Clos Le Comte

/ £95

Scottish LANGOUSTINE

winter vegetable broth

'Sauté gourmand' of LOBSTER

chicken quenelles and homemade pasta

Seared SEA BASS

Jerusalem artichoke, light green jus

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.

- caviar supplement £50

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%.



## 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*

2015 Mâcon-Soltré  
Domaine Sève

#### RED WINE

2014 Maranges  
B. Bachelet

*or*

2013 Crozes-Hermitage  
Pascal Frères

#### Amuse-bouche

...

PUMPKIN velouté, duck foie gras royale  
Spinach and ricotta RAVIOLI, lapsang souchong  
COOKPOT of egg and wild mushrooms

...

Fillet of BRILL, citrus and Swiss chard  
VEAL rump, baby potatoes, lettuce  
VENERE RICE, calamaretti

...

Roasted PINEAPPLE, coconut sorbet  
CHOCOLATE/ORANGE delight

...

Mignardises & Gourmandises

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%.



## LUNCH & DINNER

### / TEMPTATION A

£95

Amuse-bouche

...

ARTICHOKE velouté  
duck foie gras royale

...

Simmered BRILL  
smoked fennel, eel

...

CHOCOLATE bar

...

Mignardises & Gourmandises

### / TEMPTATION B

£95

Amuse-bouche

...

Wild MUSHROOM tart  
tender herb condiment

...

Roasted DUCK breast  
radish and turnip

...

Cookpot of APPLE  
rosemary ice cream

...

Mignardises & Gourmandises

We would be delighted to enhance particular dishes with an addition of caviar.  
- caviar supplement £50

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%.



## LUNCH & DINNER

### / COUTURE A

£115

Amuse-bouche

...

LOBSTER ravioli  
spicy consommé

...

Line-caught SEA BASS  
Jerusalem artichoke, black truffle

...

Fillet of VENISON  
celeriac, coffee

...

Roasted MANGO  
coriander sorbet

...

Mignardises & Gourmandises

### / COUTURE B

£115

Amuse-bouche

...

Hand-dived SEA SCALLOP  
endive, black truffle

...

Fillet of JOHN DORY  
citrus and Swiss chard

...

DUCK breast  
heritage beetroot

...

CHOCOLATE from our Manufacture  
in Paris

...

Mignardises & Gourmandises

We would be delighted to enhance particular dishes with an addition of caviar.  
- caviar supplement £50

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%.



## 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

2016 Sancerre – Les Grandmontains  
Domaine Laporte

*Light and dry sauvignon blanc with herbaceous 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.*

2014 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.*

2015 Chablis 1er cru – Les Vaillons  
Domaine Billaud-Simon

*Intense and mineral chardonnay, long pure finish.*

#### RED

2014 Savigny-lès-Beaunes - Vieilles Vignes  
C. & C. Maréchal

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

2012 Haut Médoc - Clos du Jaugueyron

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

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%.



## 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

2014 Sancerre - Harmonie - V. Pinard

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

2014 Meursault - Limozin - R. Monnier

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

#### RED

2012 Châteauneuf-du-Pape - Clos des Brusquières

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

2012 Saint-Émilion - Château Edmus

*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

2013 Chablis 1er cru - Montée de Tonnerre L. Michel

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

2014 Puligny-Montrachet

Domaine Bachelet-Monnot

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

#### RED

2014 Gevrey-Chambertin - Vieilles Vignes F. Magnien

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

2007 Saint-Émilion - Château Lassègue

*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.*

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%.



## FACT SHEET

### RESERVATION

[www.alainducasse-dorchester.com](http://www.alainducasse-dorchester.com)  
Email [alainducassereservations@alainducasse-dorchester.com](mailto: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 Thibault Hauchard  
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 1<sup>st</sup> to 10<sup>th</sup> January CLOSED  
EASTER 14<sup>th</sup> to 17<sup>th</sup> April CLOSED  
SUMMER 6<sup>th</sup> to 29<sup>th</sup> August CLOSED  
FESTIVE 26<sup>th</sup> to 30<sup>th</sup> December CLOSED

### OTHER USEFUL INFORMATION

#### DRESS CODE

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

#### CHILDREN

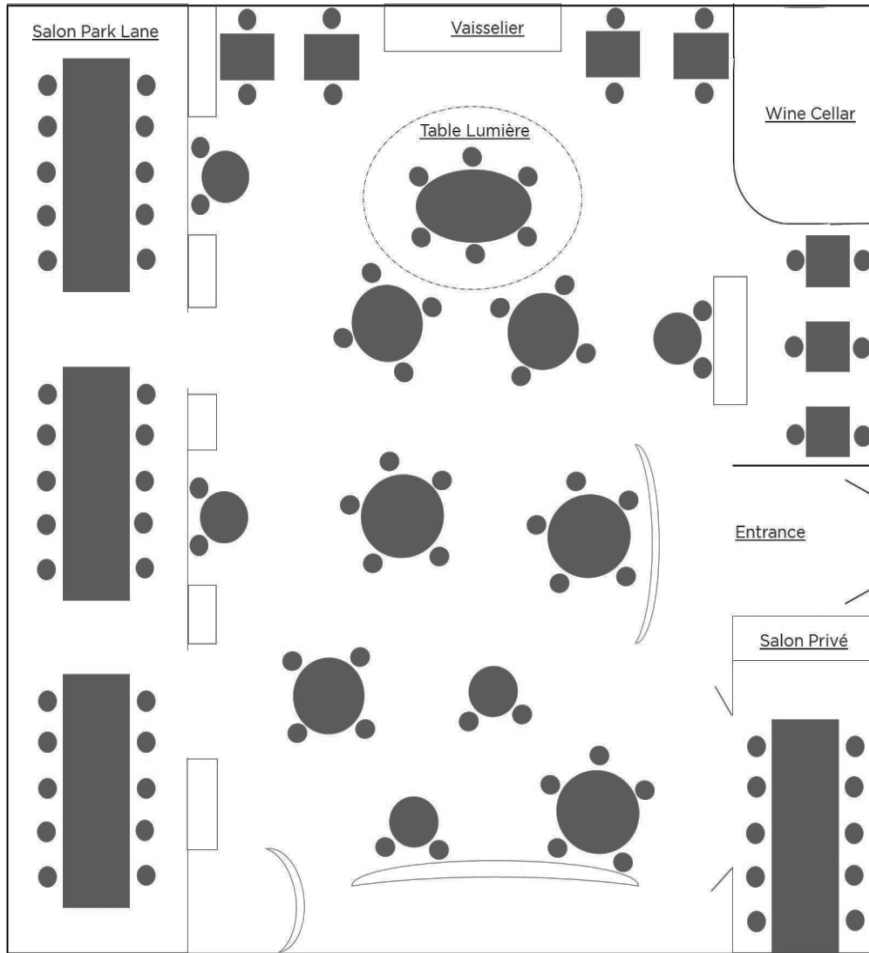
No children under 10 years of age

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%.





# TABLE PLAN



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



