



ALAIN DUCASSE AT THE DORCHESTER

# TABLE LUMIÈRE



# AN ENCHANTING EXPERIENCE

Cocooned by a luminescent oval curtain, the table is surrounded by 4,500 shimmering fiber-optics which drop dramatically from the ceiling cleverly allowing guests to enjoy the ambience and buzz of the restaurant whilst being nearly screened from view.

## TABLE LUMIÈRE

Up to 7 guests

## LUNCH

À la carte  
Tasting menu  
10<sup>th</sup> Anniversary Menu  
Menu Jardin

## DINNER

Tasting menu  
10<sup>th</sup> Anniversary Menu  
Menu Jardin

## ROOM HIRE

£ 200



“Harmony is what really matters and it is the combination of all the right elements - food, service, design and atmosphere - that creates a truly special dining environment. Table Lumière has its very own harmony.”

— Alain Ducasse

Table Lumière enables you and your guests to create your **bespoke dining experience** and tailor your table setting by choosing your desired **Hermès Collection** from ‘Rythme Rouge’, ‘Mesclun’, ‘Century’ and ‘Fil d’Argent’.

The collections include the finest creations in tableware: Puiforcat silverware, table ornaments and Saint-Louis glassware.



# TABLE LUMIÈRE RECEPTION

## Champagne & Canapés £40 pp

3 canapés + 1 glass of vintage champagne

Our Head Chef has created a bespoke selection of canapés using the finest ingredients available to compliment your menu. Please do not hesitate to contact us for further information.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.



# 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%.

# TASTING MENU

/ £140

Dorset CRAB, celeriac and caviar

FOIE GRAS terrine  
figs and walnut

'Sauté gourmand' of LOBSTER  
truffled chicken quenelles

Line-caught SEA BASS  
cucumber and juniper

DUCK breast, turnip and orange

Assortment of four FRENCH CHEESES

BERRY contemporary vacherin

Mignardises & Gourmandises

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# MENU JARDIN / £115

Amuse-bouche

QUINOA, seasonal vegetables

PUMPKIN velouté  
ricotta gnocchi and hazelnuts

Wild MUSHROOMS  
tender herbs and black garlic

VENERE RICE  
confit fennel, citrus

Assortment of four FRENCH CHEESES

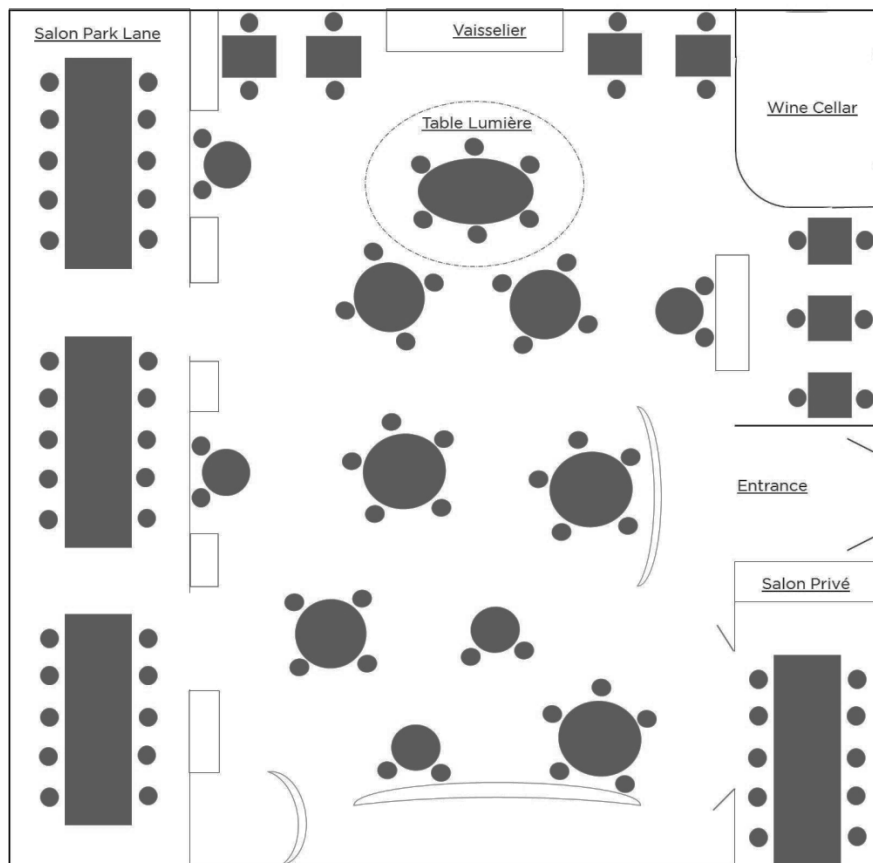
BERRY contemporary vacherin

Mignardises & Gourmandises

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## TABLE PLAN



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



## ALAIN DUCASSE AT THE DORCHESTER

### 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  
 Head Sommelier Christopher Bothwell  
 Pastry Chef Thibault Hauchard

### SEATING

82

### OPERATION HOURS

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

### CLOSING PERIODS

2018  
 NEW YEAR 1<sup>st</sup> to 9<sup>th</sup> January CLOSED  
 EASTER 30<sup>th</sup> March to 2<sup>nd</sup> April CLOSED  
 SUMMER 3 weeks in 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



