



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  
Seasonal Menu  
Menu Jardin

### DINNER

Tasting menu  
Seasonal 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.



# SPRING MENU

/ £185

GREEN ASPARAGUS from Provence  
caviar and bottarga

Seared DUCK FOIE GRAS  
walnut and morels

OCTOPUS, fennel, 'bouillabaisse' reduction

Cornish TURBOT, broccoletti, smoked eel

'JAUNE DES LANDES' chicken  
Jersey potatoes, borage

COMTÉ Garde Exceptionnelle, cru 2016

RHUBARB, almond and Kampot pepper

Mignardises & Gourmandises

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# TASTING MENU

/ £145

Dorset CRAB, celeriac and caviar

Confit duck FOIE GRAS  
artichoke, borage and sunflower seeds

'Sauté gourmand' of LOBSTER  
truffled chicken quenelles

Fillet of JOHN DORY  
green peas, squid

Milk-fed LAMB  
wild garlic and chickpeas

Assortment of four FRENCH CHEESES

EXOTIC FRUIT contemporary vacherin

Mignardises & Gourmandises

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# MENU JARDIN

/ £120

Amuse-bouche

PEA velouté

ricotta gnocchi and basil

Fermented GREEN ASPARAGUS from Provence  
morels

COOKPOT of seasonal vegetables and fruit



BARLEY, lamb's lettuce and artichokes

Assortment of four FRENCH CHEESES

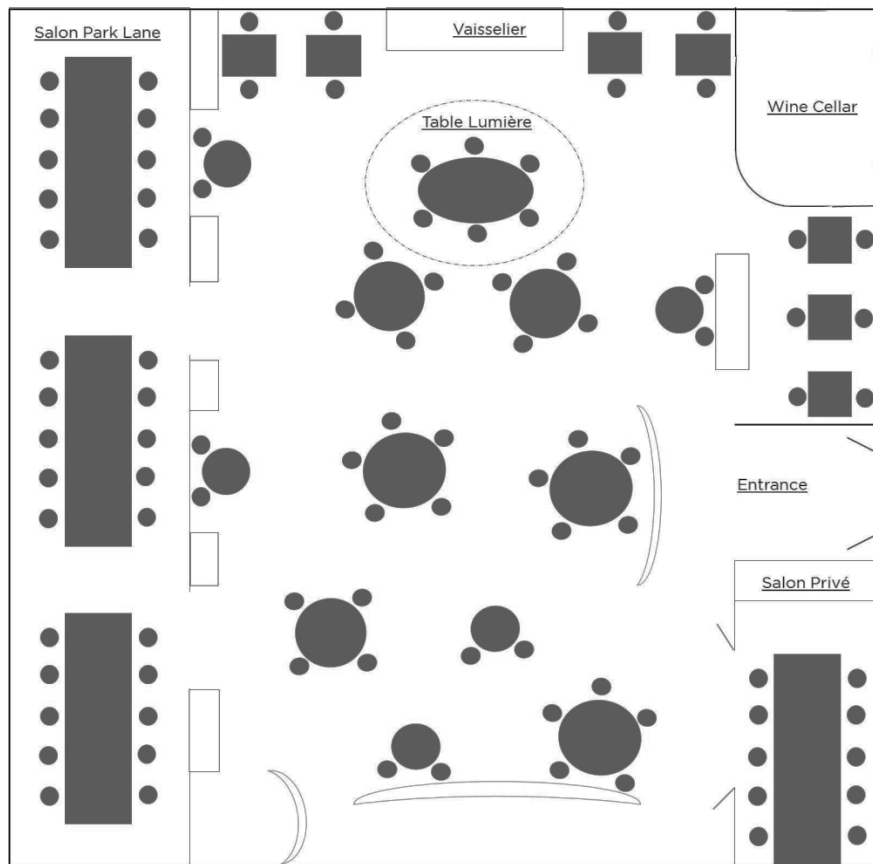
EXOTIC FRUIT contemporary vacherin

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TABLE PLAN



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



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RESERVATION

[www.alainducasse-dorchester.com](http://www.alainducasse-dorchester.com)  
 Email [alainducasserreservations@alainducasse-dorchester.com](mailto:alainducasserreservations@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	Enrico Baronetto
Executive Chef	Jean-Philippe Blondet
Head Sommelier	Ruben Desport
Pastry Chef	Thibault Hauchard

SEATING

82

OPERATION HOURS

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

CLOSING PERIODS

2019	
NEW YEAR	1 <sup>st</sup> to 14 <sup>th</sup> January CLOSED
EASTER	19 <sup>th</sup> to 22 <sup>nd</sup> April CLOSED
SUMMER	4 <sup>th</sup> August to 3 <sup>rd</sup> September

OTHER USEFUL INFORMATION

DRESS CODE

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

CHILDREN

No children under 10 years of age

SOCIAL MEDIA

@AlainDucasseAtTheDorchester  
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