



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.



SUMMER MENU

/ £185

LETTUCE / CAVIAR

Seared DUCK FOIE GRAS
wild rocket and apricot

Cookpot of LOBSTER
heritage tomatoes, purple shiso leaves

Fillet of TURBOT
green almonds, girolles

Dry-aged BEEF
artichokes, taggiasca olives

COMTÉ Garde Exceptionnelle, cru 2016

PEACH, verbena
Sarawak white pepper

Mignardises & Gourmandises

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TASTING MENU

/ £145

Dorset CRAB, celeriac and caviar

Confit duck FOIE GRAS
cherry, almond and basil

'Sauté gourmand' of LOBSTER
truffled chicken quenelles

Line-caught SEA BASS
heritage tomatoes and black cardamom

Saddle of LAMB
green peas and mint

Assortment of four FRENCH CHEESES

RASPBERRY and HIBISCUS contemporary vacherin

Mignardises & Gourmandises

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MENU JARDIN

/ £120

Amuse-bouche

PEA velouté
ricotta gnocchi and basil

VIOLIN COURGETTE in hay, goat's curd

COOKPOT of seasonal vegetables and fruit



FREGOLA SARDA, heritage tomatoes

Assortment of four FRENCH CHEESES

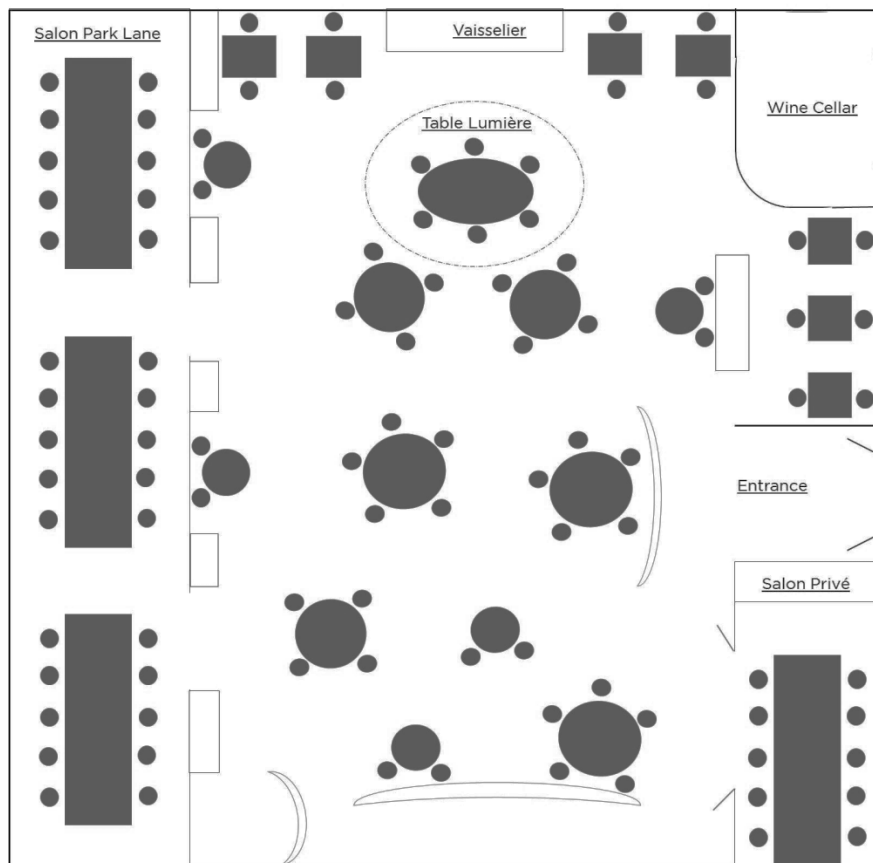
RASPBERRY and HIBISCUS contemporary vacherin

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

Email alainducasserereservations@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 1st to 14th January CLOSED

EASTER 19th to 22nd April CLOSED

SUMMER 4th to 28th August 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

SOCIAL MEDIA

 @AlainDucasseAtTheDorchester

 Alain Ducasse at The Dorchester

