



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.



# AUTUMN MENU

/ £185

WILD BOAR broth  
mushrooms, sweetscented marigold

Seared DUCK FOIE GRAS  
celeriac, juniper berry

Hand-dived SEA SCALLOP  
fermented cabbage and black garlic

Fillet of TURBOT  
leek, grapefruit

Dry-aged BEEF  
pumpkin, bone marrow and parsley

COMTÉ Garde Exceptionnelle, cru 2016

QUINCE infused in coffee  
chestnut

Mignardises & Gourmandises

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# TASTING MENU

/ £145

Dorset CRAB, celeriac and caviar

Confit duck FOIE GRAS  
salsify, quince and wild black pepper

‘Sauté gourmand’ of LOBSTER  
truffled chicken quenelles

Line-caught SEA BASS  
crapaudine, Immortelle flower and sorrel

DUCK breast  
turnip and walnut

Assortment of four FRENCH CHEESES

EXOTIC FRUIT contemporary vacherin

Mignardises & Gourmandises

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# MENU JARDIN

/ £120

## Amuse-bouche

Red BEETROOT crapaudine

Immortelle flower, sorrel and sheep caillé

CEP MUSHROOMS

chestnuts and burnet

COOKPOT of seasonal vegetables and fruit



Gratinated SPELT, Swiss chard

Assortment of four FRENCH CHEESES

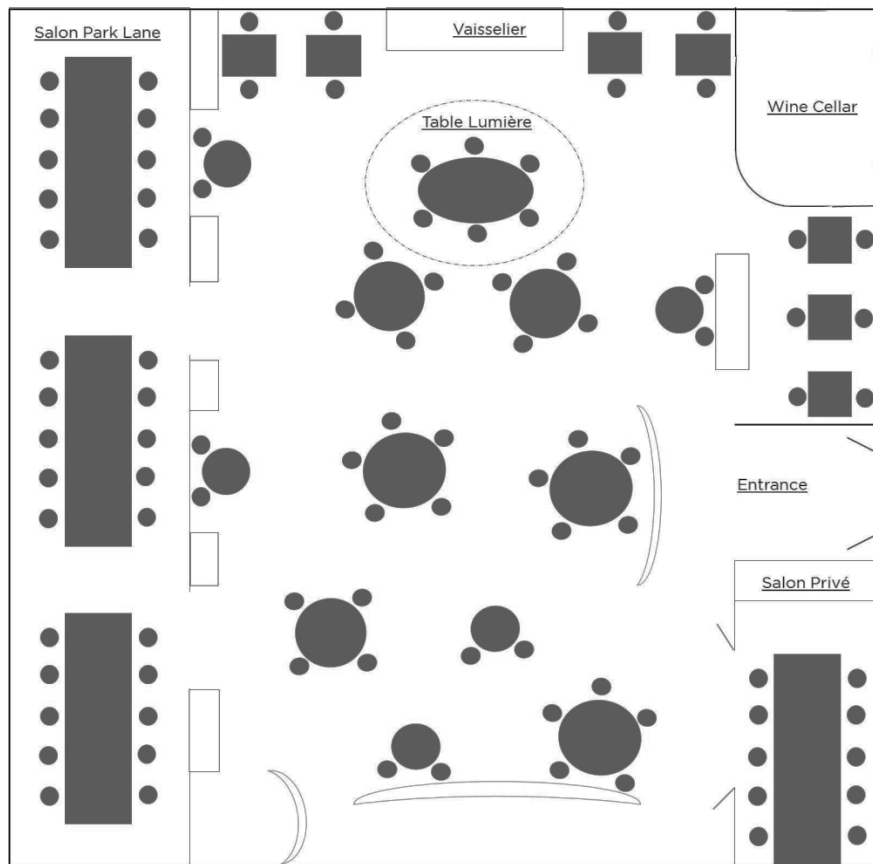
EXOTIC FRUIT contemporary vacherin

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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  
 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	Pierre-Marie Faure
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> to 28 <sup>th</sup> August CLOSED

OTHER USEFUL INFORMATION

DRESS CODE

Smart-Casual  
 Jackets and collared shirts are preferred Gentlemen  
 Appropriate footwear and long trousers are required

CHILDREN

No children under 10 years of age

SOCIAL MEDIA

@AlainDucasseAtTheDorchester  
 Alain Ducasse at The Dorchester



