



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.



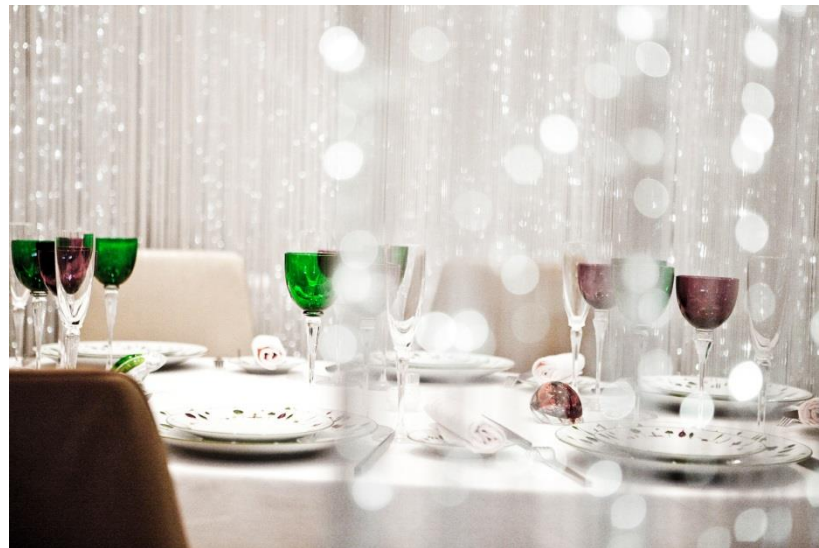
TABLE LUMIÈRE RECEPTION

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.



BLACK TRUFFLE MENU

/ £280

Experience the subtle flavour of the tuber melanosporum

Hand-dived SEA SCALLOP
braised chicory

Sear'd duck FOIE GRAS
Jerusalem artichoke

Cookpot of LEEK and AGRIA POTATO



NATIVE LOBSTER
gratinated cauliflower

JAUNE DES LANDES chicken 'demi-deuil'

BRIE DE MEAUX

PEAR composition

Mignardises & Gourmandises



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TASTING MENU

/ £140

Dorset CRAB, celeriac and caviar

FOIE GRAS terrine
pickled root vegetables

'Sauté gourmand' of LOBSTER
truffled chicken quenelles

Hand-dived SEA SCALLOP
escarole and sunflower seeds

Saddle of VENISON, parsnip and peanut

Assortment of four FRENCH CHEESES

EXOTIC FRUIT contemporary vacherin

Mignardises & Gourmandises

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MENU JARDIN / £115

Amuse-bouche

Red and white QUINOA
tender herbs

PUMPKIN velouté
ricotta gnocchi and hazelnuts

COOKPOT of seasonal vegetables and fruit



POLENTA
roasted chestnut

Assortment of four FRENCH CHEESES

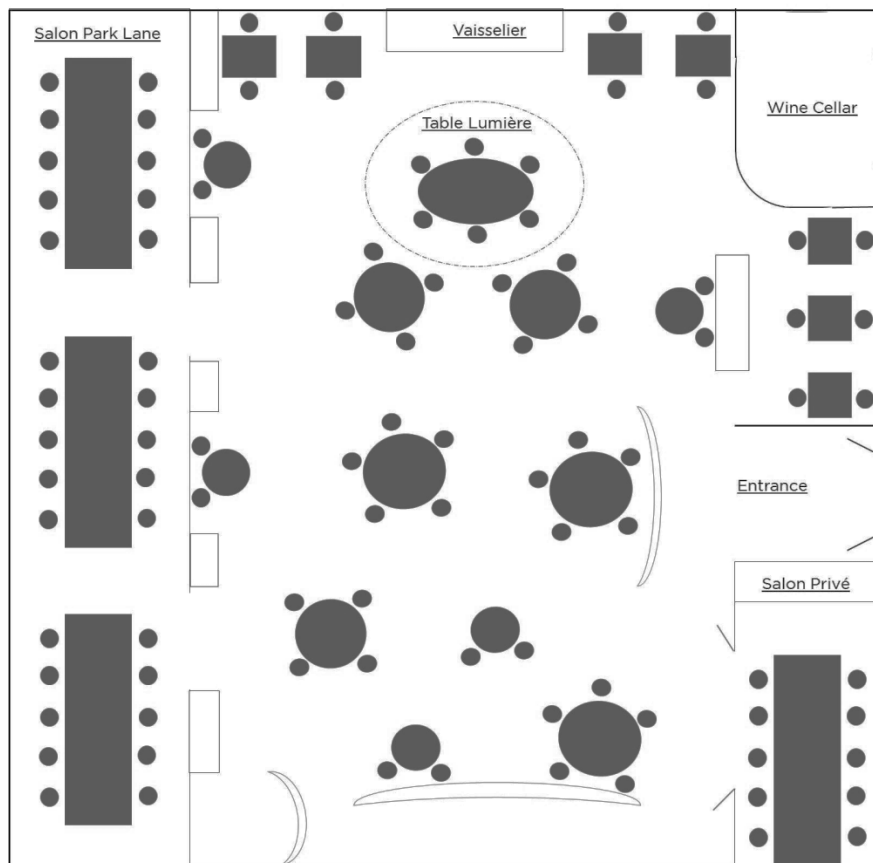
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TABLE PLAN



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



ALAIN DUCASSE AT THE DORCHESTER

RESERVATION

www.alainducasse-dorchester.com

Email 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 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

2018

NEW YEAR 1st to 9th January CLOSED

EASTER 30th March to 2nd April CLOSED

SUMMER 3 weeks in August CLOSED

FESTIVE 26th to 30th 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

