



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.



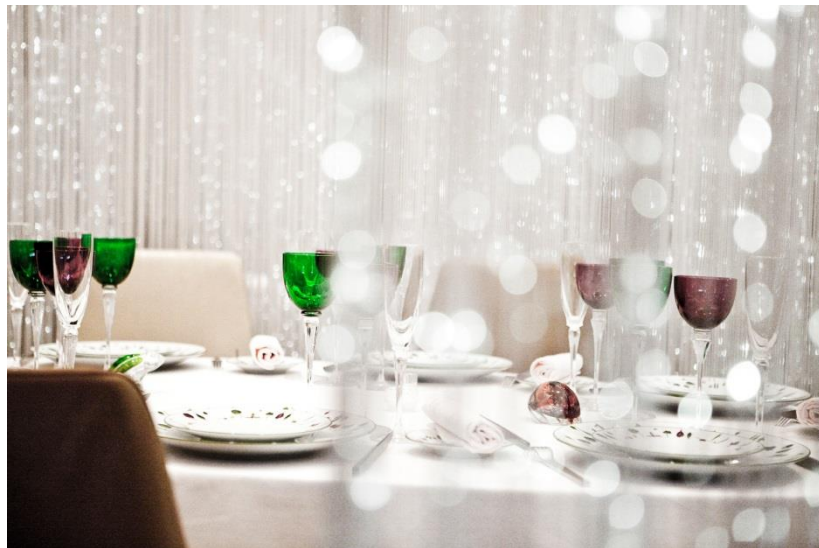
TABLE LUMIÈRE RECEPTION

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.



MENU D'ÉTÉ

/ £180

Scottish LANGOUSTINE, caviar

Seared DUCK FOIE GRAS
grape and rye condiment

Native LOBSTER
Jersey Royal potatoes and wild mushrooms

Fillet of JOHN DORY
green peas, octopus

Dry-aged BEEF
artichokes, taggiasca olives

COMTÉ Garde Exceptionnelle, cru 2015

CHERRY, Espelette pepper

Mignardises & Gourmandises

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TASTING MENU

/ £140

Dorset CRAB, celeriac and caviar

Confit duck FOIE GRAS
cherry and basil

'Sauté gourmand' of LOBSTER
truffled chicken quenelles

Line-caught SEA BASS
heritage tomatoes and cardamom

Milk-fed LAMB
green peas and mint

Assortment of four FRENCH CHEESES

RASPBERRY and FENNEL contemporary vacherin

Mignardises & Gourmandises

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MENU JARDIN / £115

Amuse-bouche

CUCUMBER

Greek yogurt, juniper berries

GREEN PEA velouté

ricotta gnocchi and basil

COOKPOT of seasonal vegetables and fruit



FREGOLA SARDA

heritage tomatoes

Assortment of four FRENCH CHEESES

RASPBERRY and FENNEL

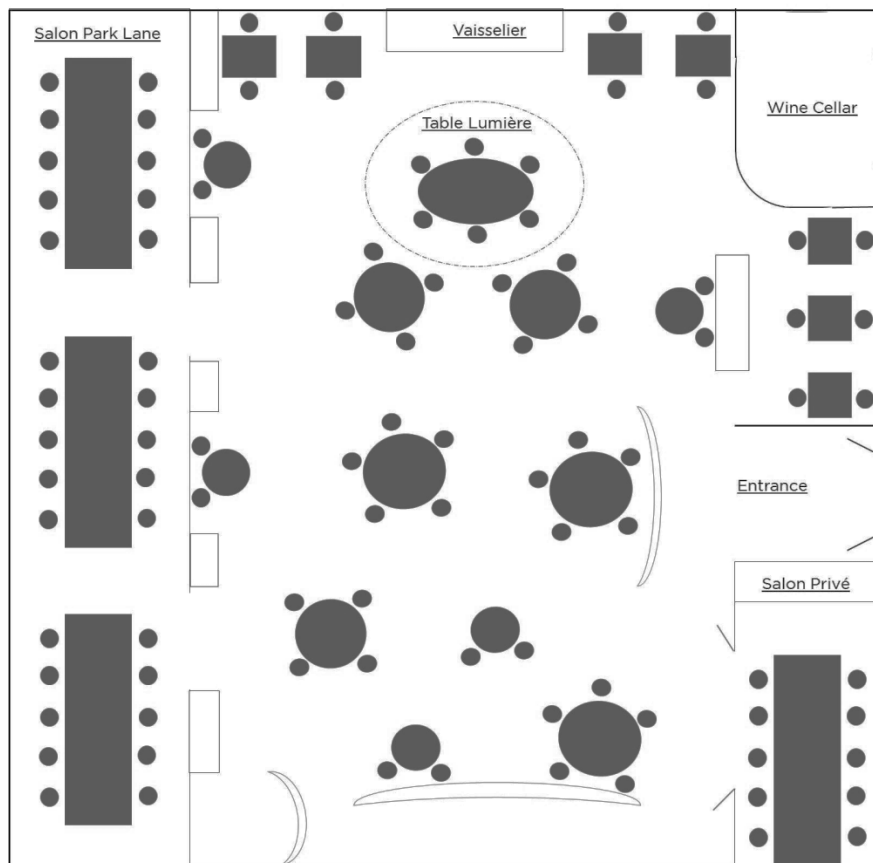
contemporary vacherin

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 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 5th August to 28th 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

SOCIAL MEDIA

 @AlainDucasseAtTheDorchester
 Alain Ducasse at The Dorchester

