



**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

Scottish LANGOUTINE
cauliflower

Seared DUCK FOIE GRAS
Jerusalem artichoke

Hand-dived SEA SCALLOP
salsify and hazelnut

Cornish TURBOT, agria potato

'JAUNE DES LANDES' chicken
Albufera sauce

BRIE DE MEAUX

PEAR composition

Mignardises & Gourmandises



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TASTING MENU

/ £145

Dorset CRAB, celeriac and caviar

Confit duck FOIE GRAS
pickled pumpkin and seeds

'Sauté gourmand' of LOBSTER
truffled chicken quenelles

Line-caught SEA BASS
wild mushrooms and smoked eel

Saddle of VENISON
parsnip and peanut

Assortment of four FRENCH CHEESES

EXOTIC FRUIT contemporary vacherin

Mignardises & Gourmandises

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MENU JARDIN / £120

Amuse-bouche

LENTIL velouté
parsnip and hazelnut

Fermented CABBAGE
juniper berries

COOKPOT of seasonal vegetables and fruit



Artisanal POLENTA with chestnut

Assortment of four FRENCH CHEESES

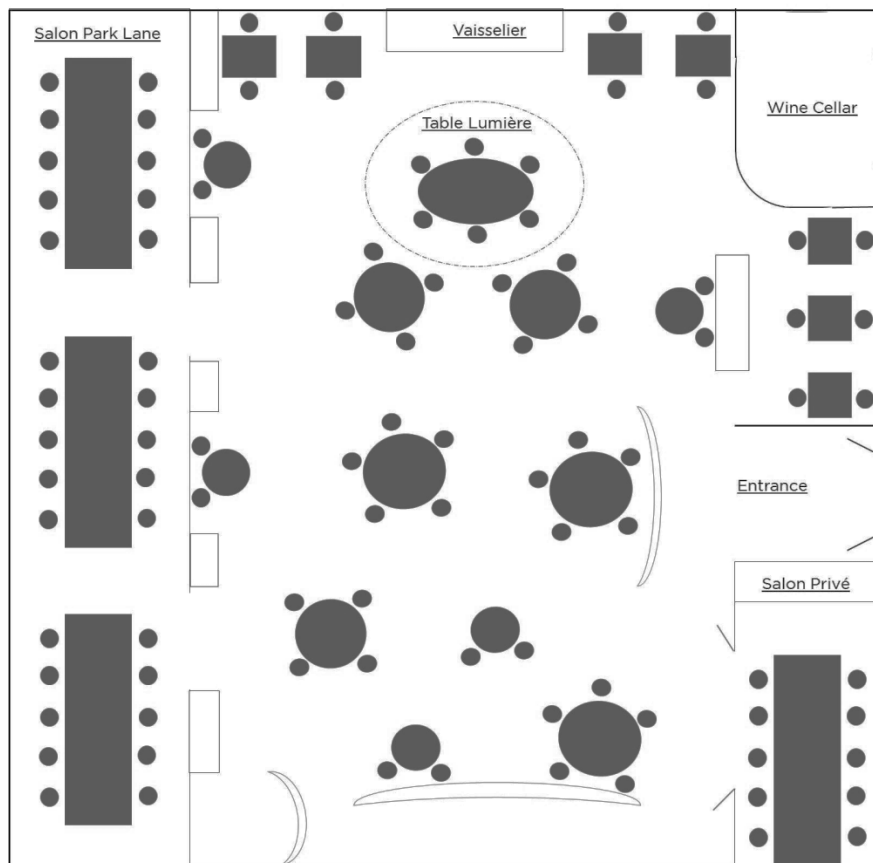
EXOTIC FRUIT contemporary vacherin

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TABLE PLAN



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



ALAIN DUCASSE AT THE DORCHESTER

RESERVATION

www.alainducasse-dorchester.com
Email alainducasserervations@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 From 3rd 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

