



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
artichoke, borage and sunflower seeds

‘Sauté gourmand’ of LOBSTER
truffled chicken quenelles

Fillet of JOHN DORY
turnip and sea urchin

Milk-fed LAMB
wild garlic and chickpeas

Assortment of four FRENCH CHEESES

EXOTIC FRUIT contemporary vacherin

Mignardises & Gourmandises

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MENU JARDIN

/ £120

Amuse-bouche

PEA velouté

ricotta gnocchi and basil

Fermented GREEN ASPARAGUS from Provence
morels

COOKPOT of seasonal vegetables and fruit



BARLEY, lamb's lettuce and artichokes

Assortment of four FRENCH CHEESES

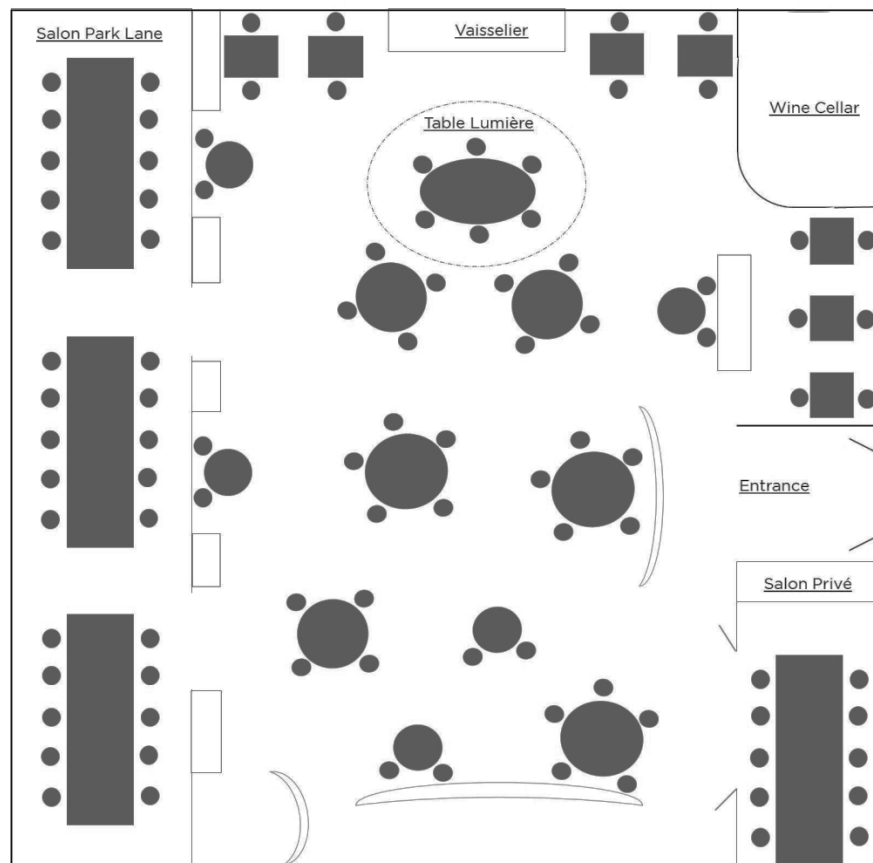
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TABLE PLAN



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



ALAIN DUCASSE AT THE DORCHESTER

RESERVATION

www.alainducasse-dorchester.com

Email 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

