



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 DE PRINTEMPS / £180

Green ASPARAGUS from Provence
caviar sabayon

Seared duck FOIE GRAS
morel mushrooms

Scottish LANGOUSTINE
heritage radish, beetroot

Fillet of JOHN DORY
green peas, octopus

'Jaune des Landes' CHICKEN
artichoke, borage

COMTÉ Garde Exceptionnelle, cru 2014

CITRUS, tarragon

Mignardises & Gourmandises

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TASTING MENU

/ £140

Dorset CRAB, celeriac and caviar

GUINEA FOWL and DUCK FOIE GRAS terrine
rhubarb

'Sauté gourmand' of LOBSTER
truffled chicken quenelles

Line-caught SEA BASS
cucumber and juniper

Milk-fed LAMB
green peas and mint

Assortment of four FRENCH CHEESES

BERRY
contemporary vacherin

Mignardises & Gourmandises

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MENU JARDIN / £115

Amuse-bouche

WATERCRESS velouté
ricotta gnocchi

Cookpot of LEEK and AGRIA POTATO



Green ASPARAGUS from Provence
Cornish egg

Gratinated SPELT
artichoke and Swiss chard

Assortment of four FRENCH CHEESES

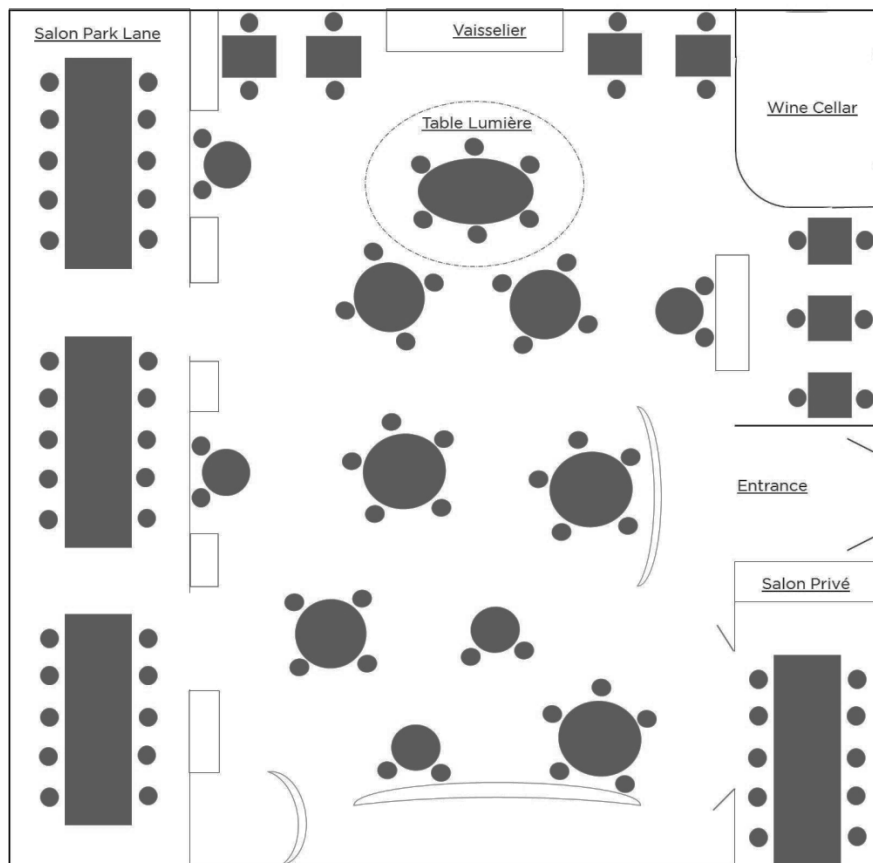
BERRY
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TABLE PLAN



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 Damien Pépin
Executive Chef Jean-Philippe Blondet
Pastry Chef Angelo Ercolano
Head Sommelier Christopher Bothwell

SEATING

82

OPERATION HOURS

TUESDAY – FRIDAY 12.00pm - 1.30pm
TUESDAY – SATURDAY 6.30pm - 9.30pm

CLOSING PERIODS

2017
NEW YEAR 1st to 10th January CLOSED
EASTER 14th to 17th April CLOSED
SUMMER 6th to 29th 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

