



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.



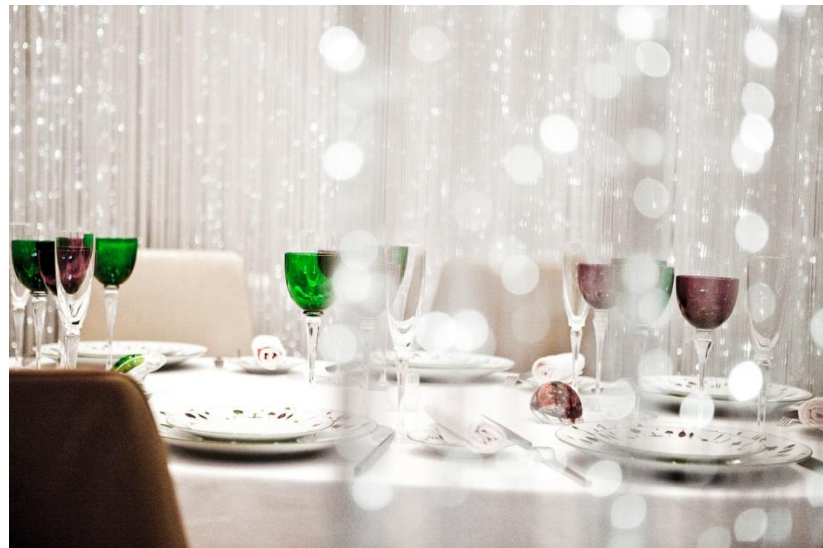
# TABLE LUMIÈRE RECEPTION

**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

/ £260

Experience the subtle flavour of the tuber melanosporum

Hand-dived SEA SCALLOP  
braised lettuce

Seared duck FOIE GRAS  
Jerusalem artichoke

Cookpot of LEEK and AGRIA POTATO



NATIVE LOBSTER  
pumpkin condiment

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

DUCK and FOIE GRAS terrine  
pickled condiment

'Sauté gourmand' of LOBSTER  
truffled chicken quenelles

Hand-dived SEA SCALLOP  
gratinated cauliflower

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

Raw and cooked WILD MUSHROOMS  
tender herb pesto

WATERCRESS velouté  
ricotta gnocchi

COOKPOT of seasonal vegetables and fruit



Gratinated SPELT  
artichoke and Swiss chard

Assortment of four FRENCH CHEESES

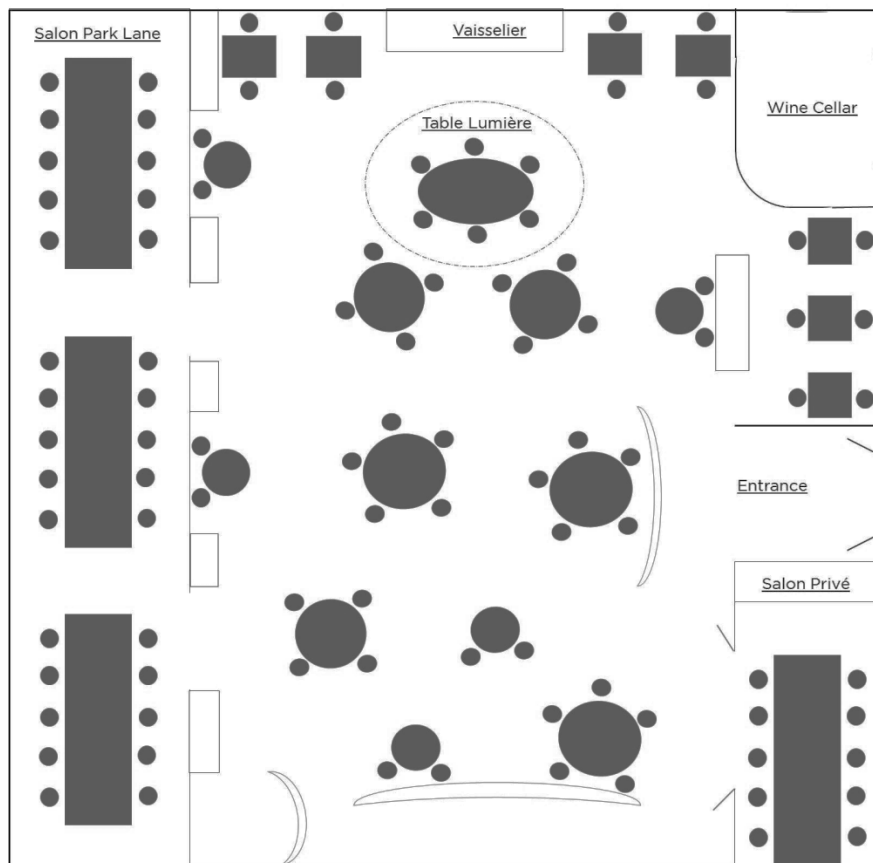
EXOTIC FRUIT  
contemporary vacherin

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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](http://www.alainducasse-dorchester.com)  
Email [alainducassereservations@alainducasse-dorchester.com](mailto: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 1<sup>st</sup> to 10<sup>th</sup> January CLOSED  
EASTER 14<sup>th</sup> to 17<sup>th</sup> April CLOSED  
SUMMER 6<sup>th</sup> to 29<sup>th</sup> August CLOSED  
FESTIVE 26<sup>th</sup> to 30<sup>th</sup> 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



