



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'AUTUMNE

/ £180

'POT-AU-FEU' broth
wild boar ravioli

Seared DUCK FOIE GRAS
walnut and crab pear

Hand-dived SEA SCALLOP
butternut squash, lemongrass

MONKFISH
red wine and celeriac

DUCK breast
orange and beetroot

COMTÉ Garde Exceptionnelle, cru 2015

QUINCE cooked in coffee beans
chestnut

Mignardises & Gourmandises

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TASTING MENU

/ £140

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 / £115

Amuse-bouche

CUCUMBER

Greek yogurt, juniper berries

CEP MUSHROOM

chestnuts and burnet

COOKPOT of seasonal vegetables and fruit



POLENTA, heritage beetroot

Assortment of four FRENCH CHEESES

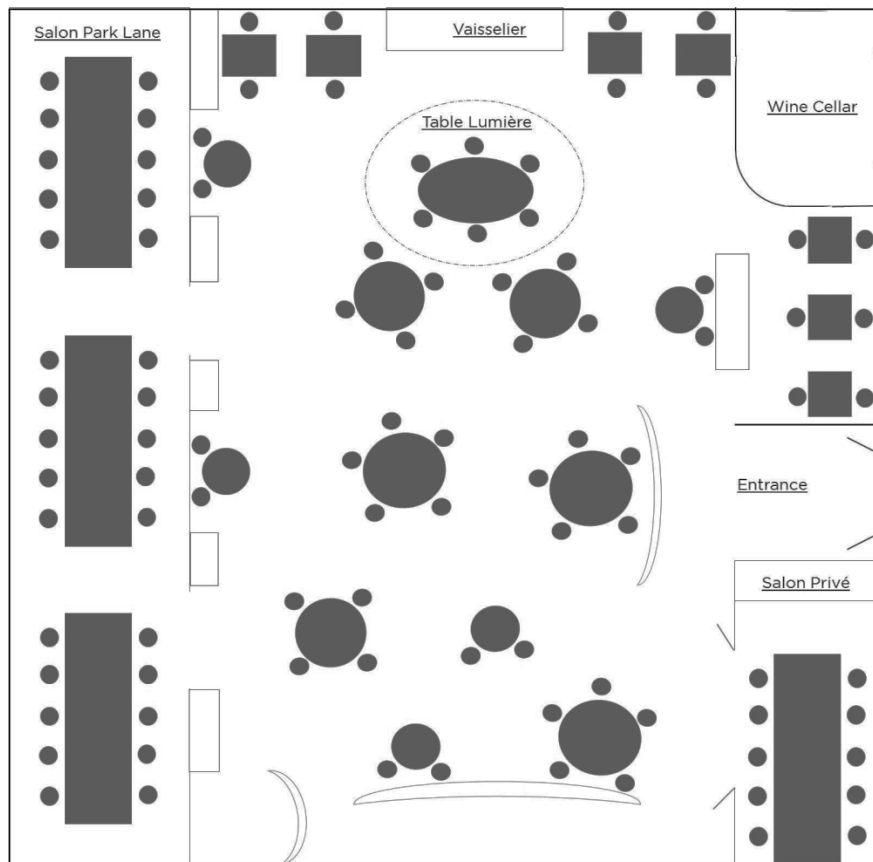
EXOTIC FRUIT contemporary vacherin

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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 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 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

