

# Table *Lumière*



Alain Ducasse  
*at The Dorchester*



# An enchanting *expérience*



“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



Cocooned by a luminescent graduated oval curtain, inspired by traditional couture techniques, in homage to the world leading fashion houses of Mayfair, the table is surrounded by 4,500 shimmering fiber-optics which drop dramatically from the ceiling, cleverly allowing guests to enjoy the ambiance and buzz of the restaurant whilst being nearly screened from view.

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 'Rhythm Rouge', 'Mesclun', 'Century' and 'Fil d'Argent'. The collections also include the finest creations in tableware: Puiforcat silverware, table ornaments and Saint-Louis glassware. The epitome of French craftsmanship.

*Up to 7 guests*

*Room hire £300*

## Menu *options*

### **LUNCH**

- À La Carte
  - 3 courses - £110
  - 4 courses - £130
- Tasting menu – (7 courses) - £170
- Menu Jardin – (7 courses) - £135

### **DINNER**

- Tasting menu – (7 courses) - £170
- Menu Jardin – (7 courses) - £135



# Reception



## Reception

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.

### **CHAMPAGNE & CANAPÉS**

*£40 pp*



# Menus

## TASTING MENU – £170

Dorset crab, celeriac and caviar

Confit duck foie gras, salsify, quince  
and wild black pepper

'Sauté gourmand' of lobster, truffled chicken quenelles

Line-caught sea bass, crapaudine, immortelle flower  
and sorrel

Dry aged beef, Sarawak black pepper, parsley roots,  
fermented shallots

Assortment of French cheeses

Exotic fruit contemporary vacherin

## MENU JARDIN – £135

Amuse-bouche

Red beetroot crapaudine, immortelle flower,  
sorrel and sheep caillé

Cauliflower, Comté Garde Exceptionnelle, black truffle

Cookpot of seasonal vegetables and fruit

Gratinated spelt, Swiss chard

Assortment of French cheeses

Exotic fruit contemporary vacherin

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. A discretionary 14% service charge will be added to your bill. All prices include VAT.

# Alain Ducasse

## at *The Dorchester*

TELEPHONE +44 (0) 20 7629 8866

EMAIL ALAINDUCASSERESERVATIONS  
@ALAINDUCASSE-DORCHESTER.COM

### CUISINE

Contemporary French

Three Michelin Stars since 2010

### CAPACITY

82 covers

### TEAM

Executive Chef

*Jean-Philippe Blondet*

Restaurant Director

*Enrico Baronetto*

Head Sommelier

*Pierre-Marie Faure*

Pastry Chef

*Thibault Hauchard*

### OPENING TIMES

Tuesday - Friday  
12.00pm - 1.30pm

Tuesday - Saturday  
6.30pm - 9.30pm

### 2020 ANNUAL CLOSURES

New Year

1<sup>ST</sup> to 20<sup>TH</sup> January

Easter

10<sup>TH</sup> to 13<sup>TH</sup> April

Summer

2<sup>ND</sup> to 25<sup>TH</sup> August

Festive

24<sup>TH</sup> December lunch,  
25<sup>TH</sup> December dinner,  
26<sup>TH</sup> December lunch & dinner,  
31<sup>ST</sup> December lunch.

### DRESS CODE

Our dress code is smart-casual.  
Jackets and collared shirts are preferred  
and long trousers are required for gentlemen.  
Appropriate footwear is required.

### CHILDREN POLICY

We accept children from the age of 10.

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