

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 - £100
 - 4 courses - £115
- Tasting menu – (7 courses) - £150
- Menu Jardin – (7 courses) - £120

DINNER

- Tasting menu – (7 courses) - £150
- Menu Jardin – (7 courses) - £120



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



Menu

TASTING MENU – £150

Poached, chilled Scottish langoustine,
pistachio and samphire condiment, pomegranate

Confit duck foie gras,
fermented salsify, nasturtium, toasted hazelnut

'Sauté gourmand' of lobster, truffled chicken quenelles

Line-caught sea bass, Jerusalem artichoke,
Dorset watercress and shellfish

Roasted saddle of venison from Rhug Estate,
Kalibos cabbage and chestnut

Assortment of French cheeses

Clementine - Tahitian vanilla 'Mont Blanc'

MENU JARDIN – £120

Amuse-bouche

Sean's carrots cooked in sorrel leaves,
and sunflower seeds

Watercress velouté,
marinated Jerusalem artichoke,
tuber melanosporum

Cookpot of autumn vegetables and fruit

Stone mill ancient spelt,
wild mushrooms and roasted chestnut

Assortment of French cheeses

Clementine - Tahitian vanilla 'Mont Blanc'

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

Wednesday - Friday

12.00pm - 1.30pm

Wednesday - Saturday

6.00pm - 7.30pm

2020 ANNUAL CLOSURES

Festive

25TH December dinner,
26TH December lunch & dinner,
31ST 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.

  @ALAINDUCASSEATTHEDORCHESTER

ALAINDUCASSE-DORCHESTER.COM