# Table Lumière

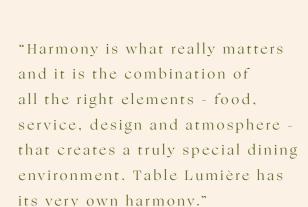






An enchanting experience





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 6 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





### Menu

### TASTING MENU -£170

Caramelized celeriac, caviar and smoked eel

Marinated Scottish langoustine green peas and watercress

Lobster medallion, chicken quenelles, Périgord truffle and homemade semolina pasta

Turbot, sorrel and heritage radishes

Farmhouse veal medallion artichoke, chickpeas and sage

Assortment of French cheeses

Raspberry and shiso contemporary vacherin

### MENU JARDIN -£135

Caramelized celeriac, fermented hazelnut, citrus

Watercress and green pea velouté, wasabi

Stuffed artichoke, chickpeas and sage

Cookpot of spring vegetables and fruit

Stone mill ancient spelt, fennel, sultana and courgette

Assortment of French cheeses

Raspberry and shiso 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

Vincenzo Arnese

Pastry Chef

Thibault Hauchard

### **OPENING TIMES**

Wednesday - Friday 12.00pm - 1.30pm

Wednesday - Saturday 6.30pm - 9.30pm

### **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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