

# 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*

### **DINNER**

Tasting menu – (7 courses) - £285

Menu Jardin – (7 courses) - £250

*Indulge in the delicate flavours of*

**Caviar £8 per gram** (5 grams minimum serving)



# 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

*£45 pp*







# Menu

## **TASTING MENU – £285**

Hand-dived scallop, citrus beurre blanc  
and Kristal caviar

Cauliflower studded with Cazette,  
black lemon condiment

Native lobster, artichoke, shiso and Périgord truffle

Cornish turbot, Kalibos cabbage, hazelnut,  
watercress, sea urchin and plancton emulsion

Saddle venison from Rhug Estate,  
iodized butternut squash, barnacles and marigold

Assortment of French cheeses

Golden apple and cider, smoked raw cream, Granny Smith  
and sweet clover sorbet

## **MENU JARDIN – £250**

Amuse-bouche

Cauliflower studded with Cazette,  
black lemon condiment

Artichoke, shiso and Périgord truffle

Cookpot of seasonal vegetables and fruit

Spelt, iodized butternut squash  
and marigold

Assortment of French cheeses

Golden apple and cider, smoked raw cream, Granny Smith  
and sweet clover sorbet

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 15% service charge will be added to your bill. All prices include VAT.

# Alain Ducasse

## *at The Dorchester*

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EMAIL [ALAINDUCASSERESERVATIONS@ALAINDUCASSE-DORCHESTER.COM](mailto:ALAINDUCASSERESERVATIONS@ALAINDUCASSE-DORCHESTER.COM)

### CUISINE

Contemporary French

Three Michelin Stars since 2010

### CAPACITY

80 covers

### TEAM

Chef Patron

*Jean-Philippe Blondet*

Restaurant Director

*Marion P  pin*

Head Sommelier

*Martin Kleveta*

Pastry Chef

*Valentin Jollivet*

### OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

### 2024 ANNUAL CLOSURES

New Year

1<sup>ST</sup> to 9<sup>TH</sup> January

Easter

31<sup>ST</sup> March to 9<sup>TH</sup> April

Summer

4<sup>TH</sup> to 27<sup>TH</sup> August

Festive

25<sup>TH</sup> December dinner,  
26<sup>TH</sup> December lunch & dinner

### 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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