

# Table

# Lumière



Alain Ducasse  
*at The Dorchester*



# An enchanting *experience*



“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**

Harmonie Menu – (7 courses) - £285

Jardin Menu – (7 courses) - £250

Indulge in the delicate flavours of

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

**Black truffle £8 per gram** (5 grams minimum serving)





# Menu

## **HARMONIE MENU – £285**

Hand-dived scallop, citrus beurre blanc  
and Kristal caviar

Cauliflower cooked in a brioche,  
Comté Garde Exceptionnelle and black truffle

Lobster medallion, chicken quenelle  
with Périgord truffle  
and homemade semolina pasta

Fillet of Cornish turbot, crapaudine beetroot,  
wasabi and sorrel

Saddle of venison from Rhug Estate,  
butternut squash and bitter herbs

Assortment of French cheeses

Yorkshire rhubarb, goat curd  
and Kampot pepper

## **JARDIN MENU – £250**

Amuse-bouche

Cauliflower cooked in a brioche,  
Comté Garde Exceptionnelle and black truffle

Artichoke, Swiss chard and basil

Cookpot of seasonal vegetables and fruit

Spelt, butternut squash and bitter herbs

Assortment of French cheeses

Yorkshire rhubarb, goat curd  
and Kampot pepper

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*

TELEPHONE +44 (0) 20 7629 8866

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 Pépin*

Pastry Chef

*Valentin Jollivet*

### OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

### 2026 ANNUAL CLOSURES

New Year

1st to 12th January

Easter

29th March to 7th April

Summer

9th to 25th August

Festive

25th December 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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