



ALAIN DUCASSE AT THE DORCHESTER

PRIVATE DINING



SALON PRIVÉ

A cosy private alcove

UP TO 12 GUESTS



SALON PARK LANE

An elegant and welcoming room bathed
in natural light

UP TO 30 GUESTS

Alain Ducasse at The Dorchester
Park Lane

London W1K 1QA

www.alainducasse-dorchester.com



ALAIN DUCASSE AT THE DORCHESTER

PRIVATE DINING ROOMS

“SALON PRIVÉ” **UP TO 12 GUESTS**
Room hire £200

“SALON PARK LANE” **FROM 14 TO 30 GUESTS**
Room hire LUNCH £350 DINNER £750

TABLE LAYOUT

14 guests / 1 table
From 15 to 20 guests / 2 tables
From 20 to 30 guests / 3 tables

EXCLUSIVE USE **UP TO 76 GUESTS**
£35,000 Minimum spend

MENUS & WINE COLLECTIONS

LUNCH	Elegance	£55
	Privilege	£65
	Wine collection	£30 / £45

(Includes half bottle of wine, mineral water and coffee)

DINNER	Temptation	£85
	Couture	£105
	Wine collection	£50 / £65

(Includes half bottle of wine, mineral water and coffee)

LUNCH & DINNER	Tasting Menu	£115
	Prestige Menu	£170



ALAIN DUCASSE AT THE DORCHESTER

PRE DINNER RECEPTION



CHAMPAGNE & CANAPÉS

£20 pp

3 Canapés + 1 glass of Champagne Sélection Alain Ducasse

A LA CARTE

CANAPÉS £5 per canapé

Searched FOIE GRAS, Dolce Forte sauce

VEGETABLE tart

ARTICHOKES poivrade

SEABASS Céviche

Spicy ANGUS BEEF

CHAMPAGNE Per bottle

£80

nv Sélection Alain Ducasse

£90

nv Louis Roederer Brut Premier

£150

nv Bollinger Rosé

£165

2002 Philipponnat Cuvée 1522



ALAIN DUCASSE AT THE DORCHESTER



WINES

CHAMPAGNE

NV LAURENT PERRIER
- GRAND SIÈCLE -

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WHITE WINES

2007 VOUVRAY DEMI-SEC
- LE BOUCHET -
F. CHIDAINE

2008 CHASSAGNE-MONTRACHET 1ER CRU
CHENEVOTTES
C. MOREY

...

RED WINE

2002 SAINT-ÉMILION
CHÂTEAU TROPLONG MONDOT

...

SWEET WINE

2001 SAUTERNES
CHÂTEAU FILHOT

£110

PRESTIGE MENU

LANGOUSTINE / CAVIAR



FOIE GRAS ravioli, black truffle



Roasted Scottish LOBSTER, baby artichokes
coral jus



Fillet of Angus BEEF
"soufflées" potatoes, Périgieux sauce



SUMMER BERRIES / VERBENA
contemporary vacherin



Mignardises & Gourmandises

£170



ALAIN DUCASSE AT THE DORCHESTER



WINES

CHAMPAGNE

NV SELECTION ALAIN DUCASSE

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WHITE WINES

2010 CONDRIEU

- LA PETITE CÔTE -

Y. CUILLERON

2008 CHABLIS

- CLOS BÉRU -

CHÂTEAU DE BÉRU

...

RED WINE

2008 GEVREY CHAMBERTIN

DOMAINE GEANTET-PANSIOT

...

SWEET WINE

2008 DOLCE MATARO

CELLERS DE ALELLA

£85

TASTING MENU

Amuse-Bouche



“Sauté gourmand” of LOBSTER
truffled chicken quenelles



WILD SEA BASS
peas and asparagus, light green jus



Rib and saddle of new season Roquefortin LAMB
baby gem, carrots, almond butter



CHOCOLATE and HAZELNUT biscuit



Mignardises & Gourmandises

£115



ALAIN DUCASSE AT THE DORCHESTER

LUNCH



ELEGANCE

£55

Amuse-Bouche



GREEN PEAS velouté
"à la Française"



Roasted VEAL loin, potato gnocchi
Taggiasca olives



Dark CHOCOLATE bar, crispy praliné



Mignardises & Gourmandises

PRIVILEGE

£65

Amuse-Bouche



Homemade SQUID INK PASTA
artichoke, confit tomatoes



Seared fillet of SEA BREAM, shellfish jus



VANILLA Rice pudding,
STRAWBERRY sorbet



Mignardises & Gourmandises



DINNER



TEMPTATION A

£85

Amuse-Bouche



Confit DUCK FOIE GRAS, peppered "gelée",
pickled vegetables



Braised HALIBUT, parsley, shellfish jus



RASPBERRY/ALMOND composition



Mignardises & Gourmandises

TEMPTATION B

£85

Amuse-Bouche



Warm PRAWN salad, tomato syrup



Roasted farm house VEAL from Limousin
green and white SWISS CHARDS



COCO-CARAMEL delight
lemon and vanilla sorbet



Mignardises & Gourmandises

COUTURE A

£105

Amuse-Bouche



HERITAGE TOMATO tart
fresh herb condiment



Filler of JOHN-DORY, spinach
Arbois wine sauce



Roasted Angus BEEF, tender potatoes
choron condiment



CHOCOLATE bar, vanilla ice cream



Mignardises & Gourmandises

COUTURE B

£105

Amuse-Bouche



Purple ARTICHOKE
POTATO GNOCCHI, black olive jus



Simmered HALIBUT, baby artichokes, tomatoes
and green peas



Roasted saddle of Kent LAMB, summer vegetables



SUMMER BERRIES / VERBENA
contemporary vacherin



Mignardises & Gourmandises



WINE COLLECTION

LUNCH

*Wine collections are designed by our Head Sommelier to reflect your menu and it includes
1/2 bottle of wine, mineral water, coffee or tea per person*

£30 pp

Please choose your red wine and white wine from the following

WHITE	2010	Rully - J-B Ponsot <i>A medium bodied chardonnay, elegant with touches of oak, fresh aromatics and fruit.</i>
	2010	Lirac - La Fermade - Domaine Maby <i>An aromatic and delicate blend of clairette and grenache.</i>
	2010	Bourgogne - Chardonnay - Bernard Bonin <i>Expressive and vibrant with integrated oak and a refreshing acidity.</i>
RED	2008	Bourgogne - Pinot Noir - Méo Camuzet <i>A superb pinot noir with delicate fruit notes and soft, silky tannins.</i>
	2006	Côtes-du-Rhône - Plan de Dieu - Domaine Rabasse-Charavin <i>A wonderful and expressive grenache. An intense and complex palate with a combination of spice and floral notes.</i>
	2004	Haut-Médoc - Château Bernadotte <i>Traditional Bordeaux blend of merlot and cabernet sauvignon. Intense fruit aromas, a touch of oak and firm tannins.</i>

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£45 pp

Please choose your red wine and white wine from the following

WHITE	2008	Saint-Joseph - Domaine B. Grippa <i>A rich and well-structured wine with oak character, stone fruit and spicy aromas.</i>
	2010	Sancerre - Les Grandmontains - Domaine Laporte <i>Light and dry sauvignon blanc with herbaceous notes. Superb minerality with a crisp and fresh finish.</i>
	2010	Chablis 1 ^{er} cru Montmains - Domaine Pattes Loup <i>Rich and complex with a pronounced acidity. Generous fruit flavours and minerality with a long finish.</i>
RED	2008	Givry 1 ^{er} cru - Domaine du Clos Salomon <i>An intense pinot noir. Fruit driven with savoury notes and elegant tannins.</i>
	2004	Saint-Estèphe - Château Coutelin- Merville <i>Rich and deep cabernet sauvignon with intense fruity notes. Complex and balanced with pronounced tannins.</i>
	2009	Crozes-Hermitage - Alberic Bouvet - G. Robin <i>Dense, medium bodied, complex wine. Mix of dark fruit and spices with a long finish.</i>



WINE COLLECTION

DINNER

*Wine collections are designed by our Head Sommelier to reflect your menu and it includes
1/2 bottle of wine, mineral water, coffee or tea per person*

£50 pp

Please choose your red wine and white wine from the following

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|-------|------|---|
| WHITE | 2009 | Condrieu - La Combe de Malleval - Domaine Ogier
<i>Very Aromatic, generous and dense with great balance.</i> |
| | 2008 | Saint-Aubin 1 ^{er} cru Les Champlots - C. Morey
<i>Intense and mineral Chardonnay, long pure finish.</i> |
| | 2009 | Pouilly-Fumé - Domaine des Berthiers
<i>Great sauvignon blanc expression, fresh and aromatic, crispy dry finish.</i> |
| RED | 2008 | Saint-Joseph - Nomade - C. Curtat
<i>Full bodied syrah with an excellent depth, savoury notes and well-structured. Pronounced tannins.</i> |
| | 2009 | Savigny-Les-Beaunes - Vieilles Vignes - Domaine Maréchal
<i>Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.</i> |
| | 2006 | Lalande de Pomerol - Château La Gravière
<i>A classic blend of cabernet sauvignon and merlot, well matured with soft silky tannins.</i> |

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£65 pp

Please choose your red wine and white wine from the following

- | | | |
|-------|------|---|
| WHITE | 2010 | Sancerre - Cuvée Jadis - H. Bourgeois
<i>Intense sauvignon blanc, rounded and powerful with dominant mineral notes. Fresh and well balanced.</i> |
| | 2009 | Meursault - Limozin - R. Monnier
<i>A full bodied Chardonnay; complex and elegant. Smooth in texture with a superb length.</i> |
| | 2009 | Châteauneuf-du-Pape - Clos Saint-Michel
<i>Full bodied wine with tropical fruit tones. Fresh and vibrant with a silky texture.</i> |
| RED | 2007 | Gevrey-Chambertin - Vieilles Vignes - F. Magnien
<i>A medium bodied pinot noir. Well structured with fruit flavours, firm and elegant tannins, and a savoury finish.</i> |
| | 2006 | Châteauneuf-du-Pape - Domaine de Ferrand
<i>Wonderful expression of grenache. Textured and rich with depth of flavour and complexity. Savoury on the palate.</i> |
| | 2007 | Pomerol - Château Manoir Le gay
<i>An excellent concentration of fruit, showing ageing complexity with soft rounded tannins.</i> |
| SWEET | 2005 | Sauternes - Cuvée Céline - Clos Le Comte
<i>A classic expression of Sauternes. An excellent vintage with tropical notes and a wonderful balance.</i> |



ALAIN DUCASSE AT THE DORCHESTER

FACT SHEET

RESERVATION

www.alainducasse-dorchester.com
Email alainducassereservations@thedorchester.com
Tel. +44 (0) 207 629 8866

CUISINE

Contemporary French
"THREE MICHELIN STARS" - MICHELIN GUIDE Great Britain & Ireland 2012

TEAM

RESTAURANT DIRECTOR	Nicolas Defremont
EXECUTIVE CHEF	Jocelyn Herland
PASTRY CHEF	Angelo Ercolano
HEAD SOMMELIER	Vincent Pastorello

SEATING

82

OPERATION HOURS

TUESDAY - FRIDAY	12.00PM - 2.00PM (LAST SITTING 1.30PM)
TUESDAY - SATURDAY	6.30PM - 10.00PM (LAST SITTING 9.30PM)

CLOSING PERIODS 2012

EASTER	6 th - 9 th April
QUEEN'S JUBILEE	5 th June
SUMMER	13 th August - 5 th September
CHRISTMAS	26 th - 30 th December

OTHER USEFUL INFORMATION

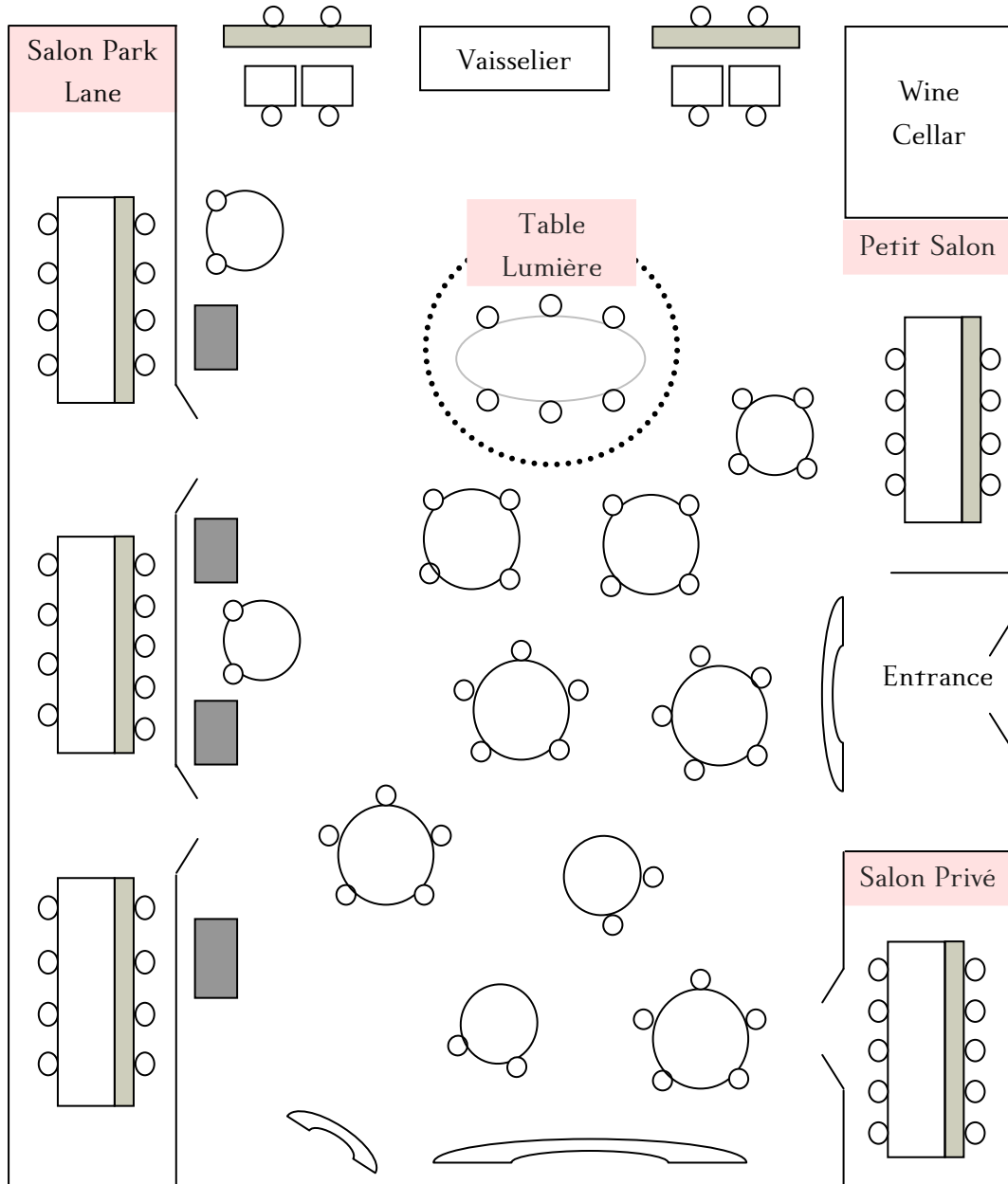
DRESS CODE Smart
No Sportswear
For dinner, jackets are preferred for Gentlemen

CHILDREN

No children under 10 years old



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For any request of table plan amendment, please ask for the Restaurant Director