



ALAIN DUCASSE AT THE DORCHESTER

TABLE LUMIÈRE

Magical, exclusive, unique



Cocooned by a luminescent oval curtain, the table is surrounded by 4,500 shimmering fiber optics which drop dramatically from the ceiling cleverly allowing guests to enjoy the ambience and buzz of the restaurant whilst being nearly screened from view.

Alain Ducasse at The Dorchester
Park Lane, London W1K 1QA
www.alainducasse-dorchester.com



Table Lumière enables you and your guests to create your bespoke dining experience and tailor your table setting by choosing your desired exclusive **Hermès** collection from ‘Mesclun’, ‘Century’ and ‘Fil d’Argent’.

The collections include the finest creations in tableware: Puiforcat silverware, table ornaments and Saint-Louis glassware.

MESCLUN



CENTURY



FIL D'ARGENT



Alain Ducasse believes that, today more than ever, guests need enchanting and bespoke experiences, saying “Harmony is what really matters and it is the combination of all the right elements - food, service, design and atmosphere - that create a truly special dining environment. Table Lumière has its very own harmony.”

TABLE LUMIÈRE”	UP TO 6 GUESTS
LUNCH	A la carte, Tasting menu & Seasonal menu available
DINNER	Tasting menu & Seasonal menu available
Room hire	£200



ALAIN DUCASSE AT THE DORCHESTER

TASTING MENUS



TASTING MENU

£120

Warm Dorset CRAB, delicate royale



HERITAGE TOMATO tart
fresh herb condiment



“Sauté gourmand” of LOBSTER
truffled chicken quenelles



Baked HALIBUT, roasted hazelnuts, peas
Saint-George’s mushrooms



Anjou PIGEON “à la broche”, tender potatoes
Choron condiment



Assortment of four French CHEESES
country bread and condiments



SUMMER BERRIES/VERBENA
contemporary vacherin



Mignardises & Gourmandises

MENU JARDIN

£95

Amuse-Bouche



PEAS “à la Parisienne”
delicate velouté



HERITAGE TOMATO tart
fresh herb condiment



POTATO GNOCCHI, wild mushrooms
baby spinach



COOKPOT of British terroir vegetables
girolles and Montgomery cheddar



Assortment of four French CHEESES
country bread and condiments



SUMMER BERRIES/VERBENA
contemporary vacherin



Mignardises & Gourmandises



Please kindly note that menus are subject to change in accordance with the season
Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%.



ALAIN DUCASSE AT THE DORCHESTER

SEASONAL MENU



MENU DE PRINTEMPS

£180

LANGOUSTINE / CAVIAR



Seared duck FOIE GRAS
Napoleon cherries



Roasted Scottish LOBSTER
peas "à la française"



TURBOT "matelote"
potato gnocchi, country bacon



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



Comté Garde Exceptionnelle, cru 2008



Dessert of your choice



Mignardises & Gourmandises



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
TUESDAY - SATURDAY	6.30PM 10.00PM

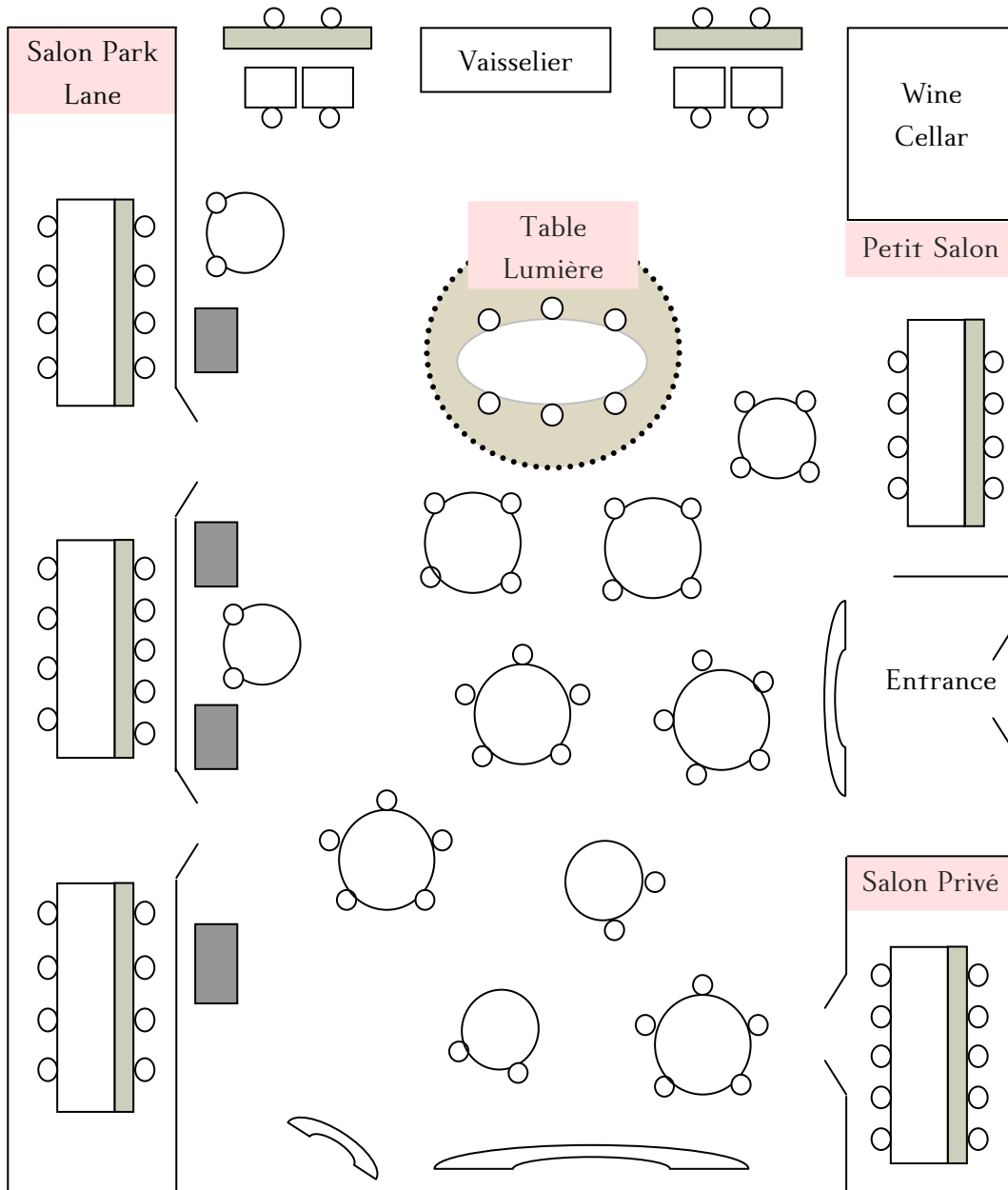
CLOSING PERIODS 2012

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



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