



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



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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



TASTING MENUS



TASTING MENU

£115

Spicy CRAB and BROCCOLETTI



Crispy raw and cooked VEGETABLE tart
fresh herb condiment



“Sauté gourmand” of LOBSTER
truffled chicken quenelles



Simmered HALIBUT, celeriac, shellfish and squid



Saddle of VENISON Grand-Veneur
pumpkin, beetroot and quince



Assortment of four French CHEESES
country bread and condiments



EXOTIC FRUIT
contemporary vacherin



Mignardises & Gourmandises

MENU JARDIN

£95

Amuse-Bouche



PUMKIN velouté, delicate royale



Crispy raw and cooked VEGETABLE tart
fresh herb condiment



POTATO GNOCCHI, sautéed girolles
baby spinach



COOKPOT of British terroir
VEGETABLES and MUSHROOMS
Montgomery cheddar gratin



Assortment of four French CHEESES
country bread and condiments



EXOTIC FRUIT
contemporary vacherin



Mignardises & Gourmandises



ALAIN DUCASSE AT THE DORCHESTER

SEASONAL MENU



AUTUMN MENU

£180

Chilled Scottish LANGOUSTINE
rich nage and CAVIAR



FOIE GRAS ravioli
delicate duck consommé, fresh herbs



Seared SEA SCALLOP
cep mushrooms and green almonds



Roasted Scottish LOBSTER
Paimpol white bean gratin



Fillet of BEEF Rossini
crunchy cos lettuce, "sacristain" potatoes



Truffled "BRIE DE MEAUX"



RASPBERRY/ALMOND composition



Mignardises & Gourmandises



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FACT SHEET

RESERVATION

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

CUISINE

Contemporary French
"THREE MICHELIN STARS" - MICHELIN GUIDE Great Britain & Ireland 2011

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 2011

FESTIVE SEASON	25 th December	OPEN for Christmas lunch only
	26 th - 30 th December	CLOSED
	31 st December	OPEN for New Year's Eve dinner only

OTHER USEFUL INFORMATION

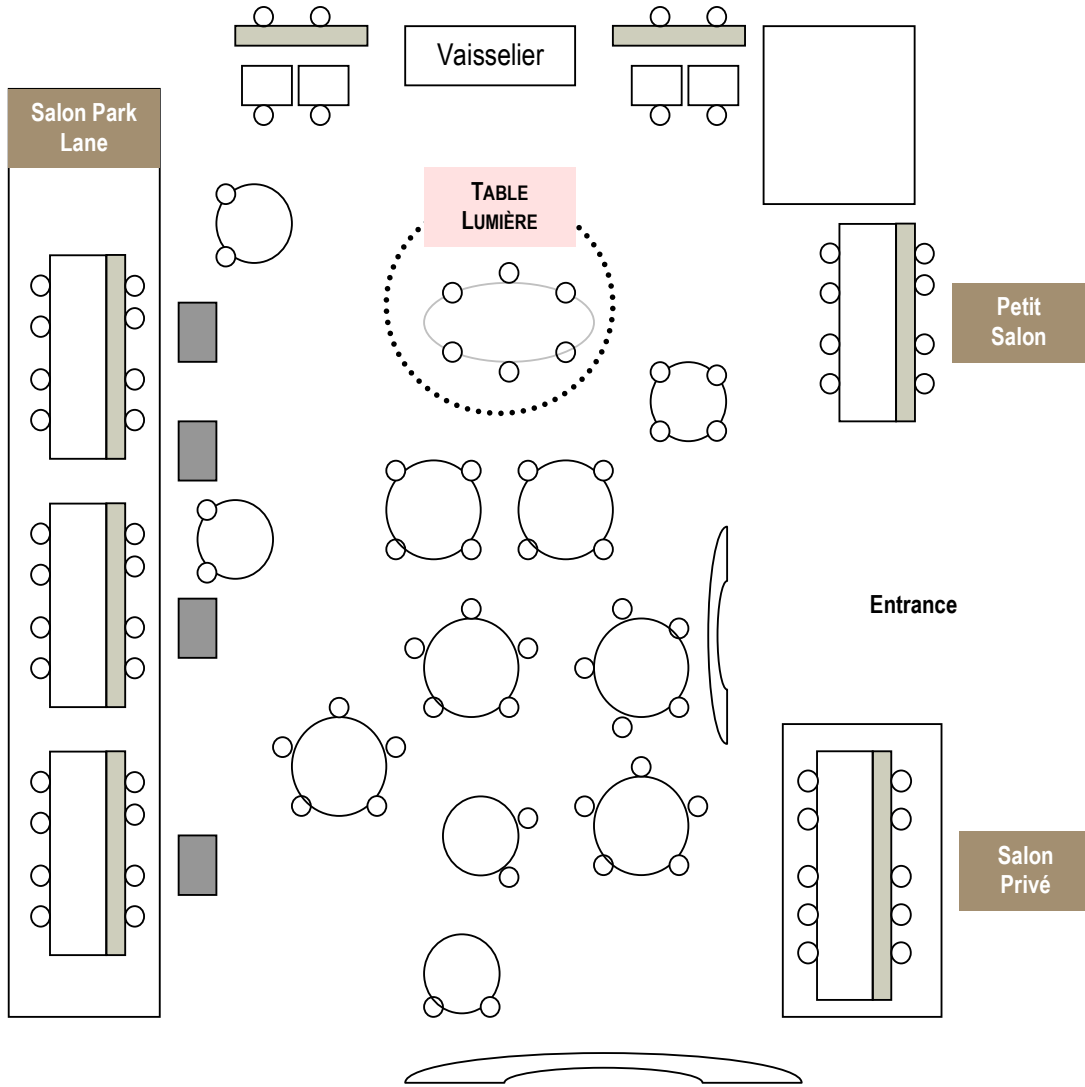
DRESS CODE Smart
No Sportswear
For dinner, jackets are preferred for Gentlemen

CHILDREN

No children under 10 years old



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