



ALAIN DUCASSE AT THE DORCHESTER

## PRIVATE DINING



### **SALON PRIVÉ**

A cosy private alcove

**UP TO 10 GUESTS**



### **SALON PARK LANE**

An elegant and welcoming room bathed  
in natural light

**UP TO 28 GUESTS**

Alain Ducasse at The Dorchester  
Park Lane

London W1K 1QA

[www.alainducasse-dorchester.com](http://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 28 GUESTS**  
Room hire LUNCH £350    DINNER £750

#### TABLE LAYOUT

14 guests / 1 table  
From 15 to 20 guests / 2 tables  
From 20 to 28 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



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## PRE DINNER RECEPTION



## CHAMPAGNE & CANAPÉS

**£20 pp**

3 Canapés + 1 glass of Champagne Sélection Alain Ducasse

## A LA CARTE

### CANAPÉS £5 per canapé

Seared FOIE GRAS, Dolce Forte sauce

VEGETABLE tart

ARTICHOKES poivrade

SCOTTISH SCALLOP, wild mushrooms

Spicy ANGUS BEEF

### CHAMPAGNE Per bottle

**£70**

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

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RED WINE

2002 SAINT-ÉMILION GRAND CRU  
CHÂTEAU TROPLONG MONDOT

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SWEET WINE

2001 SAUTERNES  
CHÂTEAU FILHOT

£110

### PRESTIGE MENU

LANGOUSTINES "à la Parisienne"



FOIE GRAS ravioli, black truffle



Wild SEA BASS, raw and cooked chicory



Filler of Angus BEEF  
"soufflées" potatoes, Périgieux sauce



EXOTIC FRUITS  
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  
citrus and Swiss chards



Limousin milk-fed VEAL loin  
orange and yellow carrots, truffle jus



CHOCOLATE and HAZELNUT biscuit



Mignardises & Gourmandises

**£115**



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## LUNCH



### ELEGANCE

£55

Amuse-Bouche



BROCCOLI velouté, delicate royale



Roasted saddle of LAMB, vegetables  
nutty parsley butter



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



ORANGE TREAT, ginger sorbet



Mignardises & Gourmandises



DINNER



TEMPTATION A

£85

Amuse-Bouche



Soft boiled organic EGG  
purple condiment



Braised HALIBUT, parsley, shellfish jus



CHOCOLATE and HAZELNUT biscuit



Mignardises & Gourmandises

TEMPTATION B

£85

Amuse-Bouche



Dorset CRAB two ways



Roasted farm house VEAL from Limousin  
root vegetables, braised lettuce



COCO-CARAMEL delight  
lemon and vanilla sorbet



Mignardises & Gourmandises

COUTURE A

£105

Amuse-Bouche



Crispy raw and cooked VEGETABLE tart  
fresh herb condiment



Filler of JOHN-DORY, spinach  
Arbois wine sauce



Roasted saddle of Kent LAMB, winter vegetables



CHOCOLATE bar, vanilla ice cream



Mignardises & Gourmandises

COUTURE B

£105

Amuse-Bouche



Purple ARTICHOKE  
POTATO GNOCCHI, black olive jus



Simmered HALIBUT, carrots and baby gem  
light green jus



Roasted Angus BEEF, tender potatoes  
choron condiment



EXOTIC TREAT



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*

- |              |      |   |
|--------------|------|---|
| <b>WHITE</b> | 2008 | Rully - J-B Ponsot<br><i>A medium bodied chardonnay, elegant with touches of oak, fresh aromatics and fruit.</i>  |
|              | 2010 | Lirac - La Fermade - Domaine Maby<br><i>An aromatic and delicate blend of clairette and grenache.</i>   |
|              | 2008 | Bourgogne - Chardonnay - Bernard Bonin<br><i>Expressive and vibrant with integrated oak and a refreshing acidity.</i>   |
| <b>RED</b>   | 2008 | Bourgogne - Pinot Noir - Méo Camuzet<br><i>A superb pinot noir with delicate fruit notes and soft, silky tannins.</i>   |
|              | 2006 | Côtes-du-Rhône - Plan de Dieu - Domaine Rabasse-Charavin<br><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<br><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*

- |              |      |  |
|--------------|------|--|
| <b>WHITE</b> | 2008 | Saint-Joseph - Domaine B. Grippa<br><i>A rich and well-structured wine with oak character, stone fruit and spicy aromas.</i>   |
|              | 2010 | Sancerre - Les Grandmontains - Domaine Laporte<br><i>Light and dry sauvignon blanc with herbaceous notes. Superb minerality with a crisp and fresh finish.</i>               |
|              | 2009 | Chablis 1 <sup>er</sup> cru Montmains - Domaine Pattes Loup<br><i>Rich and complex with a pronounced acidity. Generous fruit flavours and minerality with a long finish.</i> |
| <b>RED</b>   | 2007 | Givry 1 <sup>er</sup> cru - Domaine du Clos Salomon<br><i>An intense pinot noir. Fruit driven with savoury notes and elegant tannins.</i>                                    |
|              | 2002 | Saint-Estèphe - Château Coutelin- Merville<br><i>Rich and deep cabernet sauvignon with intense fruity notes. Complex and balanced with pronounced tannins.</i>               |
|              | 2007 | Crozes-Hermitage - Alberic Bouvet - G. Robin<br><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*

- |       |      |   |
|-------|------|---|
| WHITE | 2007 | Condrieu - C. Pichon<br><i>Very Aromatic, generous and dense with great balance.</i>  |
|       | 2008 | Saint-Aubin 1 <sup>er</sup> cru Les Champlots - C. Morey<br><i>Intense and mineral Chardonnay, long pure finish.</i>                                |
|       | 2009 | Pouilly-Fumé - Domaine des Berthiers<br><i>Great sauvignon blanc expression, fresh and aromatic, crispy dry finish.</i>                             |
| RED   | 2007 | Saint-Joseph - Nomade - C. Curtat<br><i>Full bodied syrah with an excellent depth, savoury notes and well-structured. Pronounced tannins.</i>       |
|       | 2008 | Savigny-Les-Beaunes - Vieilles Vignes - Domaine Maréchal<br><i>Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.</i> |
|       | 2006 | Lalande de Pomerol - Château La Gravière<br><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 | 2009 | Sancerre - Cuvée Jadis - H. Bourgeois<br><i>Intense sauvignon blanc, rounded and powerful with dominant mineral notes. Fresh and well balanced.</i>                               |
|       | 2008 | Meursault - Les Tesson - Domaine Michel Bouzereau<br><i>A full bodied Chardonnay; complex and elegant. Smooth in texture with a superb length.</i>                                |
|       | 2009 | Châteauneuf-du-Pape - Clos Saint-Michel<br><i>Full bodied wine with tropical fruit tones. Fresh and vibrant with a silky texture.</i>   |
| RED   | 2004 | Gevrey-Chambertin - Vieilles Vignes - Domaine Marc Roy<br><i>A medium bodied pinot noir. Well structured with fruit flavours, firm and elegant tannins, and a savoury finish.</i> |
|       | 2006 | Châteauneuf-du-Pape - La Ferme du Mont<br><i>Wonderful expression of grenache. Textured and rich with depth of flavour and complexity. Savoury on the palate.</i>                 |
|       | 2006 | Pomerol - Château Manoir Le gay<br><i>An excellent concentration of fruit, showing ageing complexity with soft rounded tannins.</i>   |
| SWEET | 2005 | Sauternes - Cuvée Céline - Clos Le Comte<br><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](mailto: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

3 <sup>rd</sup> January - 7 <sup>th</sup> January	CLOSED - re open for Lunch 10 <sup>th</sup> January
6 <sup>th</sup> - 9 <sup>th</sup> April	CLOSED
2 <sup>nd</sup> - 5 <sup>th</sup> June	CLOSED
14 <sup>th</sup> August - 5 <sup>th</sup> September	CLOSED
26 <sup>th</sup> - 30 <sup>th</sup> December	CLOSED

#### OTHER USEFUL INFORMATION

##### DRESS CODE

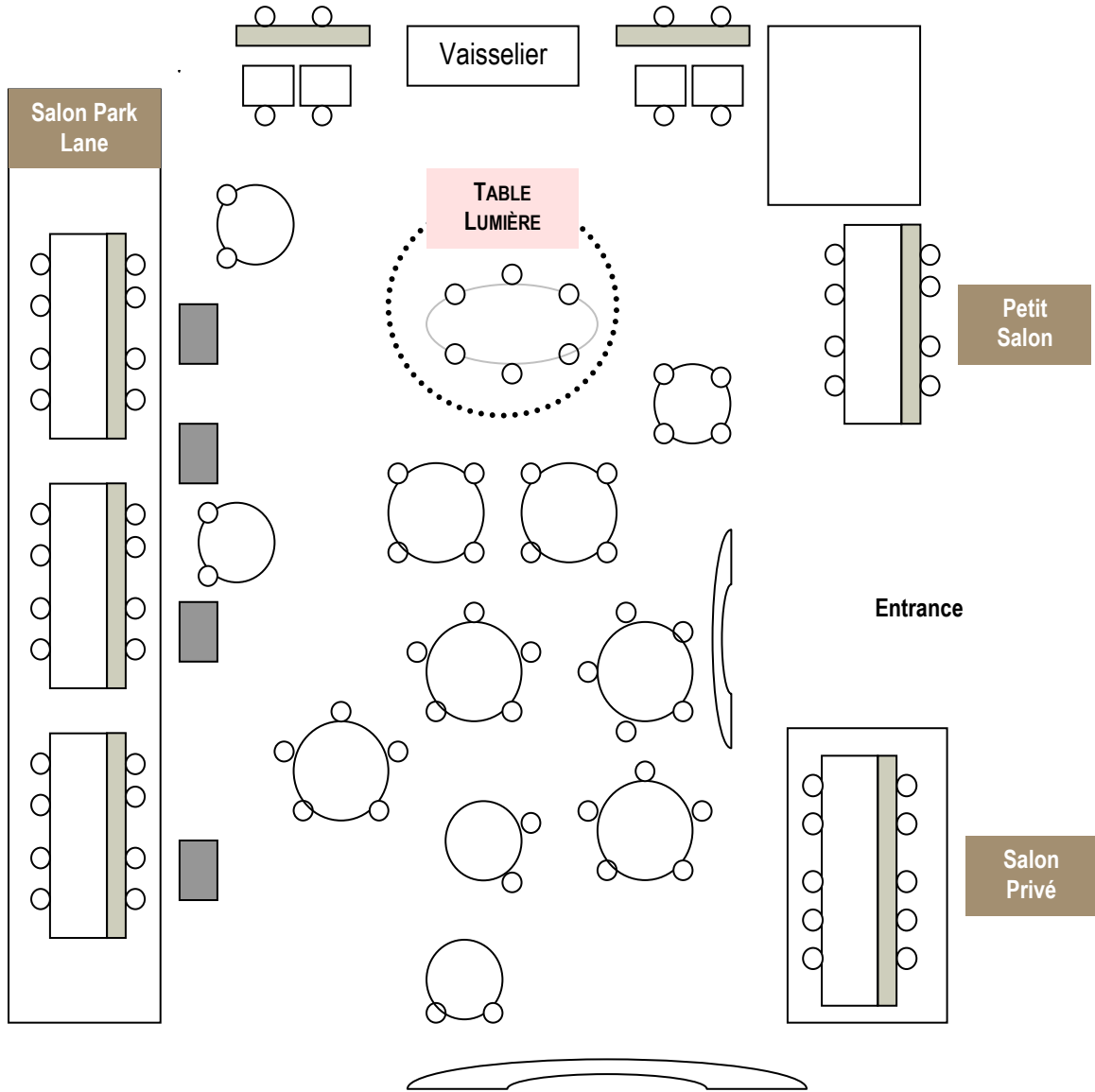
Smart  
No Sportswear  
For dinner, jackets are preferred for Gentlemen

##### CHILDREN

No children under 10 years old



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