# Table Lumière



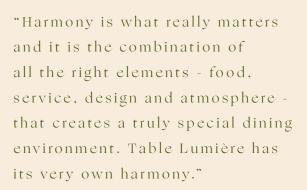




An enchanting experience







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

Tasting menu – (7 courses) - £285 Menu Jardin – (7 courses) - £250

Indulge in the delicate flavours of

Caviar £8 per gram (5 grams minimum serving)



# Reception





### Reception

Our Head Chef has created a bespoke selection of canapés using the finest ingredients available to compliment your menu. Please do not hesitate to contact us for further information.

CHAMPAGNE & CANAPÉS

£45 pp





## Menu

### TASTING MENU -£285

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Green asparagus from Wye Valley, kumquat condiment and Ivy House Farm whole milk

Native lobster, artichoke, shiso and Périgord truffle

Cornish turbot, swiss chard, trombetta courgette and apricot

Farmhouse veal fillet, sweetbread, aubergine, oyster and buckwheat

Assortment of French cheeses

Strawberries in their natural way, rocket emulsion and pistachio sorbet

### MENU JARDIN -£250

Amuse-bouche

Green asparagus from Wye Valley, kumquat condiment and lvy House Farm whole milk

Artichoke, shiso and Périgord truffle

Cookpot of seasonal vegetables and fruit

Aubergine, buckwheat and oyster leaf

Assortment of French cheeses

Strawberries in their natural way, rocket emulsion and pistachio sorbet

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

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EMAIL 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

Head Sommelier

Martin Kleveta

Pastry Chef Valentin Jollivet

### **OPENING TIMES**

Tuesday - Saturday 6.00pm - 9.30pm

### 2024 ANNUAL CLOSURES

New Year

1<sup>st</sup> to 9<sup>th</sup> January

Easter

31<sup>st</sup> March to 9<sup>th</sup> April

Summer

4<sup>™</sup> to 27<sup>™</sup> August

Festive

25<sup>™</sup> 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.