



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
	<i>(Includes half bottle of wine, mineral water and coffee)</i>	
DINNER	Temptation	£85
	Couture	£105
	Wine collection	£50 / £65
	<i>(Includes half bottle of wine, mineral water and coffee)</i>	
LUNCH & DINNER	Festive Tasting Menu	£125
	Festive Prestige Menu	£185



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

Seared 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

2010 SANCERRE
CUVÉE JADIS
H. BOURGEOIS

2008 CHASSAGNE-MONTRACHET 1ER CRU

CHENEVOTTES
C. MOREY

...

RED WINE

2002 SAINT-ÉMILION
CHÂTEAU TROPLONG-MONDOT

...

SWEET WINE

1997 SAUTERNES
CHÂTEAU FILHOT

£110

FESTIVE PRESTIGE MENU

Chilled SEA SCALLOP
rich nage and caviar



Simmered duck FOIE GRAS, truffle consommé



Scottish LANGOUSTINE, raw and cooked chicory
black truffle



Fillet of Angus BEEF
"soufflées" potatoes, Périgueux sauce



CHOCOLATE and ORANGE variation



Mignardises & Gourmandises

£185



ALAIN DUCASSE AT THE DORCHESTER



WINES

CHAMPAGNE

NY SELECTION ALAIN DUCASSE

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WHITE WINES

2010 CONDRIEU
LA PETITE CÔTE
Y. CUILLERON

2009 SAINT-AUBIN 1^{ER} CRU
DERRIÈRE CHEZ EDOUARD
H. LAMY

...

RED WINE

2006 LALANDE DE POMEROL
CHÂTEAU LA GRAVIÈRE

...

SWEET WINE

2005 SAUTERNES
CUVÉE CÉLINE
CLOS LE COMTE

£85

FESTIVE TASTING MENU

Amuse-Bouche



“Sauté gourmand” of LOBSTER
truffled chicken quenelles



WILD SEA BASS

Eringy mushrooms, Lapsang souchong cream



Saddle of VENISON Grand-Veneur, pumpkin
chestnut, quince



Exotic Yule log



Mignardises & Gourmandises

£125



ALAIN DUCASSE AT THE DORCHESTER

LUNCH



ELEGANCE

£55

Amuse-Bouche



ARTICHOKE ravioli, shellfish
parsley jus



Roasted Kent LAMB shoulder
Coco/curry condiment



PANA COTTA
MANGO / PASSION FRUIT sorbet



Mignardises & Gourmandises

PRIVILEGE

£65

Amuse-Bouche



Warm Scottish SALMON
green olive oil foam



Seared fillet of SEABREAM
Coco beans, grilled bell pepper



Dark CHOCOLATE bar, crispy praliné



Mignardises & Gourmandises

6/11



DINNER



TEMPTATION A

£85

Amuse-Bouche



Poitou RABBIT "Porchetta", herb salad



Seared JOHN DORY, wild mushrooms, almonds



CHESTNUT and PEAR composition



Mignardises & Gourmandises

TEMPTATION B

£85

Amuse-Bouche



Sautéed SHRIMPS, "Greek style" gelée
horseradish



Rib and saddle of Kent LAMB, Jerusalem artichokes



Dark CHOCOLATE cylinder

Bailey's ice cream



Mignardises & Gourmandises

COUTURE A

£105

Amuse-Bouche



COOKPOT of baby POTATOES
crayfish, parsley sauce



HALIBUT "Florentine style"
shrimp, Arbois wine sauce



DUCK breast "à l'orange", radish and turnips



Roasted MANGO, leaches sorbet



Mignardises & Gourmandises

COUTURE B

£105

Amuse-Bouche



Pressed terrine of GAME and FOIE GRAS
pickled beetroot



Seared TURBOT, citrus sabayon



Roasted farm house VEAL from Limousin
Blanquette vegetables



Girl from Ipanema



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	2009	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

- WHITE 2009 Condrieu - La Combe de Malleval - Domaine Ogier
Very Aromatic, generous and dense with great balance.
2008 Saint-Aubin 1er cru Les Champlots - C. Morey
Intense and mineral Chardonnay, long pure finish.
2010 Pouilly-Fumé - Domaine des Berthiers
Great sauvignon blanc expression, fresh and aromatic, crispy dry finish.
RED 2008 Saint-Joseph - Nomade - C. Curtat
Full bodied syrah with an excellent depth, savoury notes and well-structured. Pronounced tannins.
2009 Savigny-Les-Beaunes - Vieilles Vignes - Domaine Maréchal
Elegant pinot noir, aromatic and fruit driven. Soft tannins with a touch of oak.
2006 Lalande de Pomerol - Château La Gravière
A classic blend of cabernet sauvignon and merlot, well matured with soft silky tannins.

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£65 pp

Please choose your red wine and white wine from the following

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



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 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

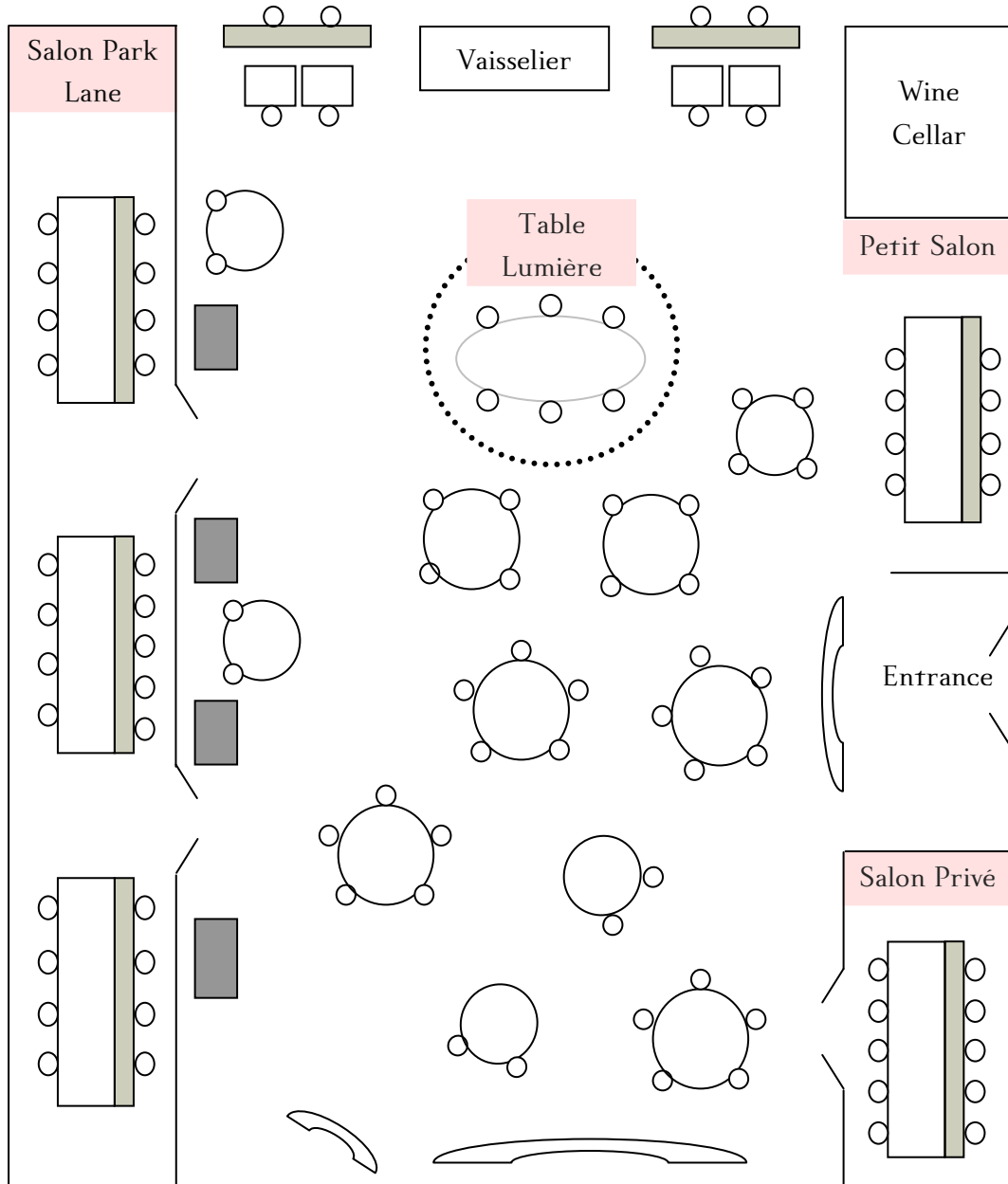
DRESS CODE Smart
No Sportswear
For dinner, jackets are preferred for Gentlemen

CHILDREN

No children under 10 years old



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