



ALAIN DUCASSE AT THE DORCHESTER

Awarded three Michelin Stars, Alain Ducasse at The Dorchester became the second restaurant in London to receive this prestigious accolade. Three Stars denote “exceptional cuisine, worth a special journey”.

The restaurant offers contemporary French cuisine in a welcoming and elegant decor along with professional, bespoke and friendly service orchestrated by Restaurant Director Christian Laval and his energetic team, for a new approach to fine dining.

Executive Chef, Jocelyn Herland, interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing current seasonal produce, much of which is sourced from British and French suppliers.

Signature dishes include *Roasted native lobster, seasonal vegetables and macaroni au gratin; Fillet of Angus beef and seared foie gras Rossini, “sacristain” potatoes, “Périgueux sauce”*; the decadent *Baba as in ‘Monte-Carlo’* and of course, Alain Ducasse's signature *Cookpot* dish that launched this spring in all his restaurants across the world. The cookpot of seasonal and locally sourced vegetables is an emblematic, yet simple dish that sums up the very essence of Alain Ducasse's cooking.

A perfect place for a savvy lunch, the restaurant offers a 3 course set menu including wine, water and coffee. Private dining is also a must-try experience with the stunning Table Lumière where guests can create their bespoke dining experience by choosing from specially selected sets of china by Hermès; Salon Park Lane offering splendid views over Hyde Park and the cosy Salon Privé.

Three Alain Ducasse restaurants now hold three Michelin Stars: Le Louis XV – Alain Ducasse in Monaco, Alain Ducasse au Plaza Athénée in Paris and Alain Ducasse at The Dorchester in London.

**For further information please contact Romilly King at The Communications Store
T: 020-7938-5031 / E: romilly@tcs-uk.net**

Alain Ducasse at The Dorchester
Park Lane, London, W1K 1QA
T: 020-7629-8866 / W: www.alainducasse-dorchester.com
Open for lunch Tuesday–Friday and dinner from Tuesday-Saturday