



**240 chefs and 300 Michelin stars –
an international celebration
of the 25 anniversary
of Le Louis XV – Alain Ducasse
16th, 17th and 18th of November 2012
Monte-Carlo SBM**

www.aducasse-25anslouisxv.com



PRESS KIT

Monaco, November 2012

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PRESS KIT

Monaco, November 2012

EDITORIAL

« My centre of gravity remains and will always be cooking. I am thus a happy cook! My inspiration comes from a combination of the Southwest of France, where I grew up and from the Mediterranean, which seduced me from a young age. But I also remain a curious cook. My roots carry me but do not hold me down.

My arrival in Monaco was a magical and momentous moment in my life. It is on this rock, nestled between France and Italy that I encountered my Riviera. I know today that this land was my destiny. All my cooking is inspired from this area that sings sunlight. From it, I draw strength and truth.

« Riviera »: the word alone echoes a certain invitation to dolce farniente. However, the Riviera is a land of farmers and breeders who, historically, have toiled to bring abundance from an arid land. It is a land of fishermen who every morning take to the Liguria sea at dawn to return to dry land carrying gamberoni, red snapper, anchovies, sea bream and john dory. We also have the privilege to be home to the best produce, treated with the respect they deserve by growers, breeders, farmers, butchers and mushroom gatherers.

All along this coastal strip, stretching from Nice to the Gulf of Genoa, here we are French, a little further, Monegasque, and a little further away, Italians. What we all have in common is the same history and similar landscapes shaped by the convergence of the mountains and the sea. But over all we share a similar culinary tradition: inimitable tasting produce, and recipes passed on from mother to daughter for generations.

Thus, each dish carries its own history and each producer a reason to pursue his quest for excellence.

These reasons have been my culinary guideline for the past 25 years. As you will have understood, the themes that remain the dearest to me all touch upon the Mediterranean and its roots heavily entrenched in the deep South, the Riviera whose produce play a pivotal role in my culinary creation.

I hold many other subjects at heart, of which speak of authenticity, aesthetic and identity. Themes centred on traveling and seasons, identifying to tradition and evolution then returning to harmony and memory.

The 25th anniversary of Le Louis XV seemed to me the perfect opportunity to gather around these values the greatest talents on the international culinary scene. An exceptional opportunity for encounters, exchanges, and discoveries centred on the produce and culinary traditions for an exclusive voyage through the land of "delicious and excellence". It is after all the duty of the chef to reach for excellence on a daily basis.».

ALAIN DUCASSE



PRESS KIT

Monaco, November 2012

A UNIQUE SUMMIT MEETING

1987–2012 : 25 years of culinary creation at Le Louis XV restaurant, hundreds of recipes created, thousands of products transformed by the expert hands of cooks, today chefs, all trained in the Riviera of Alain Ducasse.

To celebrate the 25th anniversary of Le Louis XV, Alain Ducasse and Monte-Carlo SBM wished to invite the world's greatest chefs.

Thus, 240 chefs hailing from 25 countries, representing all 5 continents and 300 Michelin Stars will gather together from the 16th till the 18th of November 2012 in Monaco, for a unique summit.

For 3 days, the distinguished family of international gastronomy will unite in a unique manner.

Three days of unparalleled sharing of knowledge, of exchanges, discoveries and original events amongst professionals, culminating in a gala dinner on Saturday the 17th of November.

An exceptional meeting, gathering the greatest names of today and tomorrow in gastronomy

300 STARS AND 240 CHEFS FOR A SUMMIT MEETING.

300 stars and 240 chefs have answered yes to Alain Ducasse and Monte-Carlo SBM's invitation to enjoy Riviera cuisine and share the love for this unique region.

These international talents of today and tomorrow have agreed to take part in the great family photo that will immortalise the event.

An important fact to remember is that amongst these 240 chefs, some of these talents were discovered in Alain Ducasse's kitchens where they were trained and who today represent throughout the world, the «Génération Ducasse».

For the duration of three days, the desire to express the richness of various different culinary sensitivities will be the driving force of the summit, bringing together traditionalists and modernists, classical and new wave, from the North and the South.

The chef's biographies are available at www.aducasse-25anslouisxv.com.

Germany : Heinz WINKLER** (Restaurant Residenz Heinz Winkler), Harald WOHLFAHRT*** (Schwarzwaldstube) ;

South Africa : Luke DALE ROBERTS (The Test Kitchen) ;

Austria : Johanna MAIER** (Johanna Maier & Söhne) ;

Australia : Guillaume BRAHIMI (Guillaume at Bennelong), Serge DANSEREAU (Bather's pavilion), Tetsuya WAKUDA (Tetsuya's) ;

Belgium : Peter GOOSSENS*** (Hof van Cleve), Yves MATTAGNE ** (Sea Grill) ;

Brazil : Alex ATALA (D.O.M), Laurent SUAUDEAU (Escola da Arte Culinaria Laurent), Pascal VALERO (Kaa) ;

Canada : Jonathan GUSHUE (The Dining Room) ;



China : Paul PAIRET (Ultra Violet), Dong ZHENXIANG (Dadong) ;

Denmark : Rene REDZEPI** (Noma) ;

Scotland : Tom KITCHIN* (The Kitchin)

United Arab Emirates: Massimo LUVARA (Burj Al Arab) ;

Spain : Andoni Luis ADURIZ** (Mugaritz), Sergi AROLA** (Sergi Arola Gastro), Elena ARZAK*** (Restaurant Arzak), Quique DACOSTA** (Quique Dacosta), Joan ROCA*** (El Celler de Can Roca), Carme RUSCALLEDA*** (Restaurant Carme Rustalleda Sant Pau), Angels SERRA SANTAMARIA** (Can Fabes) ;

United States: Joe BASTIANICH* (Del Posto), Dan BARBER* (Blue Hill at Stone Barns), David BOULEY* (Bouley), Daniel BOULUD*** (Daniel), Terence BRENNAN* (Picholine), David BURKE (David Burke Townhouse), David CHANG** (Momofuku ko), Franck DECARLO (Peasant), Graham ELLIOT (Graham ELLIOT), Tony ESNAULT (Spring), Florian HUGO (Brasserie Cognac), Laurent KALKOTOUR (db Bistro Moderne), Hubert KELLER* (La Fleur de Lys), David KINCH** (Manresa), Maguy LE COZE*** (Le Bernardin), Paul LIEBRANDT** (Corton), Laurent MANRIQUE (Millesime), Sirio et Mauro MACCIONI * (Le Cirque), Drew NIPARENT, Patrick O'CONNELL (The Inn at Little Washington), Daniel PATTERSON** (Coi), François PAYARD (FP Pâtisserie), Sean REMBOLD (Marlow & Sons), Angelo SOSA (Anejo Tequileria), Joachim SPLICHAL* (Patina), Bill YOSSES (The White House), Michael WHITE** (Marea) ;

France : Jean-Paul ABADIE** (L'Amphitryon), Inaki AIZPITARTE (Le Chateaubriand), Laurent ANDRE (Royal Monceau), Frédéric ANTON*** (Le Pré Catelan), Laurent ARBEIT (Auberge Saint Laurent), Pascal BARBOT*** (L'Astrance), Pascal BARDET (La Passagère), Cédric BECHADE* (L'Auberge Basque), Olivier BELLIN** (Auberge des Glazicks), Georges BLANC*** (Georges Blanc), Eric BRIFFARD** (Le Cinq), Bruno CAIRONI (Consultant), Michel CHABRAN* (Michel Chabran Restaurant), Jean-André CHARIAL** (L'Oustau de Baumanière), Romain CORBIERE ** (La Réserve de Beaulieu), Jean COUSSAU** (Relais de la Poste), Grégory COUTANCEAU (Les Flots), Hélène DARROZE* (Helene Darroze), Alain DUTOURNIER** (Carré des Feuillants), Gilles EPIE (Citrus Etoile), Alexandre GAUTHIER* (La Grenouillère), Gilles GOUJON*** (Auberge du Vieux Puits), Michel GUERARD*** (Les Prés d'Eugénie), Eric GUERIN* (La Mare aux Oiseaux), Marc HAEBERLIN*** (L'Auberge de l'Ille), Pierre HERME (Maison Pierre HERME Paris), Philippe JOUSSE (Institut Paul Bocuse), Jean-Georges KLEIN*** (L'Arnsbourg), Kei KOBAYASHI* (Kei), Jean-Paul LACOMBE (Brasserie Léon de Lyon), Arnaud LALLEMENT** (L'Assiette Champenoise), Lionel LEVY* (Une table, au sud), Jacques LE DIVELLEC* (Le Divellec), Christian LE SQUER*** (Ledoyen), Cyril LIGNAC* (Le Quinzième), Régis MARCON*** (Régis et Jacques Marcon), Thierry MARX** (Sur Mesure par Thierry Marx), René et Maxime MEILLEUR** (La Bouitte), Christophe MICHALAK (Plaza Athénée), Philippe MILLE** (Le Parc Les Crayères), Christophe MORET** (Lasserre), Jean-Louis NOMICOS* (Les Tablettes Jean-Louis Nomicos), Gérald PASSEDAT*** (Le Petit Nice), Laurent PETIT** (Le Clos des Sens), Anne-Sophie PIC*** (Maison Pic), Jean-François PIEGE** (Jean-François Piège), Jacques et Laurent POURCEL* (Le Jardin des Sens), Eric PRAS*** (Maison Lameloise), Christophe QUANTIN (Lycée Hotelier de Blois), Christophe RAOUX (Café de la Paix), David RATHGEBER (L'Assiette), Joël ROBUCHON*** (Joël Robuchon), Michel ROCHEDY** (Le Chabichou), Olivier ROELLINGER (Le Coquillage), Michel ROTH** (L'Espadon), Michel SARRAN** (Michel Sarran), Guy SAVOY*** (Guy Savoy), Alain SENDERENS** (Senderens), Alain SOLIVERES** (Taillevent), Yves THURIES (Ecole Nationale Supérieure de Pâtisserie), Michel TRAMA** (Michel Trama), Pierre TROISGROS***, Adrien TROUILLOU (Restaurant Rech), Frédéric VARDON* (39V), Mathieu VIANNAY** (Mère Brazier), Antoine WESTERMANN (Drouant) ;

Hong Kong : Frédéric CHABBERT** (Petrus), Philippe DUC** (SPOON by Alain Ducasse)

India : Hemant OBEROI (The TAJ MAHAL Palace) ;

Ireland : Patrick GUILBAUD** (Restaurant Patrick Guilbaud) ;



Israel : Shalom KADOSH (Primavera), Ezra KEDEM (Arcadia) ;

Japan : Masaru KAMIKAKIMOTO (Camille), Hiroyuki KANDA *** (Kanda), Hirohisa KOYAMA (Kokin Aoyagi), Kiyomi MIKUNI (Hotel de Mikuni), Hiroshi NAKAMICHI *** (Moliere), Hiroshi SASAKI ** (Gion Sasaki) ;

Lebanon : Maroun CHEDID (La Posta) ;

New Zealand: Geoffrey SCOTT (Vinnies by Geoff Scott) ;

Netherlands: Ron BLAAUW ** (Ron Blaauw), Alain CARON (La table d'Alain et Gilles) ;

Peru : Diego MUNOZ VELASQUEZ (Acurio Restaurantes) ;

United Kingdom: Tom AIKENS (Restaurant Tom Aikens), Raymond BLANC ** (Le Manoir aux Quat' Saisons), Claude BOSI ** (Hibiscus), Brett GRAHAM ** (The Ledbury), Michel ROUX Jr ** (Le Gavroche), Clare SMYTH *** (Gordon Ramsay), Jérôme TAUVRON (L'Etranger), Marcus WAREING ** (Marcus Wareing at The Berkeley) ;

Russia : Anatoly KOMM (Varvary by Anatoly Komm) ;

Singapore : Christophe MEGEL (At Sunrice Globalchef Academy), Massimo PASQUARELLI (Ritz Carlton, Millenia) ;

Suède : Daniel LINDEBERG ** (Restaurant Frantzen/Lindeberg), Magnus NILSSON (Faviken Magasinet) ;

Suisse : Philippe ROCHAT, Benoît VIOLIER *** (Restaurant de l'Hotel de Ville-Crissier) ;

Turkey : Vedat BASARAN (Nar Lokantasi).

French and Italian rivièras chefs are prominently represented :

France : Didier ANIES * (Le Cap), Paul BAJADE * (Les Chênes Verts), Josy BANDECCHI (Restaurant Josy-Jo), Jean-François et René BERARD* (Hostellerie Bérard), Jean-Philippe BORRO (Grill), Jean-Claude Brugel (Café de Paris), Clément BRUNO * (Restaurant BRUNO), Alain CAVANNA (Sporting Monte-Carlo), Sébastien CHAMBRU (Le Moulin de Mougins), Jacques CHIBOIS * (La Bastide Saint-Antoine), Mauro COLAGRECO ** (Mirazur), Christophe CUSSAC ** (Restaurant Joël Robuchon Monte-Carlo), Philippe DA SILVA * (Les Gorges de Pennafort), Arnaud DONCKELE ** (La Vague d'Or), Christophe DUFAU * (Les Bacchanales), Sylvain ETIEVANT (La Chaumière), Daniel ETTLINGER * (Le Clos Saint-Pierre), Denis FETISSON (La Place de Mougins), Yannick FRANQUES ** (Le Saint-Martin), Michael FULCI * (Les Terrailleurs), Joël GARAULT * (Hermitage), Christian GARCIA (Chef de Cuisine de S.A.S. le Prince Albert II de Monaco), Bruno GAZAGNAIRE (Château de Nans), Jany GLEIZE * (La Bonne Etape), Serge GOULOUMES * (Le Candille), Mickael GRACIEUX * (L'Aromate), Jean-François ISSAUTIER * (Issautier), Philippe JEGO * (Les Pêcheurs), Stéphane LELIEVRE (Les Pins Penchés), Christophe LEROY (Les Moulins de Ramatuelle), Alain LLORCA * (Alain Llorca), Edouard LOUBET ** (Restaurant Edouard Loubet), Noël MANTEL (Restaurant Mantel), Keisuke MATSUSHIMA * (Keisuke Matsushima), Jacques MAXIMIN* (Le Bistrot de la Marine), Christian et Thomas MILLO * (L'Auberge de la Madone), Christian MORISSET * (Le Figuier de Saint-Esprit), Mario MURATORE (Ancien Chef des cuisines de l'Hotel de Paris), Jacky OBERTI (Les Termes de Monte-Carlo), Bruno OGER ** (Villa Archange), Georges PELISSIER (La Voile d'Or), Serge PHILIPPIN * (Restaurant de Bacon), Christian PLUMAIL * (L'univers de Christian Plumail), Arnaud POETTE (Restaurant Eden-Roc), Stéphane RAIMBAULT ** (L'Oasis), Marcel RAVIN (Monte-Carlo Bay), Jean-Denis RIEUBLANC ** (Le Chantecler), Nicole RUBI (La Petite Maison), Luc SALSEDO (Luc Salsedo Restaurant), Paolo SARI (Monte-Carlo Beach), Christian SINICROPI ** (La Palme d'Or), Fabrice VULIN ** (La Chèvre d'Or), Axel WAGNER * (Le Château Eza) ;

Italie : Massimiliano ALAJMO *** (Le Calandre), Heinz BECK *** (La Pergola), Giuseppina BEGLIA (Ristorante Balzi Rossi), Andrea BERTON (Pisacco), Massimo BOTTURA *** (Osteria Francescana), Carlo BRUNELLI (Ristorante Baia Beniamin), Enrico et Roberto CEREAAA *** (Da Vittorio), Carlo CRACCO ** (Cracco), Gennaro ESPOSITO ** (Torre del Saracino), Alfonso



IACCARINO** (Don Alfonso 1890), Davide OLDANI* (D'O), Fulvio PIERANGELINI, Niko ROMITO** (Reale-Casadonna), Nadia SANTINI*** (Dal Pescatore), Davide SCABIN** (Combal.Zero), Mauro ULIASSI** (Uliassi);

Restaurants Alain Ducasse Chefs all around the world are proud to join this anniversary :

Omar AGOSTINI (L'Andana), Nicolas BERGER (Chef pâtissier exécutif Alain Ducasse Entreprise), Philippe BERTINEAU (Benoit NYC), Jemmy BROUET* (Le Jules Verne), Franck CERUTTI (Hôtel de Paris), Marc CHALOPIN (ADF ENDERUN), Sylvain DALLE (ADF SAO PAULO), Christophe DEVOILLE* (Le Jules Verne), Philippe DUC** (SPOON by Alain Ducasse), Pascal FERAUD (Alain Ducasse Entreprise), Julien JOUHANNAUD (Adour NYC*), Christian JULLIARD (Alain Ducasse Entreprise), Stéphane GORTINA (MIX Saint Petersburg), Jérôme LACRESSONNIERE (Alain Ducasse Formation), Christophe LARRAT (Alain Ducasse Formation), Dominique LORY*** (Le Louis XV), Vincent MAILLARD (Byblos), Philippe MARC (Plaza Athénée), Christophe MARTIN* (La Bastide de Moustiers), Pierre MORAT (ECAD - Ecole de Cuisine Alain Ducasse), Robbie PEPIN (Il Ristorante - Bulgari Hotel), Sylvain PORTAY (Alain Ducasse Entreprise), Bruno RIOU* (miX Las Vegas), Christophe SAINTAGNE*** (Alain Ducasse au Plaza Athénée), Dominique SAUGNAC (BE), Benoît WITZ* (L'Hostellerie de L'Abbaye de La Celle).

AN EPHEMERAL MEDITERRANEAN MARKET PLACE, HIGHLIGHT OF THE EVENT.

At the frontier of the Principality of Monaco, the strength of local produce is not to be taken for granted. A vast network of small producers, green grocers, mushroom gatherers, fishermen... are at the doorstep. The Mont Agel, the shores that define the coast of the French and Ligurian Rivières, Inland Nice, the Piedmont and Provence offer themselves with the greatest generosity to the best tables of the Côte d'Azur.

From Nice to the Gulf of Genoa, the Riviera that Alain Ducasse loves is made of produce of inimitable flavour. In this spirit and for this occasion, this event will be highlighted by the discovery and glorification of the 100 best regional products, presented Saturday 17th November in an ephemeral market place.

For an exceptional event, an exceptional venue. The Salle des Etoiles of the Monte-Carlo Sporting will host this ephemeral Mediterranean market place, and will have probably never before so much deserved its name.

Alain Ducasse wanted this anniversary to be an occasion to cast a new glance on to cuisine of the Riviera and thus imagined to entrust 10 chefs each with a different Mediterranean produce which they will use to interpret their creativity. A beautiful way to express the universality of Riviera cooking and an experience that promises to be rich in flavour.

THE ALPHABET OF THE 100 MEDITERRANEAN PRODUCTS

Adret lamb, haddock, anchovy, spider crab, artichoke spiny and purple, Banon, rock partridge, anglerfish, woodcock, chard from Nice, borage, broccolotti Romano, Rove brousse, sheep curd, squid, gobbo cardoon, cedar, celeriac, cep, ceps in oil, red scorpion fish-CAPON, kid goat, cabbage, Menton lemon, Provence quince, hake, conger, red squash, trumpet courgette, sea bream, chestnut flour, chick pea flour, fennel, dry fennel, wild strawberry, Mara des Bois strawberry, sheep cheese, goat cheeses, scorpion fish, gamberoni, juniper, gorgonzola, thrush, Pigna white beans, bean coco Rose Eyragues, herbs, olive oil, provence muscat kaki, kumquat, Rocagel's milk, rock lobster, rabbit, Lentil, hare, sea bass, Var chestnut, mesclun, lavender, chestnut tree, heather honey, Piemont hazelnut, walnut, Cailletier olive, Taggiasche olive, orange, bitter orange, purple sea urchin, sea bream, clam, red partridge, Haute-Provence spelt, wood pigeon, pissalat, saffron pistil, Martin Sec pear, Sarteau pear, chick pea, polenta, Trescléoux pointed apple, Risoul apple, mountain potato, Wild apple, octopus, purslane, botargo, radicchio, Ventoux Muscat, rockfish, wild rocket, Acquarello rice robiola di roccaverano, red mullet, John Dory, boar, sanguin mushroom, sardine, cuttlefish, Tartuffo di Alba, Trumpet, black truffle, barolo vinegar, yuzu



A MEETING BETWEEN THE LEADING CHEFS OF THE WORLD & MEDITERRANEAN PRODUCE

14 international renowned chefs will each reinterpret, in their own style, a dish of their choice in a live-cooking performance, at the heart of the ephemeral market. A sampling without borders, and elegant manner to express the universality of Riviera cooking and an experience rich in flavours are in perspective to be expected

The selection for the live-cooking event was done quite naturally as most of the participants volunteered. Alain Ducasse initially had the idea to pair unusual/unexpected duos of chefs to express various cooking styles and various sensitivities towards Mediterranean foods. The cooking styles, cultures and culinary traditions of the chefs selected for this event will vary.

Italy

Fulvio PIERANGELINI

Gamberoni / chick pea

États-Unis

David CHANG

Momofuku ko **

Green lentil

«Miso is created using French lentil base and koji basmati rice. The soup's garnish is made from bacon, grilled celery root and a bacon and black truffle sabayon.»

Daniel PATTERSON

Coi restaurant **

Small Spelt/ Tartufi di Alba

«I selected spelt, as it is an incredible produce. It allows me to create a dish that brings together earth and sea flavours (with oyster juice). I use this blend frequently as I live on the West Coast. To complete it, I also use fermented tofu and white soya to create a very simple and traditional dish whose texture resembles somewhat a porridge, but with more depth and flavour dimensions.»

Japon

Hiroyuki KANDA

Kanda ***

Suckling lamb

« As a tribute to the beauty of the Riviera, I wanted, by selecting lamb but using Japanese techniques, to allow as many people as possible to experience the flavour of our two cultures. »



Lebanon

Maroun CHEDID

La Posta – Medi Resto

Sea bass / Borage / Acquarello rice

« *Syadieh is an ancient traditional fish-based Lebanese dish. I decided to transform the recipe into a risotto, presenting my personal and modern interpretation of Lebanese cuisine. The aim is not to alienate but to enrich the texture and create a dish rich in flavours.* »

Spain

Andoni Luis ADURIZ

Mugaritz **

Spiny artichoke

« *In this recipe we combine bone marrow with the artichoke to symbolise the passage from Autumn to Winter, at the same time as the anniversary of Le Louis XV which is being celebrated. At Mugaritz, we eat it with the hands which gives it a rustic, nearly primitive touch, but which is perfectly adapted to the spirit of the market place held at the Sporting de Monte-Carlo.* »

China

Paul PAIRET

Ultra Violet

Black Truffe

« *For years, before each service, I would dip a piece of bread in "une sauce meunière". I finally realised that this could be a recipe: a light piece of bread heavily toasted, to be dipped into a soup containing truffle shavings to make it even more rich and dark... A truly autumnal dish.* »

Da DONG

Da Dong

Adret Lamb

« *A traditional Sichuan recipe directly inspires the lamb skewer cooked in red oil. First, the lamb is fried, and then imbibed in a sauce made from seasonal sesame and Sichuan red oil. This is a highly aromatic dish only seasoned with pepper and chilli.* »

Scotland

Tom KITCHIN

The Kitchin *

Octopus

« *Octopus is a marvellous produce that I fell in love with when I worked at the Louis XV. In my restaurant, I sear it before cooking and let it rest all night in a cool place. I love the recipe as it allows me to combine flavours to recreate memories of the French Riviera in my Scottish kitchen.* »



Peru

Diego Munoz VELASQUEZ

Astrid y Gaston

Gilthead Sea bream

« *Ceviche is part of our culture and everyday life, using the magical produce that the sea provides. Here I create a Mediterranean version of this preparation, using Riviera flavours.* »

France

Christophe MICHALAK

Plaza Athénée ***

Yuzu / Almond

« *To highlight this Marcona almond, what better way than to create a praline version with a milk chocolate and dark chocolate Chantilly cream to go back in time, back to childhood. As for the yuzu, associated with pistachio and strawberry, makes the perfect match, true fireworks for the 25th anniversary of Le Louis XV... Simple, refined and effective!!* »

Pierre HERME

Maison Pierre Hermé Paris

Almond / Lemon/ Hazelnut

« *Lemon shortbread, lemon cream, light lemon cream, lemon jelly comfit lemon, crunchy lemon meringue. The bitterness and acidity are mingled to awaken the pallet to the sweetness of the sugar and to diffuse all the flavours of the citrus.* »

Christophe DEVOILLE

Le Jules Verne *

Mandarin / Kumquat / Pine nut

« *The pine nut is often neglected in favour of the hazelnut, the almond or pistachio. However, the South has an abundance of the ivory coloured nuggets. I decided to create a light shortbread with ground pine nuts, covered with a pine nut and crystal salt praline, topped with a honey/pine nut disk.* »

Nicolas BERGER

Le Chocolat Alain Ducasse

Chestnut flour / Dried fig / Sheep curd

« *I selected chestnut flour, dried figs and sheep curd as they are seasonal produce that perfectly complement each other. The chestnut flour perfectly carries the flavour of the honey with in turn combine beautifully with dried figs and the sheep curd, without altering it. The sheep curd brings freshness to all this opulence.* »

Covering a 1000m² surface, the ephemeral market will host local producers and the 240 guest chefs who will participate in animations, demonstrations, tastings of products and recipes, including the recipes from the 10 chefs participating in the live-cooking performance.

« *Historic Mediterranean cuisine has nothing to do with the tourist cliché. It is a simple, humble and primitive flavoured fare, punctuated by the rhythm of the seasons, fish migration and liturgical calendar.* » Anthony Rowley



LE LOUIS XV – ALAIN DUCASSE – MONTE-CARLO

25 years of essential cuisine.

For 25 years, Alain Ducasse, the architect of flavours, has been striving to reveal the taste of the essential from Mediterranean regions. Between inland Nice and Liguria, in the exceptional setting of his restaurant Le Louis XV, the chef offers to Mediterranean cuisine the recognition it deserves. An essential cuisine, respectful of the environment and seeking to renew the image of Haute Cuisine.

Beyond the history written every day for the clients in the kitchen and in the restaurant, Le Louis XV is also « for the youth we train, a necessary passage were they learn to respect produce, a school of life for natures proximity» says Alain Ducasse. For 25 years, engaged and active partners have come and learned Alain Ducasse's culinary philosophy and the basis of his cuisine.

It is at Le Louis XV that Alain Ducasse trained and still trains most of his chefs, the same people who then carry his culinary philosophy throughout the world and who now pay tribute to his cuisine, adding to their menu a Mediterranean inspired dish created for the anniversary, or the signature dish of Le Louis XV, le Baba au rhum "like in Monte-Carlo".

The menu is evocative of the culinary journey of Alain Ducasse, combining to infinity all the flavours of the South. Menu and exceptional wine cellar pair for memories forever etched in memory. (3 Michelin stars).

A modern day challenge

With consistency and persistence, Alain Ducasse delved into his work as archaeologist of Taste in an unusual way. When, in May 1987, he commits himself to create a gastronomic haven in the Hotel de Paris, the gamble is high stake. His promise to His Highness Prince Rainier III to deliver 3 Michelin stars to the establishment in a maximum of 4 years is only a dream. Thirty-three months later, the 33-year-old chef wins this incredible bet. The momentum is set, and the adventure has only just begun.

Since 1990, the establishment has been awarded three stars. A constellation of gourmets from around the world come to live unique moments. Under the sign of perfection, from the kitchens to the restaurant floor, the flawless expertise of creative teams renews each day a sublimated Mediterranean tradition.

We can still easily imagine the young chef stretching himself thin, reinventing space, questioning, pacing, tasting, imagining, projecting, training his teams in the Empire style showcase, because actually, all that is necessary is to meet the man today.

His curiosity, his vision, his thirst for enterprise, enthusiasm have all remained untouched and his understanding of the region is multiplied. As the seasons unfold, he perpetually renews his perception of the world. He lives in the moment, biting into the present and preparing the future.

An inspired partnership

Alain Ducasses's intuitive philosophy integrates at the outset transmission logic. Exchanging and the sharing of knowledge are to him an extension of culinary elegance. Thus for 20 years, Franck Cerutti, today executive chef of Le Louis XV and the Hotel de Paris is the patron a culinary style devoid of artifice and false pretence. With technique at the service of the produce and not the opposite, his passion for seeking out the « best produce, in the best place and the best time», agrees with the quest for sincerity and perfection of Alain Ducasse.



A contagious passion and ethical approach that Dominique Lory – chef of Le Louis XV after spending 4 years and second in the kitchen of the Plaza Athéné in Paris, has endorsed by synthesising in his own menus the very best of what the region has to offer. At his side, a team of 25 cooks, line cooks and apprentices combine knowledge, to each day, reinvent an exclusive table.

In the kitchens located in the basement of the Hotel de Paris, this cohesive team work amongst traditional ovens, high tech ranges, grills, smoking machines, fish stations, tanks, pastry laboratories, bakeries, chocolate room... and a wine cellar housing a thousand bottles.

Inside the kitchen, « l'Aquarium », a small glass walled dining room where four guests can be seated remains the Alain Ducasse's brainstorming room. Early in the morning, the market produce parades under his watchful eyes, the team takes its place, busy themselves... Everything that is said, that is built, that is tasted, debated which creates new friendships... happens in front of this privileged observation post.

An essential cuisine

The challenge of taming the Mediterranean travels through history and defies time. At the origins of the project lies the myth of a gastronomic restaurant in a Palace, on one of the most famous squares in the world, something that Alain Ducasse will not disassociate from the reality of stone walls, sunny terraces and century old olive trees that constitute the region surrounding Le Louis XV.

As the seasons roll by, nature reveals its treasures. Reflecting sunny early mornings, menus are updated, gathering bouquets of flavour, moments of colour and freshness. Like those bouquets of odorous herbs that create a mesclun salad or cep, ceasars and morels the mushroom gatherer hides under a bed of chestnut leaves before revealing them to the chef. From Italy, the Liguria olive, the sweetest in the world, or the fat olives from Taggia . Piedmont Hazelnuts for the airy crunch in a soufflé served at the end of a meal; Reggio Emilia parmesan, old and fruity, the ideal condiment for a herb stuffing, essential in vegetable gratins, surprising in a salad, shavings of crispy wafers; creamy mascarpone for a sorbet to delicately accompany wild strawberries, picked the same morning.

A suckling lamb from the fields of the Southern Alps, spikey artichokes, small spelt from the Haute Provence Alpes, baby broad beans, courgettes from Ventimiglia, red mullets caught in the Bay of Monaco, wild roquet, Menton citrus... and also free range duck, Alba white truffle, squid and octopus, ripened chees... all are echoes of the markets and seasons.

A harmonious wine cellar.

Sentiments, delicacy and emotion all converge in wine pairing suggestions. On permanent quest, Noël Bajor, head sommelier of Le Louis XV, elects directly from the wine producers: wines, champagne and spirits. He interprets the quintessence of their message so that it can be adapted to the stringent requirements of a refined table.

Burgundy, Côtes du Rhône, Provence ... With 4000 000 bottles, the wine list evolves with the seasons. Respecting the provenance is a priority. Wandering through vineyards and estates all year round, multiplying meetings with the producers, and anticipatory work on building the next wine list is one of the keys to its exceptional quality. In a subtle range of nuance, it also cultivates autonomy.

Harmony and pleasure dominate the tastings. Wine being a living matter, dialogue must remain true. A sensitive and sincere discussion must accompany curiosity amongst connoisseurs and neophyte alike. And if the "bio" question is now on everyone's lips, the head sommelier likes to underline that « wines have emerged noble from this evolution" »



A showcase of untouched charm.

The Hotel de Paris, on Casino Square, is home to Le Louis XV. The moment guests enter the revolving door, they are immediately transported back into the history of the legendary palace, evoking the fast of the belle Époque. Those seeking culinary emotions are naturally drawn to Le Louis XV. Then begins a voyage where time stands still. The sumptuous Versailles style dining room, the frescoes, velvets, chandeliers and large mirrors, finest porcelain, crystal, vermillion... In this precious jewel case, the service evolves discreet ballet of an attentive staff, dedicated to its 50 guests.

Who can remember the time when Le Louis XV room was the breakfast area of the Hotel de Paris? On the legendary Place du Casino, the gastronomic restaurant fits so well that it seems to have always been there. Michel Lang, floor manager, makes sure that this temple remains in constant motion thanks to the ballet of waiters and dishes, welcoming each guest with rare distinction.

Beyond the immaculate terrace, shines the great Versailles style room of Le Louis XV. Frescoes by Félix Hyppolite Lucas, marble busts evoking the preciousness of the Marquise de Pompadour and Comtesse du Barry, mirrors multiplying space to infinity and chandeliers signed Mathieu, enriched with rock crystal, create a halo of gold a light.

Henryot & Cie manufacturers reinterpret Louis XV style chairs, « quatre saisons » upholstered in beige velvet in the winter and silky Parma tones in the spring. In the hushed atmosphere of the restaurant, on the thick carpet enhanced with gold thread, side tables and handbag benches are revisited with a contemporary twist.

Seasons are illustrated in the sumptuous bouquets created by Marco Traverso which play with the volumes of the great room while on the impeccable white tablecloths, discreet silver warblers, created by Christofle, share these privileged moments. In the centre of the room, a unique game table created by Sept & Plus, sculpted in wood and gilded in gold leaf, topped with a Bénou breccia marble top.

Le Louis XV "extras"

For Alain Ducasse, coming up with new ideas and extra attentions are an integral part of his daily activities. In the line of "extras" the Louis XV offers a wide range of little details which, discreetly, define true luxury.

Extra comfort in the dining room

50 guests is the maximum accepted in Le Louis XV. However, the restaurant offers more than 50 attentions to the 100 privileged guests who lunch or dine in the exceptional setting. Each guest requires over 50 pieces of a service set. Plates, glasses, cutlery... At his service, over 40 people are doing all they can to make the moment unforgettable.

Extra choice

The prestigious Hotel de Paris wine cellar is home to over 400000 bottles, 950 different wines, 40 great and rare vintages and 16 extremely rare bottles, assuring the continuity and sustainability of the cellar. As for the infusions of herbal tea, choice is also widely available, from Madagascar lemongrass with verbena and sage, over ten varieties are offered on the herbal tea cart.

Extra selection

Nothing is left to chance at Le Louis XV. Between the main course, and the dessert, le bread cart, an essential part of the feast, occupies an important role. Between the miniature Niçois loaf made from olive oil and wheat bran, the bacon fougasse, the mini baguette, over 300 units pass through the hands of the baker. The rolls shaped into attractive shapes are an integral part of the tasting process, good enough to be eaten alone.



Extra originality

A meal at Le Louis XV unfolds like a spectacle. The butter service alone is an example. Presented on a marble slab and covered by a glass bell hand blown by Jean Claude Novaro, two sorts of butter are offered: one salted, one Normandy. The latter will be served to you from a large old-fashioned pat, moulded by spoon, the entire table is decorated in white and blue from the tableware designed Pieter Stockmans, from the napkin ring to the table centre piece. Another meal begins.

Extra attention to detail

The chef creates the menu for certain guests. They will keep it as a souvenir for a long time as they will be gifted the souvenir menu card marked with the date, printed on Le Louis XV stationary.

A tribute anniversary menu

The menu imagined by Alain Ducasse, Franck Cerutti and Dominique Lory to celebrate the anniversary of Le Louis XV pays tribute to nature, who delivers all its treasures, but also to those who are its modest craftsmen.

From his years as apprentice to Michel Guérard, Roger Vergé and Alain Chapel, Alain Ducasse retains what has become the basis of his culinary philosophy: Exalt the true flavour of produce with out altering them, seeking their original flavours. The cook must interpret with humility what nature has given him.

It is this ultimately simple story that the chef has written from the years at Le Louis XV. A lover of life, of nature, the chef declares his unconditional love for the produce. He pens a cuisine of expertly orchestrated simplicity, simple only in appearance inspired, that literally splashes the tables of tL Louis XV with colour.

« Le Louis XV – Alain Ducasse ». Open from Thursday to Monday, as well as Wednesday for dinner in July and August. Closed in December and 2 weeks in February. At lunch, « Déjeuner de Saison » for 140 € including wine. Lunch and dinner menus at 280 € and 210 €. Anniversary menu 280 euros

Restaurant Le Louis XV – Alain Ducasse

Hotel de Paris – Place du Casino

MC 98000 Principality Monaco

Tel : +377 98 06 88 64 – Fax : +377 98 06 59 07

www.alain-ducasse.com

E-mail : lelouisxv@alain-ducasse.com or acceuillouisXV@sbm.mc



MONTE CARLO SBM, un groupe international du luxe

Since its creation nearly 150 years ago, the group Monte-Carlo SBM has imposed an image of high quality, inimitable and audacious, in the luxury tourism universe. Today, the group Monte-Carlo SBM is one of the leaders in the gaming sector in Europe and the leader in Luxury tourism in the Principality of Monaco.

When the Société des Bains de Mer built the casino, which would become world famous- on a hill named Mount Charles as a tribute to Prince Charles III - it laid the groundwork for a formidable adventure. The mythical wants to be seen as the guardian of precise classism, glamour and elegance while simultaneously a constant seeker of novelty in trends, tastes and technology.

Monte-Carlo SBM Group demands excellence in each of its specialty domains: leisure and business tourism, gastronomy and luxury hotels, arts and culture, casino gaming, well being and sports. Its architectural heritage is unique, its reach international.

Today, Monte-Carlo SBM is a luxury brand who practices its art in its four hotels, three of which have been awarded 5 stars (Hotel de Paris, Hotel Hermitage, le Monte-Carlo Beach) and one 4 stars (le Monte-Carlo Bay Hotel & Resort), approximately 30 restaurants and bars, one of which is the famous «Louis XV-Alain Ducasse» and the Café de Paris, with world renowned chefs, diverse talent, exceptional wine cellars and creative and delicious cuisine.

Discoverer of talent and a committed supporter of artistic creativity (Opera, Sporting Summer Festival, Monte-Carlo Jazz Festival, Ballets de Monte-Carlo, Monte-Carlo Philharmonic Orchestra, Printemps des Arts, Monte-Carlo Dance Forum, first rate exhibits in fine arts...), le Monte-Carlo SBM Group has imposed itself and an international crossroads in the field of arts and culture. Also, it is highly involved in philanthropic events, such as the Rose Ball, and the Red Cross gala. Its discotheque, Jimmy'z, has been world famous for 40 years.

With its athletic clubs (Country Club, Golf Club, Beach Club) and its health spas, Monte-Carlo SBM is also a health and well being destination. The Monte- Carlo Thermes stimulates the enthusiasm of star athletes, is home to one of the most beautiful and vast spas in Europe, integrating bespoke care, high tech equipment and a breath-taking sea view.

Monte-Carlo SBM also operates the Monte-Carlo Casinos. In addition to the wide variety of gaming tables it offers, Monte Carlo SBM Goup also operates a slot machine park, combining latest technology with the newest trend. Each casino has its individual atmosphere: under the gilded arches of the Belle Époque casino, the unique atmosphere of the Café de Paris, the very American Sun Casino or the "design" of the Monte-Carlo Bay.

The group also holds a 50% participation in BetClic Everest Group, major player in European on line gaming.

Steadfast partner in major sports events (Monte-Carlo Rolex Masters, Formula 1 Grand Prix, automobile Rally), the Monte-Carlo SBM Group combines prestigious events that mark everyday life of the Principality. Along with H.S.H Prince Albert II, seeking to develop a strong national policy on sustainable development, the group created the Environmental Charter and the eco-label "Be Green", ensuring its clients of a responsible commitment to ecological matters.

Major player in the events calendar of the Principality, custodian of a prestigious heritage yet always passionate of contemporary trends, Monte-Carlo SBM Group represents exceptional moments both in the field of leisure and business. Its strength, uniqueness and commitment contribute to making Monte-Carlo one of the most sought after destinations in the world. With a turnover of 372 millions euros in the 2011 fiscal year, Monte-Carlo SBM Group employs over 3000 people.



www.montecarlosbm.com.



LES PARTENAIRES DE L'ANNIVERSAIRE D'EXCEPTION

The organisers of the 25th anniversary of the Louis XV would like to thank their partners:



www.rolex.com



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Along with its luxury hotels (Hôtel de Paris, Hôtel Hermitage, Monte-Carlo Beach Monte-Carlo Bay Hotel & Resort), and thirty restaurants, including the «Louis XV-Alain Ducasse» and the Café de Paris, Monaco SBM activities group together the Thermes Marins Monte-Carlo, the Sporting Monte-Carlo and its Salle des Etoiles, and Jimmy'z discotheque. Monte-Carlo SBM also manage the Casino de Monte-Carlo and own a 50% participation in BetClic Everest Group, major player in European online gaming.

www.sbm.mc



www.moet.com



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www.badoit.com



www.chefsommelier.fr



www.airfrance.fr



www.ferret.fr



Armagnac is the oldest French eau-de-vie, which celebrated its 700 years in 2010. A scientific alchemy distilling of Gascony white wine, it was created in the South West of France. Faithful to a long-standing tradition, it reflects the audacious spirit of men and women of the region. Armagnac has always remained up to date, rich in know-how and in character that its creators bring to it, recognised by fans all over the world and more widely by lovers of a certain kind of French lifestyle.

www.armagnac.fr



"A quest for excellence" could be the words resuming Valrhona history. Since its creation in 1922, it tells of a long-standing story of taste, which the men and women of the company have written together. To reveal the world of Great Chocolate, they created the Valrhona success story by following a quest for exceptional taste, cultivated from the source, implemented by stringent standards of excellence, confirmed by beautiful creations and perpetuated by sustainable development and total quality.

www.valrhona.com



www.malongo.com



www.histoiredours.com



INFORMATION AND MEDIA CONTACTS

PIERRE LAPORTE COMMUNICATION

Tel. +33(0)1 45 23 14 14

Emmanuelle Smadja Tel. + 33(0)6 09 55 60 19 emmanuelle@pierre-laporte.com

Laurent Jourden Tel. + 33(0)6 42 82 15 33 laurent@pierre-laporte.com

Sarah Plessis Tel. + 33(0)6 50 29 62 39 sarah@pierre-laporte.com

PRESS CONTACT ALAIN DUCASSE

Emmanuelle Perrier

DIRECTEUR DES RELATIONS EXTÉRIEURES

Tel. +(377) 98 06 88 57

e.perrier@alain-ducasse.com

PRESS CONTACT MONTE-CARLO SBM

Tel. +(377) 98 06 63 64

presse@sbm.mc pressmontecarlosbm.com

<http://www.press.montecarloresort.com>

www.aducasse-25anslouisxv.com



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