



## DUCASSE PARIS

















# KEY FIGURES



### DUCOSSE

003 <b>T</b>	HE GROUP
009 <b>RE</b> S	STAURANT
042 <b>MON</b>	UFOCTURE
048 HC	SPITALITE
)52	CONSEIL



### Employees



### Continents



Countries



### Restaurants worldwide



Michelin stars



### Tons of cocoa beans roasted

per year



Cookbooks



Cultural sites

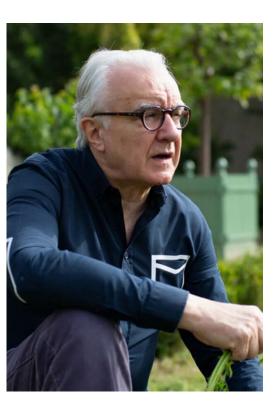
### THE GROUP'S 4 CORE VOLUES

### Both chef and creator, Olain Ducasse is, above all, an esthete, an artisan of living and eating well.

In addition to the menu conception for his restaurants, he is also involved in the set design of the culinary arts, all the while giving the chefs the freedom to express their own interpretation of the location and their editorial line. Clain Ducasse's cuisine takes its inspiration from nature and aims at being: respectful, responsible, humanist, influential.



THE ORIGINAL TASTE **AND NATURALITY** 



THE COMMITMENT



THE HOSPITOLITY

### THE TRONSMISSION



### OUR MISSION

To put excellence at the service of good eating, fair cuisine and hospitality, to offer a lasting emotion, with a responsible approach, and with the transmission of knowledge in mind.

## OUR VISION

The importance of eating well every day, while respecting nature and those who cultivate it.

### THE MONIFESTO

For over 30 years, chef Clain Ducasse has made original taste his life's quest.

In a constant quest for excellence, he has carved a path. One of craftsmanship that explores the original taste without distorting the product's structure. For a responsible, vibrant cuisine, rooted in the terroir, where nature sets the rhythm and the elevated ingredient makes way for less salt, less sugar, less fat. Naturality is the battle of Chef Olain Ducasse.

Considering cuisine as a responsible act, I ain Ducasse has placed the concept of good eating at the core of his commitment, while respecting nature and those who cultivate it, while envisioning and addressing the significant challenges of our time.

Transmission is the second great quest of his life. The Chef has paved the way by identifying great talents. These talents are now expressing themselves within a Maison, sharing a common vision, crossed with the expression of the identity of each chef and each employee.

It is through this transmission that the pursuit of excellence has become the essence of our Maison. To create lasting emotion.

Clain Ducasse. Exalting the original.

### OUR *dreds* OF *expertise*

DUCQSSE Paris, a house of reference in the domains of cuisine and lifestyle, is for the cuisine lover as much as for the professional wishing to deepen their expertise or develop a quality offering. Led by Qlain Ducasse's vision, our professions all express the level of commitment of our collaborators who keep our passion for taste alive in France and around the world.

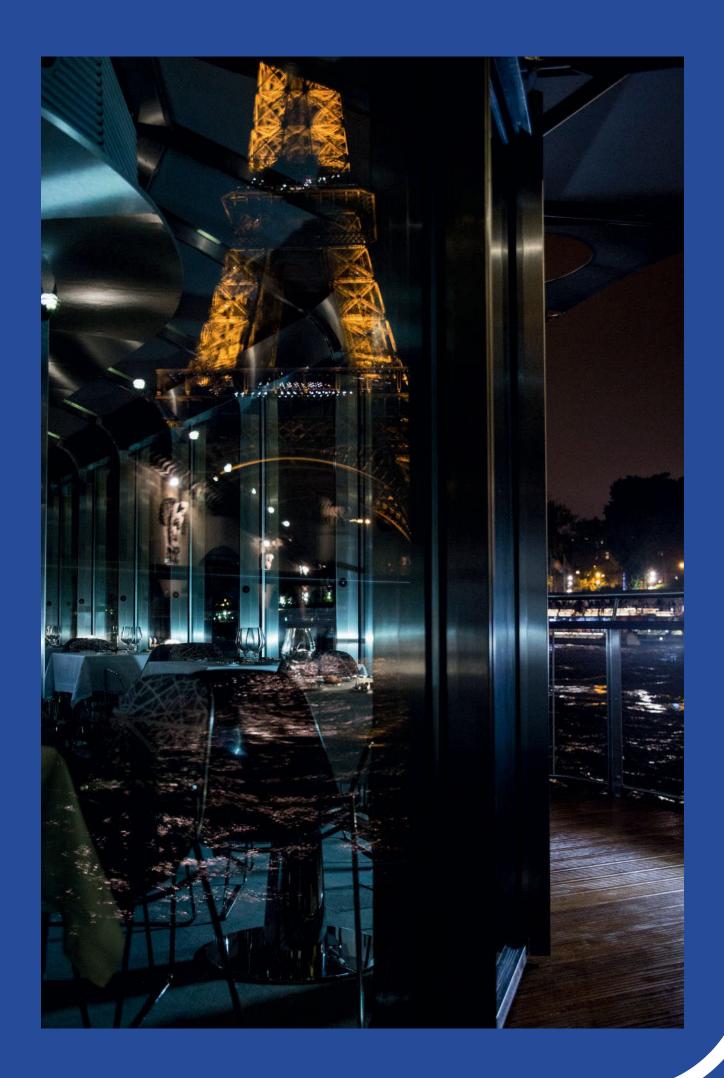
**DUC <b>DSSE** MONUFOCTURE

**DUC DSSE** HOSPITOLITE

DUC OSSE CONSEIL

**DUC <b>DSSE** RECEPTION

DUC **OSSE** CULTURE



### CORPORATE ORGANISATION AND RESOURCES

3 offices: Paris, New York and Tokyo ensuring better corporate support, quality, profitability and visibility on operations.

### CUISINE

The core and historical expertise of Olain Ducasse. Of team of executive chefs makes sure that quality standards are respected around the world.

### WINE MONDGEMENT

Unique expertise from group sommelier Gérard Margeon. Management of more than 6 000 references generating around 40 million dollars a year.

### **OPER DTIONS**

Each restaurant is controlled and monitored by a team composed of an operation director, a F&B manager and an executive chef. Guaranty of optimum day-to-day management (Quality / Menu renewal / Training and coaching / Supply management / Cost control and profitability optimization).



### MORKETING & PR

O team dedicated to support the visibility of our projects in the media, to enliven our customer network with adapted marketing tools:

- More than 160 000 contacts in our customer base
- 5 000 major articles every year about Olain Ducasse
- More than 1 million of fans on social medias

### RECRUITEMENT

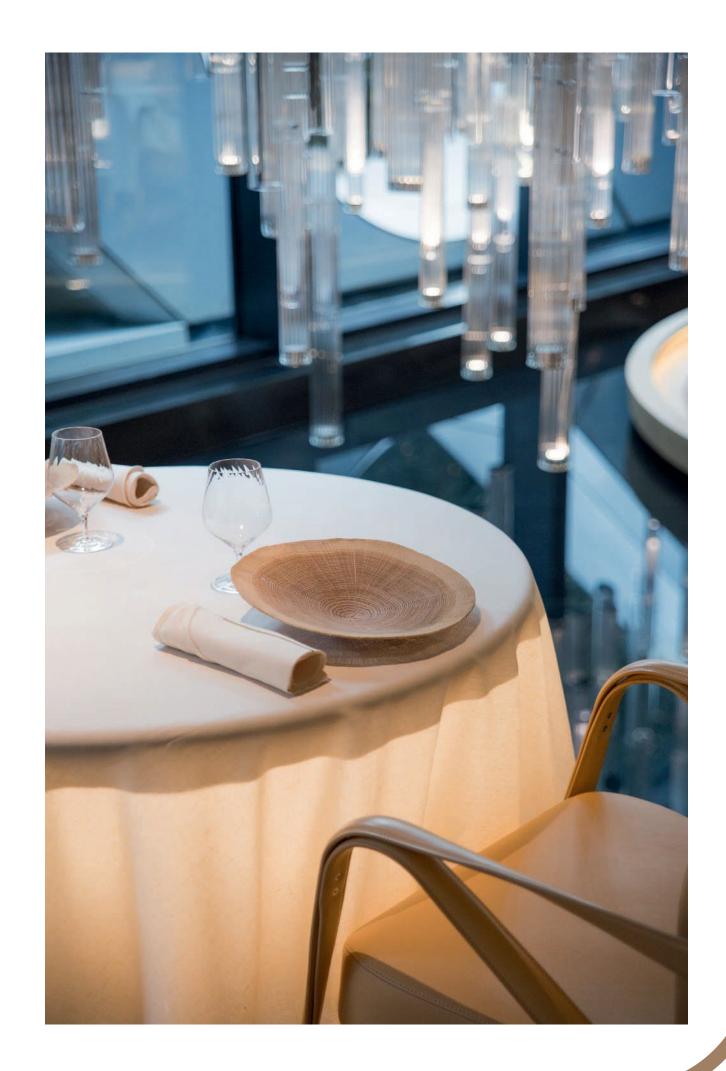
Occess to a unique network of international chefs trained by Olain Ducasse in the past 30 years. We can replace very fast a vacant position or set up a team of experts for the opening of a restaurant anywhere at anytime.

### PROJECT MONDGEMENT

One of the main assets of the group. Driven by strict methods and fine-tuned procedures that are carefully implemented by our experts. With our organisation, we were able to open 36 restaurants between 2007 and 2022, without putting its existing operations at risk.



# DUCDSSERESTOURDNT



### OUR RESTOURANTS

The origins of DUCOSSE Restaurant lie in Chef Clain Ducasse's desire to feed his contemporaries by offering a "cuisine of the essence" that glorifies a produce's authentic flavor.

Haute Couture, Signature, Contemporary, Timeless, Bistros & Brasseries: each of our 31 restaurants has its own editorial line, originally set by Olain Ducasse then fed by the personality and moods of the chef he appoints to direct it.

Whether in Paris, Tokyo, Doha, London, New York, Macau or Monaco, we all share the same demanding nature whenselecting exceptional produce and tirelessly seeking authentic tastes, all the while remaining generous and passionate about our approach to cooking.

### OUR MICHELIN DWORDS

### 3 MICHELIN STORS\*\*\*

MONGCO Le Louis XV Clain Ducasse à l'Hôtel de Paris LONDON **Glain Ducasse at The Dorchester** 

### 2 MICHELIN STORS\*\*

PORIS Restaurant le Meurice Clain Ducasse масаи **Glain Ducasse Gt Morpheus** 

### **1 MICHELIN STOR\***

PORIS Benoit

VERSOILLES **dlain** Ducasse au Grand Contrôle

PROVENCE

La Bastide de Moustiers

One Michelin star and one Green star

DOHO

Idam

### **BIB GOURMOND**

PORIS Cucina DOHO Jiwan

### DUCOSSE RESTOURDNT 10

ΤΟΚΥΟ Fsterre ΤΟΚΥΟ Muni ΤΟΚΥΟ Beige **Clain** Ducasse BONGKOK Blue Glain Ducasse

### • PORIS

Restaurant le Meurice Olain Ducasse Ducasse sur Seine Ducasse Baccarat Le Dali Olain Ducasse au Grand Contrôle Versailles Ducasse au château de Versailles Ore – Ducasse au Château de Versailles

ΜΟΝΟΟΟ

Le Louis XV – Olain Ducasse á l'hôtel de Paris

### SOINT-LOURENT-DU-VOR

Rivea

#### PROVENCE

Hostellerie de l'Obbaye de la Celle La Bastide de Moustiers

### DUCASSE RESTAURANT 11 IN FRANCE AND MONACO

**Oux Lyonnais** 

bres a Premiére - Dir France

### LE LOUIS XV DLDIN DUCDSSE À L'HÔTEL DE PORIS

**3 MICHELIN STORS** 

"Le Louis XV invites on a voyage to the heart of the Mediterranean region through infinite combinations of flavors from the South."

#### THE SPIRIT

Since his arrival at the Hôtel de Paris restaurant, Glain Ducasse has made innovation a tradition. Inspired by the spirit of Naturalité, the restaurant claims the freedom to invent new Mediterranean tastes, while remaining faithful to the land, its products and its artisan producers.

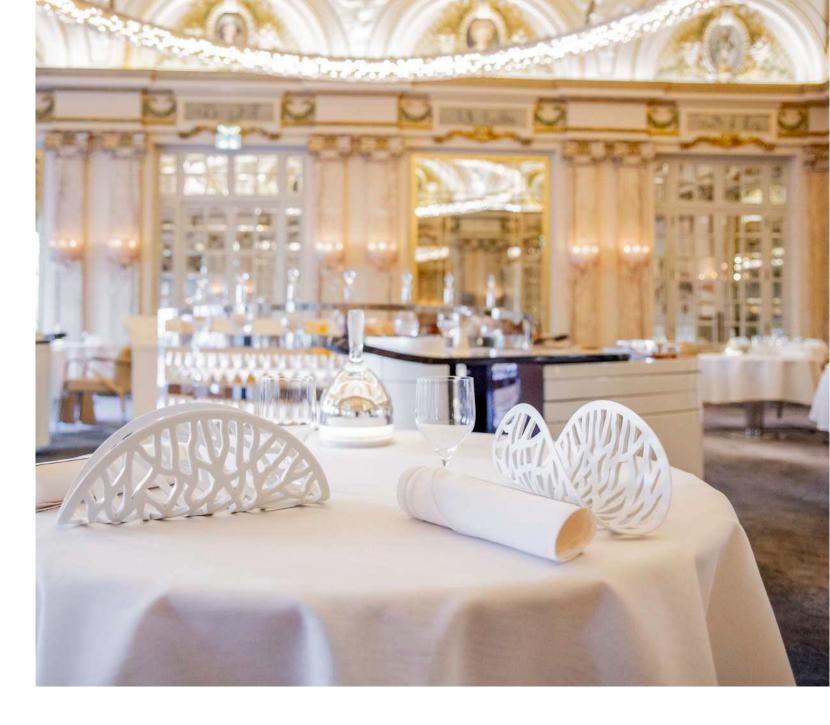
#### THE MENU

This land that sings like the sun, inspires the cooking: Produce, flavours, colours, everything is there. Fish originates from local fishing, herbs and vegetables from inland.

#### THE DECOR OND THE TOBLE

The decor subtly evokes the Riviera's art de vivre. O rigorous and yet infinitely warm special organization. Furniture with a sense of levity and lightness made of wood, light leather, chrome and polished stainless steel.

Hôtel de Paris Place du Casino 98000 Monaco





### \* RESTOURANT LE MEURICE ALAIN DUCASSE

2 MICHELIN STORS

"A liberty wind blows on Rivoli Street."

#### THE SPIRIT

On astonished cuisine, a relaxed service and a new way of living a gastronomic experience: refreshed, more creative, more surprising, in other words liberty.

#### THE MENU

Created by young chefs in their thirties, dishes surprise thanks to their singular technics, unexpected associations and sharp tastes.

The team lovingly pick and prepare the finest local ingredients to celebrate their natural flavours.

#### THE DECOR OND THE TOBLE

Inspired by the Salon de la Paix at the Château de Versailles, the majestic setting has been carefully enhanced by more modern and playful touches, creating a stunning setting for the outstanding cuisine.

Hôtel Le Meurice 228 rue de Rivoli 75001 Paris





### **ALAIN DUCASSE AU GRAND CONTRÔLE** 1 MICHELIN STAR

'Not just a dinner, but an unforgettable experience..."

#### THE SPIRIT

Dining at Le Grand Contrôle means taking a journey through time and experiencing gastronomic pleasures from the past to the present.

#### THE MENU

Inspired by the royal feasts, the seemingly endless dishes, designed by Chef Olain Ducasse, are brought out in successive waves called "services". Soups and starters are followed by roasts and salads, then puddings, and finally dessert.

#### THE DECOR OND THE TOBLE

It plunges the guests into history. L'art de vivre à la française reflects in singular attentions aiming to recreate, for the time of your stay or dinner, the atmosphere of ancient times.

Les Girelles, Le Grand Contrôle, Château de Versailles 12 rue de l'Indépendance Oméricaine 78000 Versailles





### DUCOSSE BOCCOROT

### "A maison with the art of taste and a taste for art."

THE SPIRIT

Baccarat and Glain Ducasse reimagine the historic Maison Baccarat in Paris's 16th arrondissement. Together, they are transforming it into a vibrant space for experiences, memorable moments and serendipitous encounters at the intersection of art and craftsmanship. Discover on the second floor the Glain Ducasse Baccarat restaurant, designed with Christophe Saintagne and brough to life by Robin Schroeder, the Midi-Minuit bar, hosted by Margot Lecarpentier, and the Ballroom, dedicated to hosting your private events, tailored to your needs.

#### THE MENU

Freedom and spontaneity guide the experience imagined in the restaurant and the bar. The chefs unveil a transgenerational cuisine designed to provoke the imagination.

#### THE DECOR OND THE TOBLE

The party begins in the luminous décor of the Midi-Minuit bar, where guests can admire works from Baccarat's Ort Deco heritage collection on display behind the bar and in showcases. In the restaurant, diners prepare for an unparalleled experience under a sky of Baccarat crystal rain, protected by sculptures by Jean-Guillaume Mathiaut.

Ducasse Baccarat 11 Place des Etats-Unis 75 116 Paris





### 15 **SIGNOTURE**



### LE DOLI

"A colourful and exhilarating culinary experience in a one-of-a-kind restaurant, evolving as the day goes by."

#### THE SPIRIT

Le Dalí is a unique place one in which a singular, elegant and relaxed spirit reigns supreme. O very Parisian place to be seen, as well as a cosy, welcoming hideaway.

#### THE MENU

The new menu is a celebration of the contemporary cuisine – sincere, flavourful and made to share – and creates a dialogue between the traditional Parisian brasserie and the Mediterranean cuisine.

#### THE DECOR OND THE TOBLE

Designers Philippe and Ora Starck worked on new aesthetics like the carpet and the impressive ceiling topped with chairs and lampshades, subtle ties of Salvador Dalí.





16 TIMELESS

Hôtel Le Meurice 228 rue de Rivoli 75001 Paris



### **DUCOSSE SUR SEINE**

*"A river cruise on Ducasse sur Seine is an unparalleled experience."* 

#### THE SPIRIT

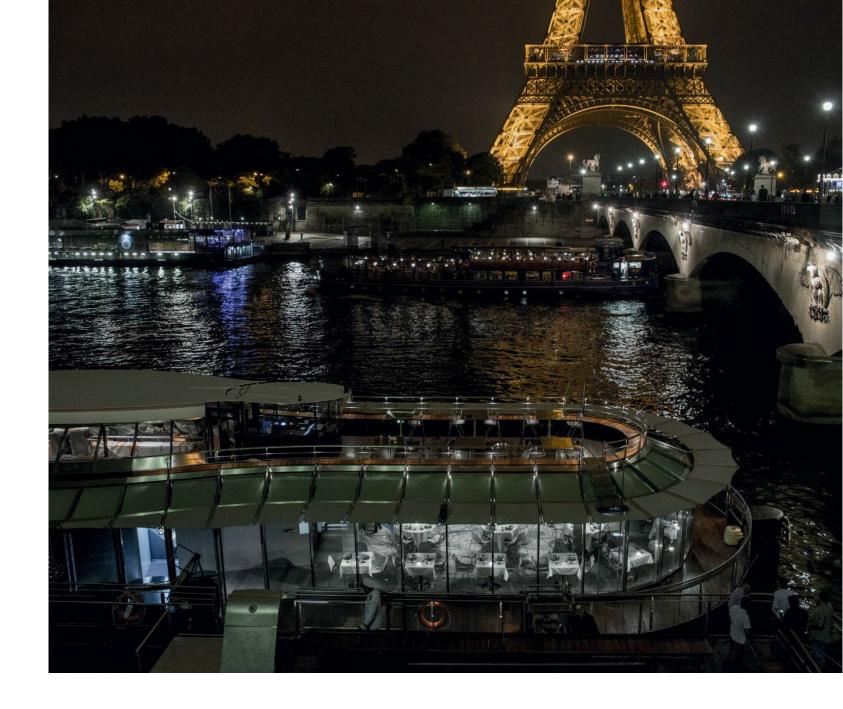
It combines the pleasure of contemporary Parisian haute cuisine with the wonderful sensation of gliding down the Seine thanks to its completely clean and silent electric propulsion engine.

#### THE MENU

O true restaurant on the water. The pleasure of contemporary Parisian haute cuisine entirely prepared on board just like on a real restaurant.

#### THE DECOR OND THE TOBLE

Voluptas urbis adposita can be translated "the pleasures of the city unfurled on the table," a beautiful articulation of the experience proposed by Ducasse sur Seine: the encounter of a feast for the eyes as well as the palate.





### Port Debilly 75 116 Paris

17 TIMELESS

### LES OMBRES

### "A Parisian oasis in the sky."

#### THE SPIRIT

Located on the 5th floor of the Quai Branly museum, which honors the arts and civilizations of Ofrica, Oceania and Osia, Les Ombres gourmet restaurant opens onto a panoramic terrace, a veritable hanging garden planted with Mediterranean essences.

#### THE MENU

On innovative version of the grand French cuisine, freely inspired by the Mediterranean, and enriched by an unwavering respect for the ingredients.

#### THE DECOR OND THE TOBLE

The dining hall, entirely glazed, offers an exceptional view of Paris and the Eiffel Tower. In daylight, the mythical monument casts the shadow of its metallic lace over the tables, while in the evening, it illuminates the room with all its lights. On sunny days, the dining hall opens onto a spacious, green terrace, providing an extraordinary view on the Eiffel Tower.





18 TIMELESS

27 Quai Branly 75 007 Paris

### ORE

### "By day, a restaurant with an exceptional setting and a privileged access to the museum."

### THE SPIRIT

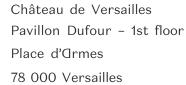
During the hours of opening of Versailles, the restaurant offers something for everyone, to take a break and enjoy a meal during the palace's opening hours.

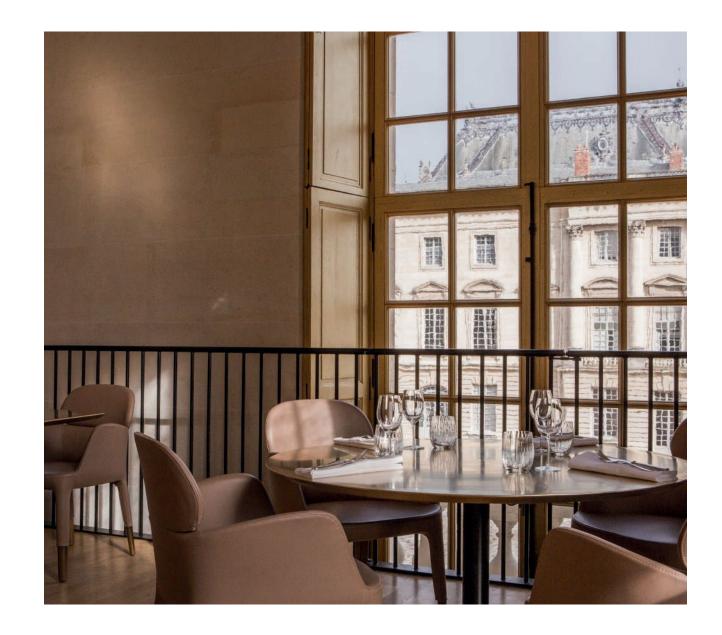
#### THE MENU

C French inspired menu of classics cuisine, alongside light and quick snacks, desserts and gourmet pastries.

### THE DECOR OND THE TOBLE

Ore is resolutely set in its time. Contemporary reinterpretations of the historical decorative themes evoke the Sun King's splendor.







### 19 TIMELESS

### DUCOSSE OU CHÔTEOU DE VERSOILLES

"By night, an exclusive dining experience for unique events."

#### THE SPIRIT

Os the Palace slowly empties itself, the restaurant becomes a stage for grand dinners and exclusive events.

#### THE MENU

O menu inspired by the Court, but with today's flavours. French cuisine with a very modern touch, yet drawing its inspiration from the dishes served at the time.

### THE DECOR OND THE TOBLE

The setting evokes all the grandeur of times gone by in the restored lounges, with historic menus, an exclusive re-edition of the porcelain.

Château de Versailles Pavillon Dufour - 1st floor Place d'Ormes 78 000 Versailles





### 20 TIMELESS



1 MICHELIN STOR

# "A house of tradition and gourmet generosity."

#### THE SPIRIT

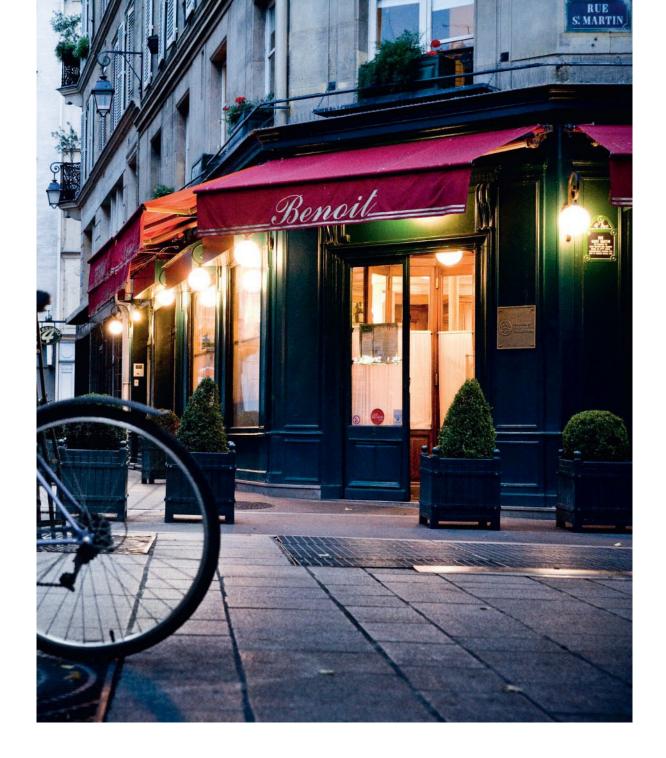
Benoit is the favorite address of the French cuisine lovers, who love its familial and friendly atmosphere since its creation in 1912. Benoit restaurant is one of the last real Parisian bistro.

#### THE MENU

Benoit is the ideal location to discover the regional identity and diversity of Frances' produce: the food served here is traditional, sophisticated and full flavoured.

#### THE DECOR OND THE TOBLE

C memorable setting, decorated with large mirrors, etched glass panels, columns, tiles and woodwork, the most typical and traditional foods, served on large porcelain plates.





### BISTROTS 21 & BROSSERIES

20, rue Saint Martin 75004 Paris



### **dlldrd**

"An authentic regional cuisine in a deliciously old-fashioned atmosphere."

#### THE SPIRIT

Located in the heart of Saint-Germain-des-Près, the establishment is filled with the spirit of Marthe Ollard, "mother cook" who founded the restaurant in 1932.

#### THE MENU

C beautiful, local cuisine, sincere and generous. In this authentic Parisian Bistro, tradition remains alive and well.

#### THE DECOR OND THE TOBLE

With its 1930's zinc counter top, original tiles, small intimate rooms where guests dine side-by-side, Ollard has all the trappings of a bistro where living is easy.





### BISTROTS 22 & BROSSERIES

41 rue Saint-Ondré des Orts 75006 Paris

### **dux lyonndis**

"The only true Bouchon Lyonnais in Paris."

#### THE SPIRIT

Fall for the authentic charm of Qux Lyonnais. Q traditional and quality establishment since 1890, this Parisian "bouchon" (those little bistros in Lyon) serves up a modern interpretation of the city's delicious recipes.

#### THE MENU

Our menu celebrates traditional cuisine! O cuisine orchestrated with modernity and lightness by a 100% Lyonnais woman chef.

#### THE DECOR OND THE TOBLE

The bistrot has retained its traditional wooden facade and its old "Maison Lyonnaise" sign on the front. Inside, the magnificent decoration of the restaurant is all about Ort Deco. You will experience a true "time travel".





### BISTROTS 23 & BROSSERIES

32, rue St Marc 75002 Paris

RIVEO

### "Light, colors and the Mediterranean as an invitation to travel."

#### THE SPIRIT

On invitation to a tasty journey around the Mediterranean.

La Glace, Le Chocolat, Le Café: the counters of the three Manufactures Glain Ducasse are installed in the same space as Rivea

#### THE MENU

d menu where the cuisines of theMediterranean shores meet. Lightness,tastes, colors and a lot of conviviality.

#### THE DECOR OND THE TOBLE

The sunny terrace offers a beautiful view of the Mediterranean Sea. Inside, the lines are refined and the huge bay windows give a bright and warm atmosphere.

CGP3000 - Corso 317 avenue Eugène Donadeï 06700 Saint-Laurent-du-Var









BIB GOURMOND

# *"A few step away from Notre Dame de Paris, a genuine Italian cuisinein a joyful atmosphere."*

#### THE SPIRIT

In a modern setting designed by architect Jean-Michel Wilmotte, Cucina features Italian cuisine true to its origins, honest, with personality, depth, intensity and a lot of generosity.

### THE MENU

On the menu, some antipasti, then comes the primi piatti and other linguine. Di Pesce, Di carne, and desserts obviously: Tiramisu, Offogato... Wines are essentially from Italy.

### THE DECOR OND THE TOBLE

Joyful atmosphere and relaxed service, in a modern and colorful setting.

Maison de la Mutualité 20 rue Saint Victor 75005 Paris





### 25 **CONTEMPORDRY**

### **SOID**

### 'Sapid is the perfect daily eatery."

#### THE SPIRIT

Sapid has taken up the challenge of offering a cuisine that honors vegetables, grains and marine proteins selected from passionate producers who love the earth. Eating at Sapid means choosing healthy, responsible, sapid food.

#### THE MENU

The starting point of Sapid's cuisine is rooted in Clain Ducasse's concept of "Naturalité". The chef and the team use all their know-how and cooking techniques to better reveal the taste of seasonal products, favoring well-sourced marine proteins.

#### THE DÉCOR

Located the hype of rue de Paradis, this new kind of refectory, is furnished in second-hand. 19<sup>th</sup> century carrera marble table from a parisian high school, silver cutlery, restored industrial lamps from the fifties...





### 26 CONTEMPORARY

54 rue de Paradis, 75010 Paris



### • ΤΟΚΥΟ

Beige Olain Ducasse Tokyo

### • КҮОТО

о масаи

### **ALAIN DUCASSE AT THE DORCHESTER**

**3 MICHELIN STORS** 

"Contemporary French cuisine in the timeless spot of The Dorchester in Mayfair."

# LOND ON

\* \* \*

#### THE SPIRIT

C timeless spot in one of the best hotels of London, constantly pushing the boundaries of excellence in cooking, decor, and creativity.

#### THE MENU

C creative and novel interpretation of the French cuisine, incorporating within it the very best produce selected from France and Great Britain.

#### THE DECOR OND THE TOBLE

On elegant room decorated by Patrick Jouin and Sanjit Manku. Ot its center, "La Table Lumière", a table lit by optical fibers and available for private functions upon request.





### 28 HOUTE COUTURE

The Dorchester 53 Park Lane London W1K 1QQ

### ALAIN DUCASSE AT MORPHEUS

2 MICHELIN STORS

"An homage to the great traditions and savoir-faire of French gastronomy."

\*

### THE SPIRIT

Clain Ducasse at Morpheus redefines fine dining with a contemporary vision and a sentimental approach to cooking.

#### THE MENU

The restaurant offers a cuisine that balances lightwness with savory flavors, offering dishes that celebrate the bold and concentrated flavors of jus and broths.

### THE DECOR OND THE TOBLE

On atmosphere of elegance that marries classic with tailored creations, designed by Patrick Jouin and Sanjit Manku.





### Morpheus at City of Dreams Estrada do Istmo Cotai, Macau

### ESTERRE OLOIN DUCOSSE

1 MICHELIN STOR

"A French haute cuisine inspired by the magnificent Japanese nature."

⊀

#### THE SPIRIT

Omotenashi : this Japanese concept of hospitality is fully embodied in Esterre. The lightness and sophistication of cuisine as well as the thoughtfulness of the hosts make the guests live a perfect moment of harmony.

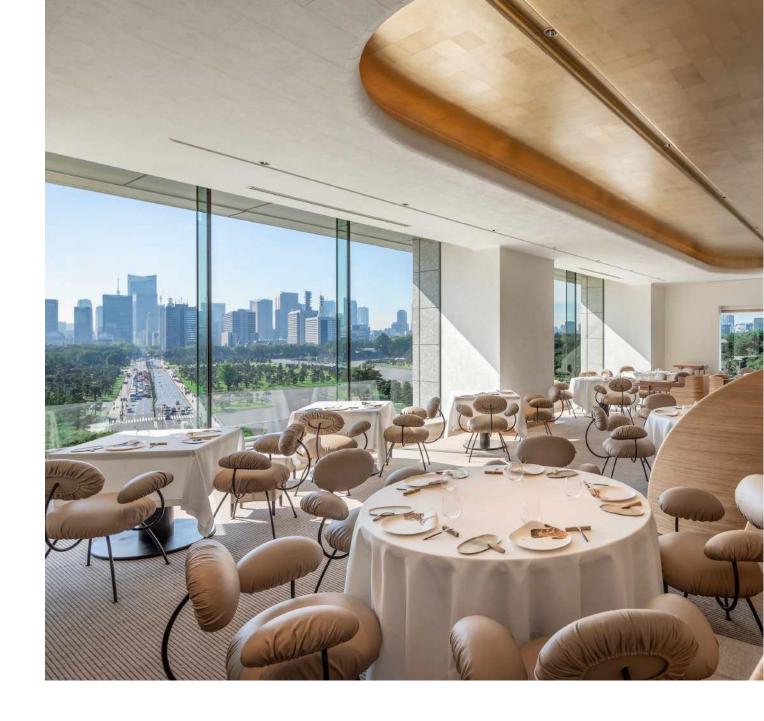
#### THE MENU

Produce from the earth and sea, sourced from the best local producers. Emphasis put on vegetables, cereals and fruits. Subtlety of genuine tastes and flavours.

#### THE DECOR OND THE TOBLE

C unique view onto the gardens of the Imperial Palace, Japan's symbolic heart perfectly expressing serenity and immutability of Japanese soul. Light, freshness and simplicity of the Ogata's décor is altogether very Japanese and all-embracing.

Palace Hotel Tokyo 1-1-1 Marunouchi, Chiyoda-ku Tokyo 100-0005





### 30 SIGNATURE



⊀

1 MICHELIN STOR

### "A dining experience enveloped in the iconic Museum of Islamic Arts of Qatar."

#### THE SPIRIT

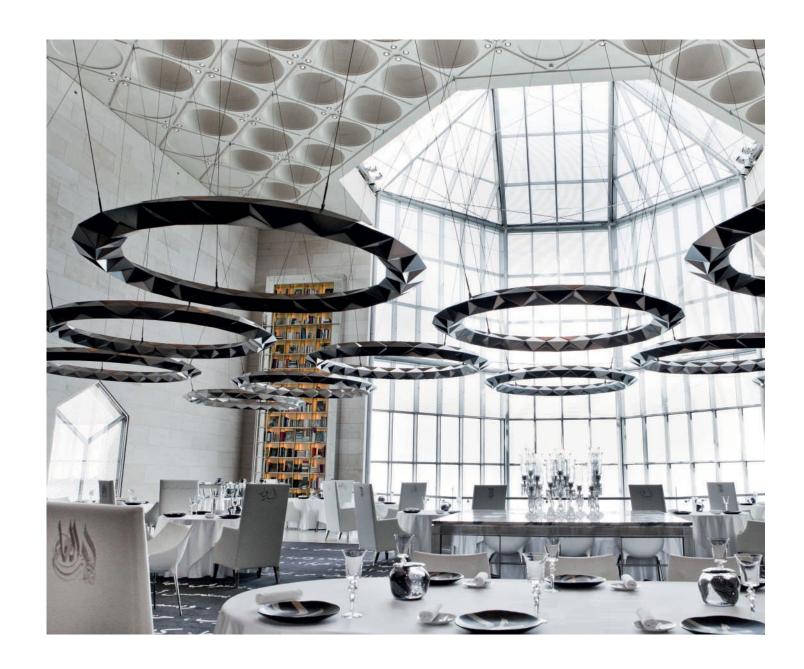
IDGM opened its doors in Doha, at a tip of the Grabian Peninsula. Its name means generosity, the care and attention we take with our guests.

#### THE MENU

Contemporary French Mediterranean cuisine designed with a twist of eclectic Grabic flavours.

### THE DECOR OND THE TOBLE

Philippe Starck designed the décor for this exceptional restaurant with seating for 60.





### 31 SIGNATURE

Museum of Islamic art, 5th Floor Corniche Promenade, Doha, Qatar



### BEIGE OLOIN DUCOSSE

1 MICHELIN STOR

# *French excellence with the best of Japanese produce.*"

⊀

### THE SPIRIT

Clain Ducasse pays tribute to the elegance ofMademoiselle Chanel in this contemporaryFrench restaurant influenced by Japaneselocal produce...

#### THE MENU

The sophisticated menu suggests refined dishes, using the very best of Japanese produce, conveying an elegance Mademoiselle Chanel would have approved of.

### THE DECOR OND THE TOBLE

Beige stuns and enchants even the most demanding aesthete and food lover. The spirit of Chanel reigns supreme, through the color pallet and materials chosen for the decor by Peter Marino.

Chanel Ginza Building 10th floor, 3-5-3 Ginza Chuo-Ku Tokyo





### 32 SIGNATURE

### MUNI OLOIN DUCOSSE

1 MICHELIN STOR

"The contemporary restaurant for dinner time located in the Muni Hotel. It offers a sophisticated approach of French cuisine in an exclusive ambience."

THE SPIRIT

Located in Grashiyama, an iconic location, Muni offers a unique combination of haute French cuisine and exceptional Japanese architecture.

### THE MENU

The alliance of Japanese and French produce with the state of art French culinary techniques for an unforgettable gastronomic experience.

#### THE DECOR OND THE TOBLE

Open onto a dry Japanese garden, the restaurant includes exclusive pieces of architecture and design.





**33 SIGNATURE** 

3 Susukinobaba-cho, Saga-Tenryuji, Ukyo-ku, Kyoto, Japan

⊀



### "The 'Perfect Pearl" – the name says it all."

### THE SPIRIT

Local flavours re-imagined in a setting as calming as the desert sands.

#### THE MENU

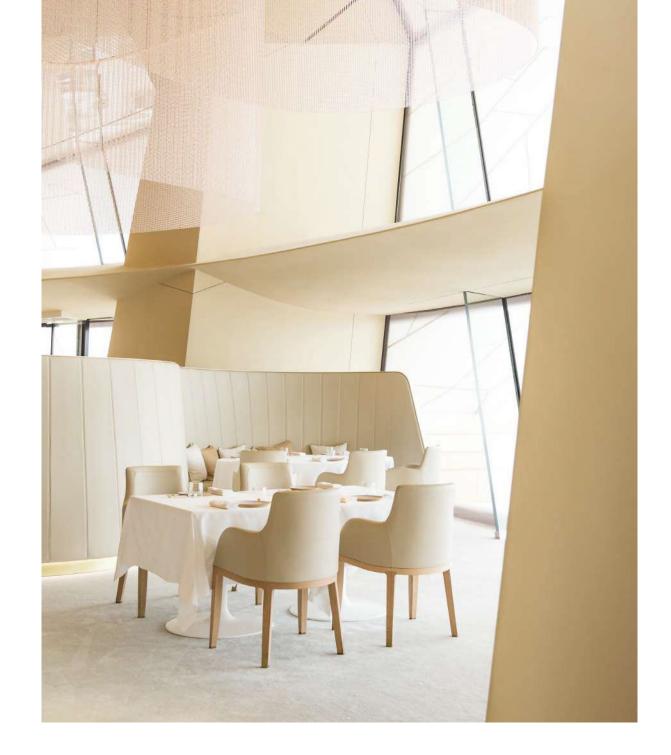
It has been carefully curated to take the guests back to the country's roots, offering seasonal contemporary Qatari cuisine made for sharing. Each seasonal dish pays respect to indigenous ingredients as well as ancient Bedouin elemental cooking techniques – fire, water, air, and earth – used to transform textures and familiar flavours. The result is a celebration of Qatar's future identity.

### THE DECOR OND THE TOBLE

Situated within the National Museum of Qatar and overlooking the magnificent Bay, the interior design, conceived by Koichi Takada, takes inspiration from the Qatari Bedouin heritage.

4th Floor of the National Museum of Qatar Museum Park Street Doha, Qatar









### MUNI LO TERROSSE

"The all-day dining venue located in the Muni Hôtel. It offers a light and delicious French cuisine for lunch, breakfast and tea-time."

### THE SPIRIT

C smart casual place for a French inspired cuisine sourced locally.

### THE MENU

Local and seasonal produce altogether with the best French ones, chocolate from La Manufacture de chocolat Olain Ducasse – an array of savory and sweet options for breakfast, lunch and tea-time.

#### THE DECOR OND THE TOBLE

C peaceful and relaxing view onto the scenic Katsura River landscape and its wooden, millenary-old bridge Togetsu-Kyo.



3 Susukinobaba-cho, Saga-Tenryuji, Ukyo-ku, Kyoto, Japan





### BLUE BY ALAIN DUCASSE

1 MICHELIN STOR

"The fine dining, elegant restaurant with a contemporary French cuisine and carefully sourced ingredients which reinforce Bangkok's stature as a great gastronomic place."

#### THE SPIRIT

C destination for all those, locals and visitors, business and leisure, who look for a sophisticated yet not over-formal destination with a contemporary French cuisine.

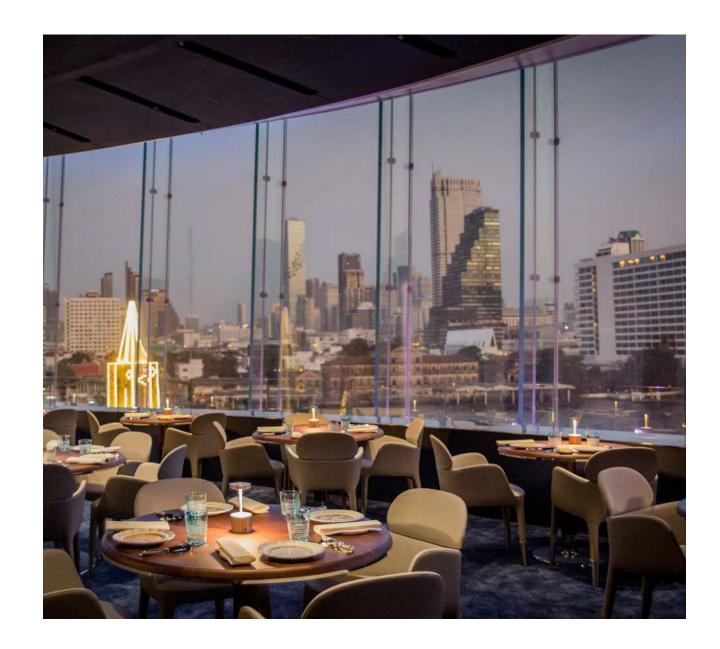
#### THE MENU

Oppetizers and signature dishes win the hearts and palates of people who have a passion for great food and sophisticated ambience.

#### THE DECOR OND THE TOBLE

Located on the first floor of ICONSIGM, Blue offers a wide, panoramic view over the Chao Phraya River. Its exceptional interior, in a blue and gold theme and filled with soft, flowing curves, was designed by the Jouin-Manku agency in Paris.

1st floor, Iconluxe, Iconsiam 299 Charoen Nakhon Road Khwaeng Khlong Ton Sai, Khet Khlong San Krung Thep Maha Nakhon 10600







# IL RISTORANTE ALAIN DUCASSE NAPOLI

"Located on the 9th floor of the ROMEO Napoli hotel, the restaurant offers a dazzling view of Vesuvius, Capri and Ischia."

#### THE SPIRIT

The chef casts a loving gaze on the Neapolitan terroir, which inspires him to create a French cuisine with Italian accents that is elegant, subtle, and bold.

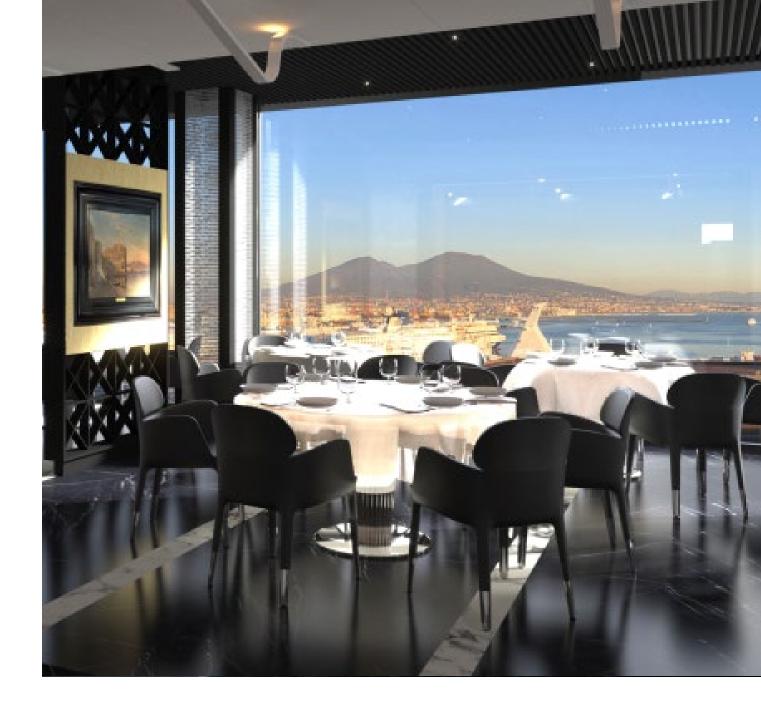
#### THE MENU

Olways passionate about the Mediterranean, the chef draws inspiration from the extraordinary products of the region, including Paestum artichokes, Sorrento lemons, and locally caught red mullets, to craft a menu that blends Italian tradition — such as pasta and focaccia with the experience gained in French cuisine.

#### THE DECOR OND THE TOBLE

Located on the 9th floor of the ROMEO Napoli hotel, designed by Pritzker Prizewinning architect Kenzo Tange, the restaurant offers spectacular views of the Bay of Naples and Mount Vesuvius. The open kitchen and the elegant dining room adorned with artworks, offer guests an exceptional experience of harmony and flavour.

Hotel ROMEO, Via Cristoforo Colombo, 45, 80133 Napoli, Italy





## 37 SIGNATURE

# BENOIT TOKYO

## "A taste of the Parisian bistro."

#### THE SPIRIT

Faithful to Benoit Paris, the atmosphere here is warm and pleasant, successfully illustrating the casual divertisity of the French regional cuisine.

#### THE MENU

Benoit is the ideal location to discover "the regional identity and diversity of France' produce": the food served here is traditional, sophisticated and full flavoured.

#### THE DECOR OND THE TOBLE

Located on the 10<sup>th</sup> and 11<sup>th</sup> floor, the restaurant displays a breathtaking view of the city through a large glass bay. C recreated typical bourgeois house with classic wood floors, draperies, handsome antiques and a conservatory.







#### **38 & BROSSERIES**

**BISTROTS** 

# RIVED LOS VEGOS BY OLDIN DUCOSSE

"An unparalleled view on the city from the 64<sup>th</sup> floor of the Delano Las Vegas hotel."

#### THE SPIRIT

The seaside is more than just inspiration: the restaurant's "Wave Wall" contains hundreds of glass pieces that mimic the lapping water.

#### THE MENU

Menu items inspired by the delectable food markets of Provence and Italy create the casual and vibrant nature of the Riviera, with a focus on simple, fresh plates.

#### THE DECOR OND THE TOBLE

C breezy, laid back atmosphere of white and maritime blues, by the Parisian design duo Patrick Jouin and Sanjit Manku, welcomes guests and sets a relaxed vibe while offering unparalleled, 180-degree views of the city below.





## **39 CONTEMPORDRY**

Mandalay Place 3940 S Las Vegas Boulevard Las Vegas - NV 89119



# **BENOIT** ΚΥΟΤΟ

"The typical Parisian bistro atmosphere."

#### THE SPIRIT

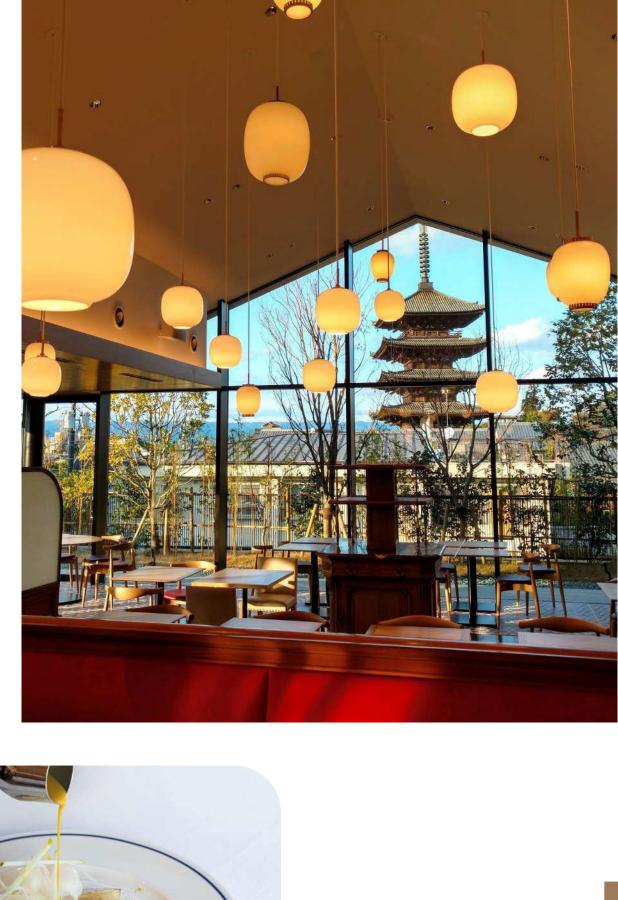
French and Japanese aesthetics come together in this modern yet traditional building to create a beautiful and authentic bistro in Kiyomizu area.

#### THE MENU

The dishes are traditional French cuisine includes Benoit's signature pate en croute, cassoulet or dishes featuring the seasonal ingredients from Kyoto region.

#### THE DECOR OND THE TOBLE

The building's original atmosphere is preserved and enhanced with black boiserie around the kitchen, making the entrance and dining hall all the more memorable. The furniture, counter, and bar are original French antiques. The Carl Hansen chairs add to the contemporary look of the restaurant.



# BENOIT

#### **BISTROTS & BROSSERIES** 40

The Hotel Seiryu Kyoto Japon, Higashiyama Ward, Kiyomizu



# BENOIT NEW YORK

"A few steps away from the 5<sup>th</sup> avenue, the younger brother of the legendary Parisian bistro."

#### THE SPIRIT

The very best of French bistro style food, in the heart of New York.

#### THE MENU

The menu focuses on all the great bistro classics, with that little extra that creates all the magic of Olain Ducasse.

#### THE DECOR OND THE TOBLE

C reinvented decor with whites, grays and blue shades creating a warm atmosphere.Wood paneled walls, vintage lights from a Paris flea market and stone mantel fireplace.

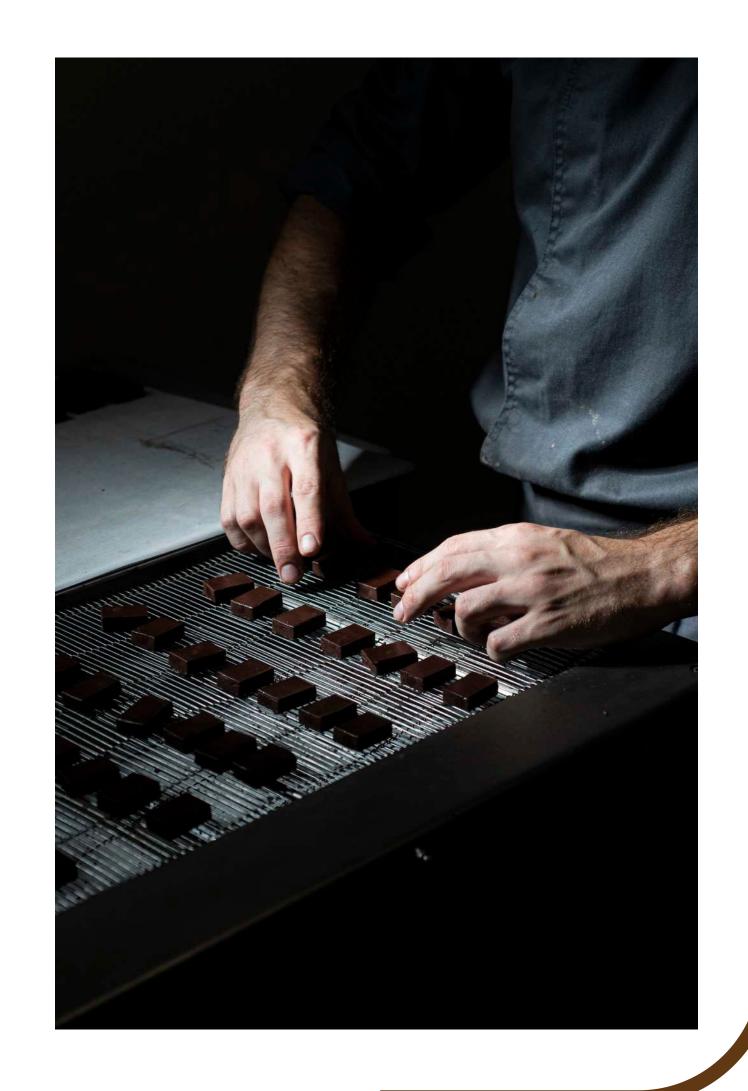




# 41 & BROSSERIES

60 W 55th Street New York - NY 10019

# 42 DUCASSE 42 MANUFACTURE



#### • PORIS

LE CHOCOLOT La Manufacture Le Comptoir Obbesses Les Comptoirs **Onnonciation** Le Comptoir Canopée Le Comptoir Cherche-Midi Le Comptoir Cler Le Comptoir Commerce Le Comptoir Daguerre Le Comptoir Lévis Le Comptoir Martyrs Le Comptoir Mouffetard Le Comptoir Palais Royal Le Comptoir Poncelet Le Comptoir Saint-Benoît Le Comptoir Saint-Charles Le Comptoir Versailles Le Comptoir Victor Hugo Le Corner Galeries Lafayette Champs-Elysées Le Corner Galeries Lafayette Gourmet Le Corner Gare Du Nord Le Corner deroport Roissy Cdg Terminal 2 E

Le Corner Geroport Roissy Cdg Terminal Liaison Bd

LE COFÉ La Manufacture

#### LO GLOCE La Manufacture Le Comptoir Palais Royal Le Comptoir Cler Le Comptoir Canopée

LE BISCUIT La Manufacture

#### LONDRES -

La Manufacture Borough Yards Le Comptoir Coal Drops Yard Le Comptoir Selfridges

#### SOINT-LOURENT-DU-VOR

LE CHOCOLAT Le Comptoir CAP 3000 Corso

> **MUNICH** La Manufacture

# DUCOSSE MONUFOCTURE 43 OROUND THE WORLD

#### • ΤΟΚΥΟ

- LE CHOCOLOT
- La Manufacture Nihonbashi
- Le Comptoir Roppongi
- Le Comptoir Takashimaya, Nihonbashi
- Le Comptoir Osaka Daimaru Shinsaibashi
- Le Comptoir Haneda Dirport
- Le Comptoir Shibuya Scramble Square
- Le Comptoir Jr Nagoya Takashimaya

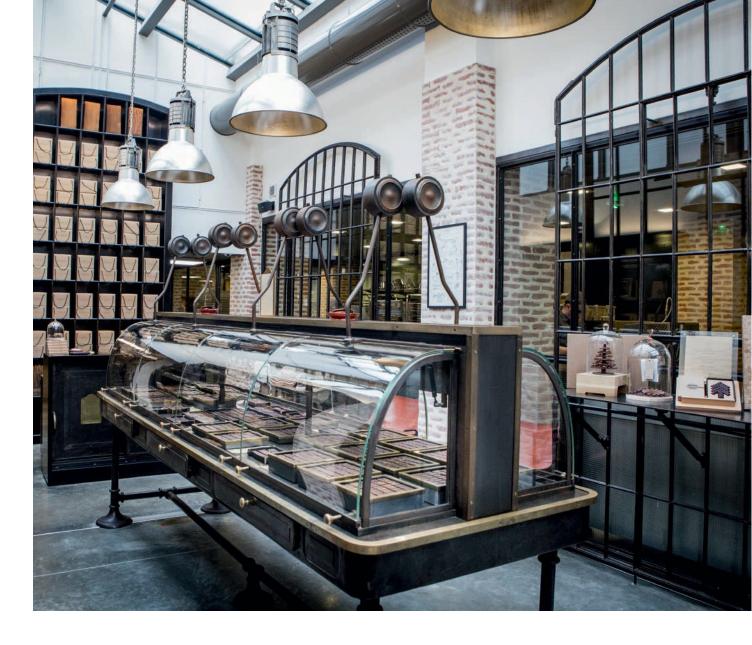
# LE CHOCOLOT OLOIN DUCOSSE

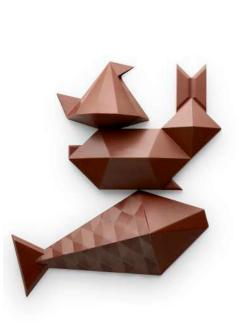
## THE PARISIAN BEAN-TO-BAR CHOCOLATE MAKER

#### UNIQUE AND ARTISANAL CREATIONS

Everyday, we work the cocoa bean to give birth to unique creations, bonbons and chocolate coverings of exceptional quality. Led by the savoir-faire of the artisan chocolate maker, our teams all share the same passion for raw materials and artisanal work. Starting with Simple, Raw Materials. From bean roasting to selling chocolate bars, we master and control each and every step in chocolate making.

Our savoir-faire, unequalled in Paris, opened the way to the development of other manufactured products like Le Café, La Glace and Le Biscuit, with the same standards and the same quest for authentic flavors, starting with bean selection, roasting, and on-site manufacturing.





# DUCOSSE 44 MONUFOCTURE



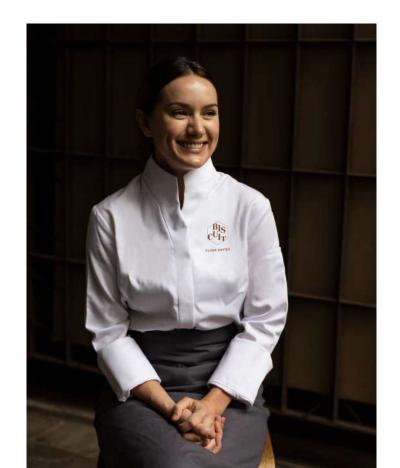
# LE BISCUIT OLOIN DUCOSSE

### HONCROFTED IN THEIR MOKING, MODERN IN THEIR CONCEPTION

Original recipes and artisanal care give each of our biscuits their own personality. Crispy, crunchy, crumbly, melty, or creamy, each biscuit offers an unforgettable experience. Inclusions and chips surprise and seduce in the mouth.

Baked daily and made with a low sugar content, our biscuits are revealed in the moment and should be enjoyed quickly. With their reduced shelf life, they are turned into contemporary delights you cannot resist.





# 45 DUCOSSE 45 MONUFOCTURE



# LE GLOCE OLOIN DUCOSSE

#### ICE CREAMS WITH RECIPES

Marked tastes, varied textures: each ice cream is designed following a genuine recipe and has a personality of its own

Carefully chosen ingredients and state of the art techniques borrowed from cooking and pastry make these ice creams unlike any others. Ice creams, sorbets and granitas offer a journey through direct, sometimes surprising, always seducing flavours. Fruits are very present yet also chocolate flavours using the chocolate from La Manufacture de chocolat, and coffee flavours from La Manufacture de café. "Cocktails ice creams", with alcohol, and herbal ice creams are also must-taste for the amateurs.





# DUCOSSE46 MONUFOCTURE



# LE COFE OLOIN DUCOSSE

#### WHOT COFFEE REDLLY MEDNS

In treating coffee with all the respect and exacting standards of haute cuisine, leveraging all the expertise from selecting the beans to preparation, in service of the customer's experience: Glain Ducasse approaches the world of coffee with the same commitment to excellence that has always guided him.

Thanks to the creativity, expertise and passion of Veda Viraswami, the Manufacture has reinvented itself through a collection of specialty coffees and roast coffees whose unique terroirs highlight the precious link between land and taste.

Carefully studied blends, in capsules or beans, pure origins with a strong character, exceptional creations for demanding palates, a decaffeinated coffee playfully named "The Paradox" and even an infusion made from coffee flowers: each of our creations owes its uniqueness to a fair and respectful alliance established between nature and man. Ond to an encounter with you, your memories, your emotions, your perceptions.

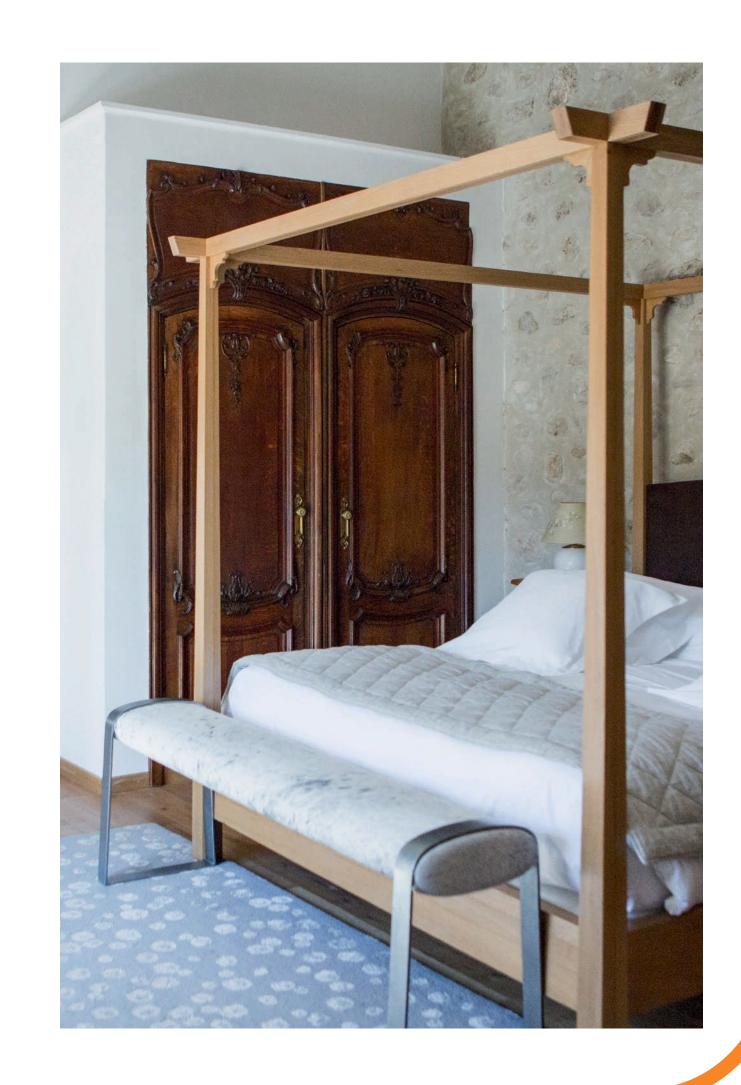


# 47 DUCOSSE 47 MONUFOCTURE





# 48 DUCDSSE HOSPITALITE



## HOSPITOLITY CONCEPTS BRINGING TOGETHER LUXURY OND SIMPLICITY

## **OUR 2 COUNTRY INNS**

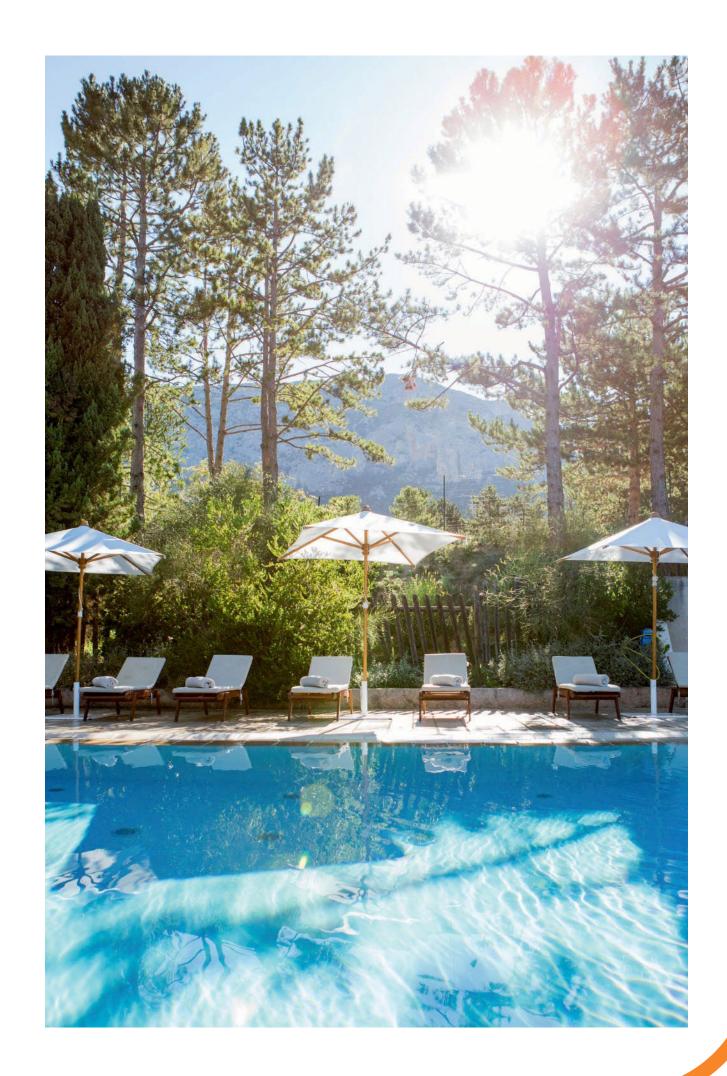
For Olain Ducasse, hospitality is the extension of his culinary profession.

With DUCOSSE Hospitalité, the Chef plans to share his vision of a certain Provençal lifestyle, bringing together luxury and simplicity.

The opening of the Bastide de Moustiers, a veritable haven of Provençal peace, marked our first step into the independent hotel business.

In 1999, DUCOSSE Hospitalité opened a second inn with restaurant in Provence, the Hostellerie de l'Obbaye de la Celle.





# LO BOSTIDE DE MOUSTIERS

1 MICHELIN STOR

1 GREEN STOR

## "A rare, intimate and warm place."

#### THE SPIRIT

In this charming stone house built in the midst of lavender bushes and olive trees, Glain Ducasse has done his utmost to enable each guest feels right at home; free to stroll from the terrace to the swimming pool, and through the four hectares of gardens.

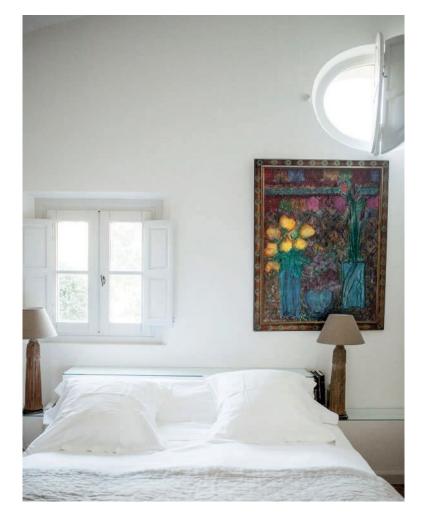
#### THE ROOMS

Each one of the 11 rooms and 2 suites is tastefully-decorated and named after something quintessentially Provencal, like L'Amande (the almond) or L'Olive (the olive).

#### THE DECOR OND THE TOBLE

The restaurant's menu changes every day, following the rhythm of the seasons and depending on what is ready to be gathered from the Bastide's vegetable garden.





# DUCOSSE50 HOSPITOLITE

Chemin de Quinson 04 360 Moustiers-Sainte-Marie

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# L'HOSTELLERIE DE L'OBBOYE DE LO CELLE

"A preserved domain in the heart of a smiling provence."

#### THE SPIRIT

Located on a little shaded square in a small wine making village in the French region of the Haut-Var, this beautiful home neighboring a 12<sup>th</sup> century abbey invites the visitor to relax in a sophisticated and convivial atmosphere.

#### THE ROOMS

From the spacious "Gersende de Sabran" to the secret "Sancie de Signes" or even the delicious "Eliette Bourasu", each one of the 10 comfortable guest rooms displays a very individual character.

#### THE DECOR OND THE TOBLE

Sunny and original, the restaurant menu changes in time with the seasons: courgette flower and crispy bacon risotto, pressed duck and foie gras.



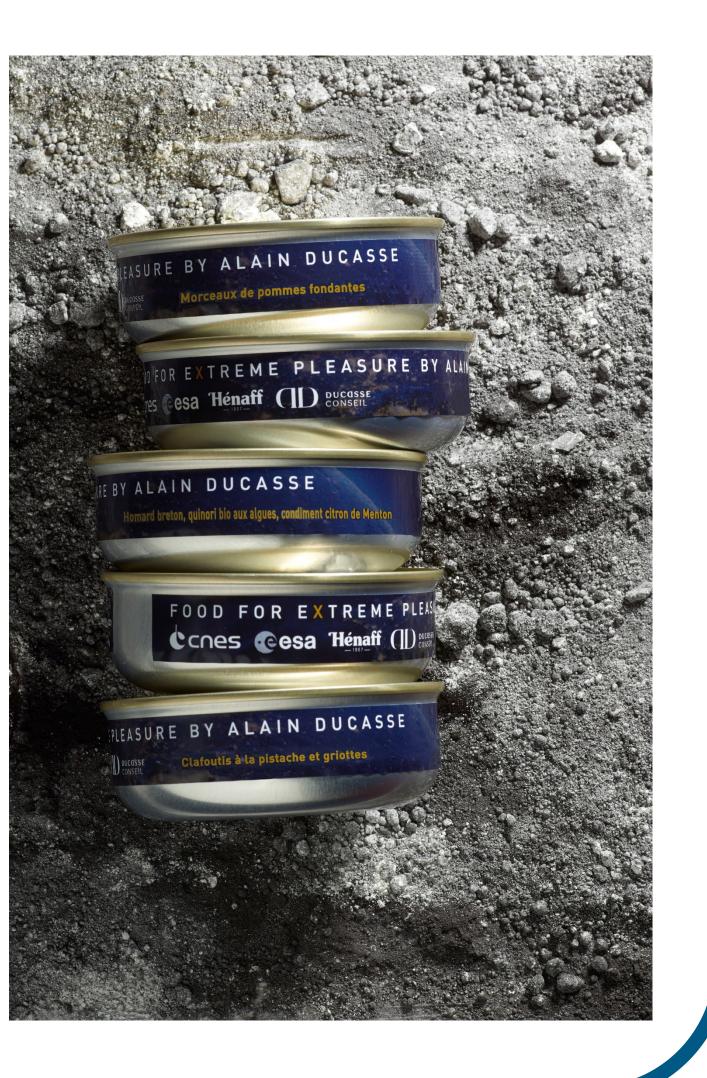
# DUCOSSE51HOSPITOLITE

10 Place du Général de Gaulle 83 170 La Celle-en-Provence





# DUCDSSE 52 CONSEIL



# THE TOILOR MODE CULINDRY EXPERTISE

DUCDSSE Conseil is the activity of the DUCDSSE Paris Group dedicated to the transmission of knowledge for the benefit of all professionals in the catering industry, Hospitality and Tourism.

DUCOSSE Conseil offers strategic, operational and financial issues to help design or improve F&B offers, concepts and identities while constantly striving to match F&B services with the market segmented expectations

The consultant chefs, from the brigades of Olain Ducasse's restaurants, are impregnated with his philosophy and product culture and convey these messages in each of their actions.

Ot their side, project managers and consultants ensure the management of projects, the realization of quality deliverables, meeting objectives, deadlines and of the budget in advance.

The expertise and pragmatism of our teams always keep a link with operational and to propose concrete solutions, as well as an effective implementation and guarantee of the quality in the long term.

# 53 DUCOSSE



# OUR EXPERTISES

## CREDTION OFFERS

Benchmark Definition of concepts and positioning Creation of culinary identity and its markers Creation of menus and recipes Recommendations of suppliers

## OPERATIONNAL EXCELLENCE

Operational diagnosis
Optimization of processes and use of good practices
Development of relevant pedagogical tools
Operationnal engineering : kitchen plan and equipement
Gssistance in recruiting key people
Training of the team (kitchen, pastry, bar, service)

## ECONOMIC PERFORMONCE

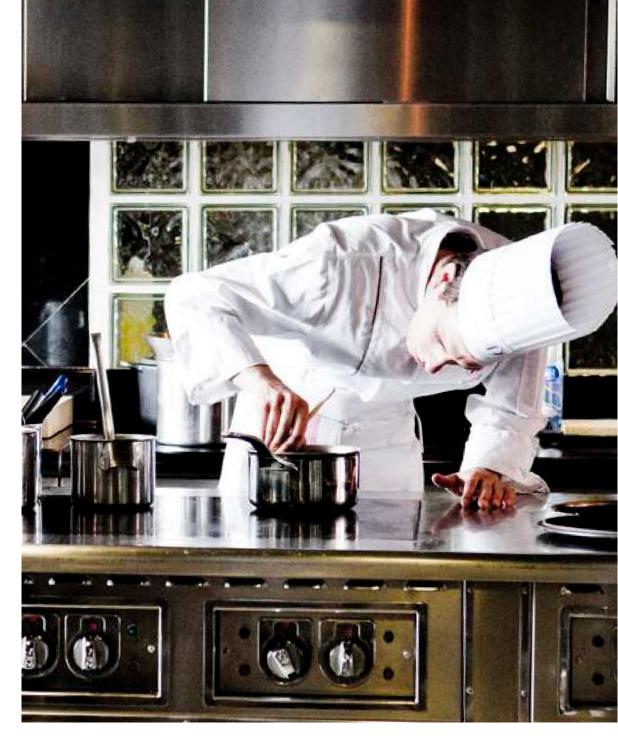
Preparation or review of business plans and

feasibility notes

Market research

Implementation and monitoring of KPIs

# 54 DUCOSSE 54 CONSEIL







#### **MISSIONS BEYOND**

#### BORDERS

DUCOSSE Conseil gives access to DUCOSSE Paris' expertise, know-how and network, without branding nor involvement in the daily operations.

We operate in different types of catering:

- Commercial catering
- Institutional catering
- Hotel catering
- Embarked catering

Our clients include companies as diverse as Daios Cove in Crete, and Ponant, which we have helped design their high-end catering offers.

Since 2004, in partnership with the CNES (French National Centre for Space Studies), we have been the only operator approved by all the aerospace agencies to provide special meals for astronauts on the International Space Station.





# 55 DUCOSSE



#### If you need to contact us

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