

**AFTER THE COLLECTOR VERSION,  
SPOON COOK BOOK, BY ALAIN DUCASSE  
IS NOW AVAILABLE IN PAPER BACK VERSION  
PUBLISHED IN OCTOBER 2004**



*« We wanted to create, innovate, and change! Our sincere desire was to address the new generation's expectations.*

*In fact, the recipe for our culinary ambitions was simple: freedom, modernity and openness to the world... while maintaining respect for each product and cultural identities. Now, as I look at this book, I realize that we were so caught up in heat of*

*the moment that we didn't see our child grow up. Today, I rediscover the mature child – and I must say that I'm proud.*

*What this book reveals is clear: the cuisine that we have created is neither artificial nor merely a "concept", as some publicists would say. It is a living cuisine with its own identity and personality that is not linked to any specific region or geography. But neither is it the sum or combination of several regions. Like a child, this cuisine does not belong to its parents or anyone else... perhaps it belongs only to those who prepare or eat it.*

*Today it thrives in our Spoon restaurants where it is constantly evolving. The book you have in your hands will help it move from the kitchens of chefs out into the world. Thanks to this great work, you too will be able to prepare meals that will send you on a journey. And as the good parents we are, we'll be the proudest in the world.»*

**Alain Ducasse**





**S**POON COOK BOOK is the manifestation of Alain Ducasse's sincere desire to delight the new generation of "experimental epicures" and to remain resolutely contemporary.

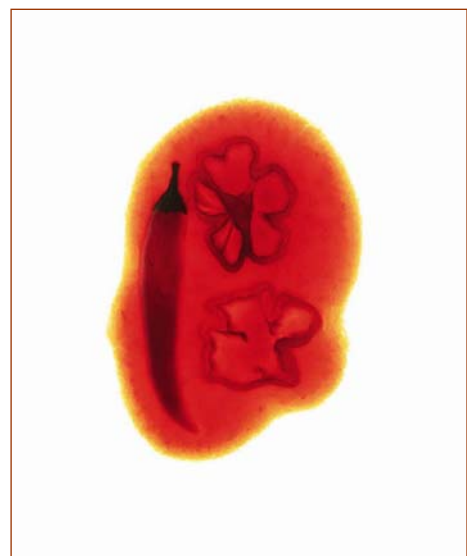
**S**POON COOK BOOK presents 200 recipes created by Alain Ducasse and his chefs Christophe Moret, Frédéric Robert, Massimo Luvara and David Bellin. They found inspiration in the various SPOON restaurants worldwide, from Saint Tropez to London,

with stopovers in Paris and Mauritius. After the collector version published in March 2004, Spoon Cook Book is now available in paper back version.

**M**ulti-ethnic influences, creativity, dynamism, and modernity: these are the main concepts driving the culinary art found in this book. Ingredients are blended, associated, combined and creation takes place... in total freedom! . . In these pages, the proper balance rests, on the one hand, on the harmonious combination of sauces and main dishes, and, on the other, on the merging of recipes and their illustrations.

**T**homas Duval's background in fashion photography undoubtedly gave him the creative eye needed to perfectly capture the cuisine of Alain Ducasse. The photographic style he conceived for SPOON COOK BOOK finds its force in translucence and matter. Duval plays with symmetry, perspective, and light, deserving his rank among today's great contemporary artists, along with the featured Chefs.

**T**homas Duval successfully met the challenge presented to him by Alain Ducasse. Shifting



emphasis from the material plate to the wonders of each product, he was able to reveal the concealed “soul” of the ingredients: through the translucence, the eye is able to read the fibers and discover the purity of the products, their very essence. Duval deconstructs dishes in order to rebuild them and create a new work of art, a veritable contemporary still life. Though his association of color, shape and light, he leads us on a discovery of ethnic trends. Duval blends and creates, not unlike the masters behind the cuisine found in Spoon restaurants. He understands the culinary identity of each element, and has successfully managed to grasp and express their spirit graphically.

**SPOON COOK BOOK** has a preface by Anthony Rowley and an introduction by Patrick Jouin; its photos reveal a “cuisine of motion,” a “spirit of adventure” and a “creative energy” that transcend these recipes that find their inspiration in the “Spoon mystery.” The images disclose the very essence of Spoon – fascinating beauty at the service of infinite imagination – where Chefs become painters, architects, magicians and performers in turn.

**SPOON COOK BOOK** unearths the full potential of culinary art. Here, creativity and design come together to become one, accentuating the unique blend of flavors, colors and fragrances found in each recipe.



#### **SPOON COOK BOOK**

By Alain Ducasse, Christophe Moret, Frédéric Robert, Massimo Luvara, David Bellin,  
Photographs by Thomas Duval  
456 pages, 300 \* 360 mm  
204 recipes and 230 photos  
Bilingual publishing French/English

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## **More on the team behind SPOON COOK BOOK...**

### **Christophe Moret**

After having spent three years at Monaco's Louis XV, Christophe Moret joined the "Alain Ducasse" restaurant in Paris. In 1998, Ducasse further entrusted him with the opening of Spoon Food & Wine. Since January of 2004, Moret has been Executive Chef at "Alain Ducasse au Plaza Athénée.

### **Massimo Luvara**

It was in Monaco, at the Louis XV, that Massimo Luvara discovered the wonders of Alain Ducasse's cuisine. He was later named Head Chef at Spoon des îles in Mauritius. Since opening the restaurant in 1999, Massimo has embraced a cuisine influenced by Asian, Mediterranean, and Indian Ocean traditions.

### **David Bellin**

David Bellin initially joined Ducasse's teams at the "Alain Ducasse" restaurant in Paris. He later moved to Monaco's Louis XV, and finally took over management of the kitchens of Spoon Food & Wine by Alain Ducasse in Tokyo, Japan.

### **Frédéric Robert**

Alain Ducasse and Frédéric Robert first met through Alain Chapel, and continued their collaboration at the Juana Hotel in Juan-les-Pins. Today, Robert designs the dessert menus for Alain Ducasse restaurants worldwide.

### **Christian Laval**

Before being named Dining Room Manager at Spoon Food & Wine in Paris, Christian Laval worked at "Alain Ducasse" in Paris and then in Monaco at the Louis XV. Laval also spent several years in the United States.

### **Frédéric Vardon**

After having worked with Alain Chapel, Vardon joined the kitchen brigades of Louis XV in Monaco and later of Bastide de Moustiers in Moustiers-Sainte-Marie. Today, a culinary consultant, Vardon works on the implementation of Spoon restaurants in both France and abroad.

### **Thomas Duval**

Alain Ducasse and Thomas Duval first joined forces in 2001, with a series of portraits of livestock breeders and fruit and vegetable farmers for the restaurant "59 Poincaré." For Spoon Cook Book, the photographer deconstructs dishes then rebuilds them to create a new work of art, a true contemporary still life made of translucence, matter and light. Duval blends and creates, like the masters behind the cuisine found in Spoon restaurants.

### **Philippe David**

In 1998, graphic artist Philippe David created his first graphic identity for Alain Ducasse with Spoon Food & Wine. He later expanded his work to all Spoon establishments worldwide, and was named Artistic Director of Spoon Cook Book.

