



*Le Grand Livre de Cuisine d'Alain Ducasse,  
Bistrots, Brasseries et Restaurants de Tradition*



*To be published in late October 2003  
By Les Editions d'Alain Ducasse  
Preface by Jacques Chancel*

*“I’ve always liked unassuming emblems such as our grandmothers’ stoves, and the warm hearths of the country inns — too often ignored in Travel Guides — that the ‘Lords of Nouvelle Cuisine’ felt they had to sacrifice for their own simple ambitions. This has forced the return to the tastes of our teenage dreams, the rediscovery of real flavor, the revival of our gourmet passions, and the bringing back to life of a world that — contrary to my fears — has not been engulfed. [...] The produce of the land has been updated in a completely natural way in the great tradition of the fireside stories of our childhood...the treasures of the land have once again earned some stripes. This country can be truly proud.”*

Jacques Chancel

**F**rom the *Blanquette de veau* to the *Lapin chasseur* via the *Cassoulet toulousain* and the *Sandwich parisien*, the new *Grand Livre de Cuisine d'Alain Ducasse* offers 400 of France’s best recipes — using 90 ingredients — which have been brought up-to-date and concocted in a highly original manner.

**T**his book is a tribute to our legendary “Mothers” whose “delicious dishes” are as simple as they are generous. We all remember the best china plates filled with piping hot food, the cutlery taken out of the sideboard especially for the occasion, the children’s delight followed by silence and applause, and the appetite for good simple fare... The bistros, brasseries and traditional restaurants are the defenders of this savoir-faire and culture. Look at the blackboard hanging above the counter and you will see the daily’s specials written in chalk; study the menu handed to you and you will discover a myriad of regional dishes, from the “parisien” to the “quiche lorraine”.



**A**lain Ducasse — in association with his chefs David Rathgeber and David Bellin under the watchful eye of Jean-François Piège — has been inspired by meals served the length and breadth of the country. For Alain Ducasse, “*it is a matter of reinterpreting and updating traditional dishes from across France. This “Grand Livre” offers two originalities. Firstly, it is one of the first cookery books that browses and rediscovers the French culinary repertory. Secondly, it is a combination of the past and the present; although the recipes have been handed down through the generations, their visual representation is innovative and resolutely contemporary.*”

Leafing through the “*Grand Livre de Cuisine d’Alain Ducasse, Desserts et Pâtisserie*” is like a journey down memory lane... each page reminding us of the sweet tastes of our childhood. In this book, the photographer Mathilde de l’Ecotais has given a resolutely contemporary and décalé angle to the images, in contrast with the origins of the recipes. Just like the menus found in today’s bistros and brasseries where classic dishes rub shoulders with snacks, and tradition intermingles subtly with modernity, the photographer — thanks to contemporary photographic techniques — has succeeded in combining all that is great and all that is good about the recipes of yesteryear.

“*Bistrots, Brasseries et Restaurants de Tradition*” can be enjoyed by all, professionals and amateurs alike. It spotlights 90 ingredients including potatoes, lobsters, chestnuts, veal, supions, broad beans, basil and poutine. It also includes sweet dishes, concocted by Frédéric Robert, that — just like their savoury counterparts — play an essential role in French culinary tradition: “Crêpes Suzette”, “Paris-Brest”, “Profiteroles” and “Soufflé Grand Marnier”. The book is very user-friendly thanks to the tables and index at the end listing recipes and produce alphabetically, by cooking style and by season. All “chefs” — be they experienced or beginners — will find their way easily around this new Grand Livre de Cuisine.



And for all those who are still hesitant... the Centre de Formation d’Alain Ducasse will start a special “Bistro Cookery” course starting in January 2004. According to Alain Ducasse, values are shared through “*the promotion of the land’s customs and authenticity. It is not a matter of dictating a form of French cuisine that is inflexible, stilted and weighed down in heavy traditions... it’s about adapting it — thanks to savoir-faire — to colors and flavors.*”



Thus we pay tribute to this 746-page book, to a unique culinary heritage and, especially, to a culture and savoir-faire that must be perpetuated in order that yesterday’s recipes continue to inspire those of tomorrow. The *Grand Livre de Cuisine, Bistrots, Brasseries et Restaurants de Tradition* nurtures the ambience of bygone days in a contemporary fashion because all things good are never forgotten!

**Press Enquiries:**

*Stéphanie Barral*, Press Attachée de Presse

Alain Ducasse’s Office

Tel + 33 (0) 1 53 67 65 62

[s.barral@alain-ducasse.com](mailto:s.barral@alain-ducasse.com)





### *Practical Information*

*“Le Grand Livre de Cuisine d’Alain Ducasse  
Bistrots, Brasseries et Restaurants de Tradition”*

By Alain Ducasse, Jean-François Piège, Bruno Caironi, Frédéric Robert,  
David Bellin, David Rathgeber, Pascal Bardet, Sylvain Etiévant, Philippe  
Marc, Christophe Saintagne, Alain Soulard and Alain Souliac

Published by Les Éditions d’Alain Ducasse-Diffusion Hatier  
400 recipes, 800 photos  
746 pages, large format  
Posted price: 180 Euros including taxes



### **In the same collection:**

*Le Grand Livre de Cuisine d’Alain Ducasse,*  
Published by Les Editions d’Alain Ducasse, 2001  
*Le Grand Livre de Cuisine d’Alain Ducasse,*  
*Desserts et Pâtisserie,*  
Published by Les Editions d’Alain Ducasse, 2002



### **Centre de Formation Alain Ducasse**

#### *Individual Clients :*

“Bistro Cookery” training starts in January 2004  
For information, please contact [info@atelier-gastronomique.com](mailto:info@atelier-gastronomique.com)  
Or visit the website [www.atelier-gastronomique.com](http://www.atelier-gastronomique.com)

#### *Professionals :*

Information available on the website [www.ad-formation.com](http://www.ad-formation.com)

