



25 year anniversary of the
Louis XV – Alain Ducasse
Look back on an international celebration
240 chefs and 300 Stars
16th,17th and 18th of November 2012



For 3 days, 240 international chefs invited by Monte-Carlo SBM and Alain Ducasse gathered in celebrating 25 years of culinary creation at the Louis XV

For the very first time, these talents of today and tomorrow, representing 300 stars and 25 countries, some chefs representing the "Ducasse Generation" united around their shared passion of the good and the beautiful.



Ephemeral Mediterranean market place.

The highlight of the event, the creation of an ephemeral Mediterranean market place in the Salle des étoiles of the Sporting Monte-Carlo where 100 products hailing from the Italian and French Riviéras were presented to the attending chefs.



14 amongst them, including Fulvio PIERANGELINI (Italy), David CHANG and Daniel PATTERSON (United States), Hiroyuki KANDA (Japan), Maroun CHEDID (Lebanon), Andoni Luis ADURIZ (Spain), Paul PAIRET, Zhenxiang DONG (China), Tom KITCHIN (Scotland), Diego Munoz VELASQUEZ (Perou), Christophe MICHALAK, Pierre HERME, Christophe DEVOILLE, Nicolas BERGER (France) took part in "live cooking" exhibits, using some of the presented produce.

Chinese chef Zhenxiang Dong selected Adret lamb

In the culminating point of this international event, a gala diner was held at the Hôtel de Paris in the Salle Empire and the Louis XV, executed by Alain Ducasse, Franck Cerutti and Dominique Lory.



Le Louis XV restaurant – Gala dinner 25th anniversary

The menu of this exceptional dinner...

As an "amuse-bouche", Le Barbagiuau followed by Raw vegetables from our farmers, local condiment, fine pastry with vegetable imprints.

San Remo Gamberoni, delicate aspic, caviar followed, then Haute-Provence small spelt, spiny artichoke, tartufi di Alba, Locally caught fish in a fine broth, essence of the sea and Feathered game and local chard torte, truffled salad, salmis sauce.

To finish sweetly, Apple and quince cookpot, Rocagel milk ice cream, Conversation, limoncello bonbons, praline chocolate bar and hazelnut shortbread. Cristal Mountain coffee from Cuba.

To accompany the palate, Dom Pérignon Vintage Rosé 1995, Magnum ; Dom Pérignon Oenothèque Vintage 1993, Magnum ; « Y » 2009, Bordeaux Blanc ; Château Cheval Blanc 2004, Saint-Emilion, Premier grand cru classé A, Magnum ; Château d'Yquem 1988, Sauternes, Premier cru supérieur ; Hennessy Paradis Impérial, Rare Cognac.



At the end of the summit, Alain Ducasse wanted an essential rule to be retained from these exchanges and sharing experience: « from nature to the kitchen, we must respect the original taste of each product » because, in his opinion, « the cook is the first defender of nature, his choices engage him as much as a chef, as citizen. And thus, public interest for what we eat is reassuring as it leads us to think of the future of our planet ». In closing: « The cook is an artisan of happiness and of delicious memories»

www.aducasse-25anslouisxv.com

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