

LE LOUIS XV



Alain Ducasse

Saturday July 2<sup>nd</sup> 2011  
Dinner for the Wedding of H.S.H. Prince Albert II  
and Miss Charlene Wittstock

### **Created by Alain Ducasse and Monte-Carlo SBM for the Princely Wedding**

#### **The Mediterranean theme : a natural choice**

In accordance with the wishes of H.S.H. Prince Albert II and Miss Charlene Wittstock, the grand wedding dinner on July 2<sup>nd</sup> had to reflect a **concentration of Mediterranean flavours**; a sincere, appropriate cuisine that pays tribute to a rich and generous land. A **cuisine that respects its environment**.

Since **Prince Rainier III of Monaco** placed his confidence in Alain Ducasse as head of the kitchens at the Hotel de Paris and for the creation of the Louis XV restaurant in **1987**, authenticity and culinary elegance have continued to flourish from season to season.

Located between Nice and Liguria, it is at the Louis XV that Alain Ducasse brings cachet to Mediterranean cuisine. A cuisine of freedom, of emotions and of passion but also of rigor, sobriety and method; it gives the best role to each ingredient -from the modest vegetable garden plant to the most sumptuous crustacean- for the greater pleasure of the senses

#### **A heritage of respect**

Since the Oceanographic Museum opened in 1906 under the aegis of H.S.H. Prince Albert I, the Principality of Monaco has cultivated a deep knowledge of the fauna and flora of the Mediterranean.

To pay tribute to the bride and groom and to make every moment unique, the dinner **created by Alain Ducasse, in close collaboration with the teams from Monte-Carlo SBM**, will combine respect, precision and appropriateness.

It demonstrates the commitment of Prince Albert II and Miss Charlene Wittstock to preserving the planet by advocating simple, healthy food that takes the scarcity of resources into account.

Around the Principality - in Provence, in the County of Nice, in Liguria - this joyful awareness of living in tune with one's land, in tune with the seasons, has always been the driving force behind Alain Ducasse's research. This chef, who loves life, who loves this enchanted garden and these generous shores, has created a

finely-crafted festive menu, the apotheosis of his unconditional **love for the products he works with** and his carefully orchestrated, pared-down approach.

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The colours of the Mediterranean and his inspired recipes "*literally bursting forth from the table*," send a message of welcome to gourmets from all over the world.

### **From the vegetable garden to the table**

With vegetables and fruit freshly picked in the morning and a generous catch from the local fishermen, the grand wedding dinner, which will bring together **500 guests on the terraces of the Opera Garnier**, is both harmonious and celebratory.

That is how Prince Albert, Miss Wittstock and Alain Ducasse imagined it during their preliminary interviews, which were interspersed with tasting session. **Seasonality and locally sourced products** would be at the heart of their project.

The dinner consists of a series of **four courses, created especially for the wedding**, before celebrating with the final cake, bursting with sugar flowers like a display of fireworks.

Alain Ducasse is very attached to the values of the local *terroir*, and has therefore chosen **mainly local products**. The *terroir* of this "*great little country*," as he defines it, in the centre of the Riviera, stretches between land and sea and is an infinite source of inspiration. Simple products are born out of the exuberant vegetable gardens, the **potagers of Rocagel**, the Grimaldi family's property, in the hills above La Turbie.

An abundance of **vegetables, seasonal fruits**, miraculous fishing along carefully preserved shorelines and **milk from cows** on the property, destined for the pastry chefs.

The Mediterranean is both local and cosmopolitan, simple and precious. It overflows with well-kept little secrets. The vegetables harvested under a benevolent sun are enough to fire any chefs' imagination.

### **A creative menu, a marriage of skills**

Alain Ducasse and the staff of Monte-Carlo SBM are putting all the activities so dear to great gastronomy - selecting, chopping, cooking, dressing and finishing - at the service of an exceptional evening. They have organised this dinner for **500 guests down to the very last detail, just as they would for a table of four guests at the Louis XV**.

"For me, the height of luxury is to create and bring into being what I have imagined," he stated. With the enlightened assistance of **Franck Cerutti, executive chef at the Hotel de Paris** and his accomplice since the first day, the loyalty of the kitchen staff at the **Louis XV** and the participation of all **ten chefs and 54 cooks** at the Monte-Carlo SBM, as well as its **seven pastry chefs and 14 pastry cooks, 200 waiters and chefs de rang**, the mission of this impressive human chain is to live up to the expectations of the guests.

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Ten chefs, ten personalities and a combination of skills help to promote Monte-Carlo SBM's image on a daily basis:

Pascal Bardet – the Louis XV - Hôtel de Paris, Jean-Philippe Borro - Le Grill - Hôtel de Paris, Jean-Claude Brugel - Elsa - Monte-Carlo Beach, Alain Cavanna - Sporting Monte-Carlo and Casino, Franck Cerutti, Hôtel de Paris, Joël Garault – Le Vistamar - Hôtel Hermitage, Philippe Jourdin - Brasserie Café de Paris, Patrick Laine - Hôtel de Paris, Jacky Oberti - l'Hirondelle - Thermes Marins Monte-Carlo, Marcel Ravin – the Blue Bay - Monte-Carlo Bay Hotel & Resort.

**Pâtisseries** Olivier Berger - Hôtel de Paris; César Bermudez - Monte-Carlo Beach; Nicolas Cailleaud - Louis XV; Cédric Campanella - Sporting Monte-Carlo; Franck Madala - Hôtel de Paris; Cyrille Natta - Brasserie Café de Paris; Frédéric Néchaouni – the Blue Bay - Monte-Carlo Bay Hotel & Resort.

By making their mark, honing their skills and making themselves more available for a demanding a cosmopolitan clientele, they are reinventing their Mediterranean each day. It is therefore natural that all the **staff are being mobilised** for Alain Ducasse on this festive evening. They resemble a **large family**, playing together from the same musical score; dozens of hands are busy at cooking ranges, rotisseries and grills, in the cellars and the larders, bakeries and patisseries – men and women driven by a shared passion for fine cuisine.

Their service is based on taste and creativity; their commitment is a triumphant testimonial to the founding values of Monte-Carlo SBM: **excellence, generosity, audacity and inventiveness**.

It has been this for almost **150 years**; the major events it celebrates have written the history of the Princely family and the Principality of Monaco in golden letters.

For yesterday's guests, including holiday visitors such as Scott Fitzgerald, Colette, Henry Miller and Edith Wharton, ... and for those of tomorrow, visitors for just a day or those who have loved this legendary Riviera for a long time, Alain Ducasse and the chefs from Monte-Carlo SBM are immortalising the most beautiful culinary chapters of a unique way of life.

Behind the scenes, the Princely wedding dinner will be prepared from the **kitchens of the Louis XV at the Hotel de Paris with the support of two ephemeral, 300 square-metre kitchens**, all specially equipped.

### **Gastronomy takes centre stage**

The Principality's reputation for opera and dance is reflected in the gilded splendour of the **Salle Garnier at the Opera de Monte-Carlo**. Like the famous Casino, this architectural treasure, designed by Charles Garnier, still echoes with

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the footsteps of the great Sarah Bernhardt as it has done since its inauguration in 1879. It represents the Golden Age of the most flamboyant artistic expression and still plays host to the greatest names in opera, while being open to contemporary works. The resplendent, restored Salle Garnier was inaugurated at the coronation of His Serene Highness Albert II on the 19<sup>th</sup> November 2005. The programme for this historic night included delectable compositions by the great gourmet Gioachino Rossini.

**The terrace of the Salle Garnier**, which faces the sea breezes in the most delightful way, will lend its stunning interiors to an exceptional dinner on July 2<sup>nd</sup>. Under its majestic vaulted facade, a **Mediterranean garden** exudes expressive, perfumed notes. The terrace still holds memories of the magic and splendour of enchanted balls that are recalled like great vintages of wine like the lavish and romantic ball for the Centenary in 1966, which celebrated the 100th anniversary of the creation of Monte-Carlo by gathering the international elite around Prince Rainier III and Princess Grace.

**On Saturday July 2<sup>nd</sup>** in an expressive culinary landscape, simplicity, freshness and imagination will be the key elements for *"a sincere dinner, a party which is just like them"* concludes Alain Ducasse.

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