

LE LOUIS XV



Alain Ducasse

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

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

**As a starter, the Barbagiuian**

It's a natural guest, a full member of every family in Monaco. Traditional prelude, eaten with the fingers, the summertime Barbagiuian is served warm in a fabric presentation box. Under a silky crust of **delicate rissoles** stuffed with swisschard, spinach, leeks, onions, parsley, basil, marjoram and chives, blended together with sheep's milk ricotta, egg and Parmigiano Reggiano, beats a meltingly soft green heart.

**Tender Vegetables, Tomatolive and marinated golden mullet, Poutargue (Bottargo)**

The dish is large, oval and generous. The food is arranged to portray a landscape typical of the coast of the Riviera.

First, Roma tomatoes cooked until soft and smooth, slices of beetroot, zucchinis "Trompettes" and raw turnips, just marinated in olive oil, salt and ground pepper, on which stand cooked fennels, flakes of celery heart, radishes and mushrooms, a stick of cucumber, tomato confit and yellow and white semi-dried peaches, all sprinkled with fresh almonds, courgette flowers and borage, sprigs of celery, wild purslane and chervil. Guérande *Fleur de sel*, extra virgin olive oil and organic black Sospel olives complete this masterpiece of nature, conceived as a real example of plant architecture.

Then, a thinly sliced filet of golden mullet simply served raw, marinated in olive oil, Guérande sea salt and black Sarawak pepper, capers, lemon thyme from Nice and lemon zest from Menton, all seasoned with flakes of bottarga from Martigues, in translucent, fragrant petals.

A subtle play of layering and the association of softness and crunchiness. Part sea, part hills, a synthesis of local produce and a relaxed lifestyle. The golden mullet, known as the "daurin," fished by Gérard Rinaldi, a member of the last fishing family in Monaco, is highly migratory and travels along the Nisso-Ligurian coast from east to west from May to July. It is rarely fished. Every year it offers itself for our delectation, like the little seasonal vegetables, which are deliciously tender and naturally sweet.

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### **Small spelt, seasonal vegetables with herb pistou**

Small spelt, an ancestor of wheat grown in Haute Provence, is cooked as a risotto with diced carrots, onions, celery and mushrooms sweated in olive oil, mixed with raisins, girolle mushrooms and haricot beans from Lantosque.

Carrots and turnips, artichoke quarters, spring onions and leeks, peas and fava beans, green beans and flat green beans are sautéed and moistened with vegetable stock, then arranged on the spelt. The acidic cooking juices with rocket and basil are pounded in a mortar to make a herb pesto topped with some toasted pine nuts.

Real bounty from the earth, this is a tribute to cooking that is healthy, modest and tasty, from the local *terroir*. An essential approach, a return to the source of nutritional values. Playing on textures and subtle cooking, this small pale spelt is as tender as could be.

### **Local fish in a delicate bouillon with marine flavours**

On a base of new potatoes cooked in saffron broth, a rich catch of fish is a concentration of the flavours of the Mediterranean. The famous shelled gamberoni "rossi" from San Remo, fillets of rock mullet, calamaretti stuffed with gamberoni meat, cuttlefish and lemons from Menton, filets of capon, sea bream, Saint Pierre, denti and rock octopus tentacle. Everything is moistened with a fish stock made from rock fish, cooked like a fish broth with saffron.

Wrapped in sunshine-coloured spice from the *terroirs* of Haute Provence, mixed with white onions, garlic, dried fennel, fresh tomatoes, moray and conger, demoiselle, green wrasse, ballan wrasse, goldsinny wrasse, rainbow wrasse, weeverfish, small black and brown rockfish and eriphia crab - local fishing is invited to the feast.

Three mini crostini, one of which sings the praises of the juices from red mullet liver, capon and anchovies; the second of rouille, the third of spider crab meat and coral, complete the bouquet of marine flavours that explodes in the mouth.

The whole sea has shaped this amazing dish. Abundance and feasting recall mythical scenes on the ancient shoreline, sparkling with light and saturated with blue. This is an expression of memory, the universal message of a Mediterranean that represents the concepts of mutual exchange and sharing.

### **Red fruits bursting with sunshine, Rocagel milk ice cream**

In an elegant crystal *coupe*, on a delicate, lightly sweetened strawberry jelly are placed wild strawberries and raspberries picked early in the morning and a velvety scoop of ice cream made with milk from the Rocagel and a spoonful of

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warm strawberry juice. A flaky palmier biscuit accompanies the exquisite sweetness of this seasonal fantasy.

Refreshing and soft, in symbiosis with the season, this dessert with red berries radiates the colours of the Principality. While banners and flags flutter in the wind in the gaily bedecked streets, the subtle milk ice cream and the flavour of sun-drenched berries are a gentle introduction to the long-awaited moment - the wedding cake.

### **Redcurrant and vanilla wedding cake**

Silky and flowery. On a soft biscuit base with almonds, a delicate redcurrant compote and a light mousse of vanilla, covered in a layer of white chocolate and some gooseberries. Forming a cornucopia of pearly sugar, the wedding cake presentation piece unites the flowers of the Riviera and the majestic Protea, the emblem of South Africa, in tribute to Princess Charlene.

An ephemeral pleasure, the crowning glory of a dinner that is intended to be both simple and precious; jellied fruits with lemon and limoncello to surprise and delight the guests for one last time while the sky over the Principality is lit up with bursts of colour.

### **A place of honour for the art of the table**

The china, selected and created especially for the tables, which are dressed in white tablecloths, is present but discreet, forming part of the spontaneous "ballet" of this great dinner. The guests are served by **200 Maitre d'Es, chefs de rang and commis** - a precise choreography of agile gestures, porcelain and crystal treasures that cast sparkling reflections on the festivities.

In a combination of modern design and culinary tradition, **five little sourdough rolls** are arranged on a narrow porcelain dish in front of each guest. Miniature loaves set out in a row, gently shaped by **Jean-Paul Veziano**, a baker in Antibes, and baked at the Hôtel de Paris a few hours before the dinner: round rolls with olives, floury hand-shaped focaccia from Nice, michettes (Provençal bread rolls) with oil and bread with borage form a harmonious palette of flavours, symbols of life and the perpetuation of the craftsman's skills.

Splashed with blue, in a very simple style, the **china bowl**, created by **Pieter Stockmans** for the **delicate fish bouillon**, is naturally clear. It is deep, and delicately evokes generous fishing and the clear waters that surround the Principality. For an evening of magic, Alain Ducasse and the Pieter Stockmans studio have redesigned the world in blue, white, and light. From cobalt blue, which is so characteristic, to the pure white porcelain, the dish represents an aesthetic language where motif and material are one and the same.

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Alain Ducasse's recipe gave rise to the search for a specific shape of bowl. Design and creativity come together - a duo in honour of the arts of the table.

A delicate **coupe in Saint Louis crystal** holds the dessert of red berries topped with milk ice cream. The "*Bubbles*," a slender, stemmed *coupe*, reflects a lifestyle that has its sources in the great tradition. This alchemy in glass from the Royal Factory dedicates its exquisite finesse to the celebration of the royal wedding. A resplendent recipient for a dessert in the Principality's colours, it marries perfectly with the little white napkins edged with red berry fruits.

### Wines in unison

Aware of how the soul of wines reflects their *terroir*, Gérard Margeon, head sommelier at Alain Ducasse's restaurants and Noël Bajor, head sommelier at the Louis XV, have spent many months meeting exceptional small-scale growers and exploring vineyards to find wines to accompany the meal. The selection is the fruit of their intuition and insight, but is also symbolic and reflects their meetings.

Western Cape Chardonnay, Anaïs vintage 2009

A wine from Orrance, 100% chardonnay, charming and gourmet

A white wine from South Africa will open the dinner as a tribute to Princess Charlene. A classic Cape wine, it is a perfect accompaniment to the starter of tender vegetables and golden mullet.

Bellet Le Clos, Le Clos Saint Vincent 2009

Bellet wine, 100% Rolle, lively, elegant and youthful

The small spelt and seasonal vegetables blended with a herb pesto complement the subtle nuances of a fresh white wine with a mineral taste. It has been developed by Gio Sergi, who uses biodynamic farming methods that are helping the Bellet appellation to evolve.

Bellet, Cuvee Baron G, Château de Bellet 2008

Bellet wine, 40% black folle, 40% braquet, 20% grenache, harmonious and smooth to accompany the locally caught fish bouillon. This astonishing red Bellet is a young vintage, elegant but very light, generous and fruity. At the Château of Bellet, Ghislain and Catherine de Charnacé form a link between Nice and its hills and their personal stories of persistence and hard work.

Château d'Yquem 1996

Appellation Sauternes, harmony in complexity

A Château d'Yquem with a remarkable aromatic potential takes the stage with the *coupe* of red berry fruits and Rocagel milk ice cream. Thanks to ideal

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weather conditions, this great, classic vintage fully respects the balance of a Château d'Yquem. A mystery of nature - time has no mastery over this sweet wine. With its very long finish, it holds the promise of a moment of happiness.

Perrier-Jouët Champagne, Cuvée Belle Epoque 2002

Legendary bubbles. A glass of Perrier Jouet champagne rounds off the dinner with the wedding cake and its delicate covering of white chocolate. The famous Art Nouveau-style bottle glorifies the Belle Epoque. What could be more natural on this day dedicated to elegance, on the terraces of the Opera de Monte-Carlo!

### Facts & Figures

1,600 barbagiuani, 150 kg of fish of ten different varieties, 100 kg of mullet for a delicate carpaccio, 300 kg of tomatoes, 50 kg of strawberries, 20 kg of wild strawberries, 30 kg of raspberries in every variation of passionate red, 100 litres of milk for a creamy dessert, 750 delightfully soft limoncello sweets, 2,000 majestic sugar flowers, the crowning glory of 250 hours of work for the seven-tier wedding cake, 1.50 m in diameter and 2.50 metres high.

### The staff Alain Ducasse and Monte-Carlo SBM

In the kitchen, Alain Ducasse will be assisted by **Franck Cerutti** Executive chef of the Hôtel de Paris and **Bruno Caironi**, consulting chef. Both were part of the opening team of Le Louis XV in 1987.

A Total of 285 staff members among which : ten chefs and 54 cooks ; seven pastry chefs and 14 pastry cooks ; 200 Maitres d'H, Chefs de Rang, commis

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