



**240 chefs and 300 Michelin stars
international celebration of the
25th anniversary of
the Louis XV-Alain Ducasse
16th, 17 th and 18th November 2012
Monte-Carlo SBM**

AN EXCEPTIONAL SUMMIT MEETING

1987-2012 : 25 years of culinary creation at the Louis XV restaurant, hundreds of recipes created, thousands of products transformed by the expert hands of cooks, now chefs, previously trained at Alain Ducasse's Rivas. To celebrate in a very special way, the 25th anniversary of the restaurant Le Louis XV, Alain Ducasse and Monte-Carlo SBM aspired to invite the greatest chefs. Thus, **240 chefs from 25 countries, representing 5 continents and 300 stars** from the Michelin Guide will meet from the 16th till the 18th November 2012 in Monaco, for an unprecedented assembly.

« The themes dearest to me are related to the Mediterranean, deeply rooted in the South, to the Riviera whose produce occupy a fundamental place in my culinary creations. I hold in my heart many other subjects, all speaking of authenticity, aesthetic and identity. Themes related to travel and seasons, identifying tradition and evolution, returning on harmony and memory. The 25th anniversary of the Louis XV then appeared to me as a unique opportunity to gather around these values the worlds' greatest culinary talents for a stroll through the "country" of taste and excellence. »

ALAIN DUCASSE

THREE DAYS TO GATHER TOGETHER THE INTERNATIONAL CULINARY FAMILY

Between professionals, three unique days of sharing knowledge, of discoveries and a series of original events are on schedule, culminating in a gala dinner on Saturday November 17th. **Great names of today and tomorrow's cuisine, without omitting to mention the presence of the chefs who now embody the "Ducasse Generation"**, all responded to the invitation set forth by Alain Ducasse and Monte-Carlo SBM to take part in the large family portrait immortalizing this event. The desire to explore the richness and diversity of culinary sensitivities will be the driving force behind these three days, uniting traditionalists and modernists, classical and experimental, Northern and Southern countries.



Australia : Guillaume BRAHIMI (Guillaume at Bennelong), Serge DANSEREAU (Bather's pavilion), Tetsuya WAKUDA (Tetsuya's) ; **Austria** : Johanna MAIER** (Johanna Maier & Söhne) ; **Belgium** : Peter GOOSSENS*** (Hof van Cleve), Yves MATTAGNE ** (Sea Grill) ; **Brazil** : Alex ATALA (D.O.M), Laurent SUAUDEAU (Escola da Arte Culinaria Laurent), Pascal VALERO (Kaa) ; **Canada** : Jonathan GUSHUE (The Dining Room) ; **China** : Paul PAIRET (Ultra Violet), Dong ZHENXIANG (Dadong) ; **Denmark** : Rene REDZEPI** (Noma) ; **France** : Jean-Paul ABADIE** (L'Amphitryon), Inaki AIZPITARTE (Le Chateaubriand), Laurent ANDRE (Royal Monceau), Didier ANIES * (Le Cap), Frédéric ANTON*** (Le Pré Catelan), Laurent ARBEIT (Auberge Saint Laurent), Paul BAJADE * (Les Chênes Verts), Josy BANDECCHI (Restaurant Josy-Jo), Pascal BARBOT*** (L'Astrance), Pascal BARDET (La Passagère), Cédric BECHADE* (L'Auberge Basque), Olivier BELLIN** (Auberge des Glazicks), Jean-François et René BERARD* (Hostellerie Bérard), Georges BLANC*** (Georges Blanc), Eric BRIFFARD** (Le Cinq), Clément BRUNO * (Restaurant BRUNO), Michel CHABRAN* (Michel Chabran Restaurant), Sébastien CHAMBRU (Le Moulin de Mougins), Jean-André CHARIAL** (L'Oustau de Baumanière), Jacques CHIBOIS * (La Bastide Saint-Antoine), Mauro COLAGRECO ** (Mirazur), Romain CORBIERE ** (La Réserve de Beaulieu), Jean COUSSAU** (Relais de la Poste), Grégory COUTANCEAU (Les Flots), Christophe CUSSAC ** (Restaurant Joël Robuchon Monte-Carlo), Hélène DARROZE* (Helene Darroze), Philippe DA SILVA * (Les Gorges de Pennafort), Arnaud DONCKELE ** (La Vague d'Or), Christophe DUFAU * (Les Bacchanales), Alain DUTOURNIER** (Carré des Feuillants), Gilles EPIE (Citrus Etoile) , Sylvain ETIEVANT (La Chaumière), Daniel ETTLINGER * (Le Clos Saint-Pierre), Denis FETISSON (La Place de Mougins), Yannick FRANQUES ** (Le Saint-Martin), Michael FULCI * (Les Terrailleurs), Christian GARCIA (Chef de Cuisine de S.A.S. le Prince Albert II de Monaco), Alexandre GAUTHIER* (La Grenouillère), Bruno GAZAGNAIRE (Château de Nans), Jany GLEIZE * (La Bonne Etape), Gilles GOUJON*** (Auberge du Vieux Puits), Serge GOULOUMES * (Le Candille), Mickael GRACIEUX * (L'Aromate), Michel GUERARD*** (Les Prés d'Eugénie), Eric GUERIN* (La Mare aux Oiseaux), Marc HAEBERLIN*** (L'Auberge de l'ill), Pierre HERME (Maison Pierre HERME), Jean-François ISSAUTIER * (Issautier), Philippe JEGO * (Les Pêcheurs), Philippe JOUSSE (Institut Paul Bocuse), Jean-Georges KLEIN*** (L'Arnsbourg), Kei KOBAYASHI* (Kei), Jean-Paul LACOMBE (Brasserie Léon de Lyon), Arnaud LALLEMENT** (L'Assiette Champenoise), Stéphane LELIEVRE (Les Pins Penchés), Christophe LEROY (Les Moulins de Ramatuelle), Lionel LEVY* (Une table, au sud) Jacques LE DIVELLEC* (Le Divellec), Christian LE SQUER*** (Ledoyen), Cyril LIGNAC* (Le Quinzième), Alain LLORCA * (Alain Llorca), Edouard LOUBET ** (Restaurant Edouard Loubet), Noël MANTEL (Restaurant Mantel), Régis MARCON*** (Régis et Jacques Marcon), Thierry MARX** (Sur Mesure par Thierry Marx), Keisuke MATSUSHIMA * (Keisuke Matsushima), Jacques MAXIMIN* (Le Bistrot de la Marine), René et Maxime MEILLEUR** (La Bouitte), Christophe MICHALAK (Plaza Athénée), Philippe MILLE** (Le Parc Les Crayères), Christian et Thomas MILLO * (L'Auberge de la Madone), Christophe MORET** (Lasserre), Christian MORISSET * (Le Figuier de Saint-Esprit), Mario MURATORE (Ancien Chef des cuisines de l'Hôtel de Paris), Jean-Louis NOMICOS* (Les Tablettes Jean-Louis Nomicos), Bruno OGER ** (Villa Sens), Serge PHILIPPIN * (Restaurant de Bacon), Anne-Sophie PIC*** (Maison Pic), Jean-François PIEGE** (Jean-François Piège), Christian PLUMAIL * (L'univers de Christian Plumail), Arnaud POETTE (Restaurant Eden-Roc), Jacques et Laurent POURCEL* (Le Jardin des Sens), Eric PRAS*** (Maison Lameloise), Christophe QUANTIN (Lycée Hotelier de Blois), Stéphane RAIMBAULT ** (L'Oasis), Christophe RAOUX (Café de la Paix), David RATHGEBER (L'Assiette), Jean-Denis RIEUBLANC ** (Le Chantecler), Joël ROBUCHON*** (Joël Robuchon), Michel ROCHEDY** (Le Chabichou), Olivier ROELLINGER (Le Coquillage), Michel ROTH** (L'Espadon), Nicole RUBI (La Petite Maison), Luc SALSEDO (Luc Salsedo Restaurant), Michel SARRAN** (Michel Sarran), Guy SAVOY*** (Guy Savoy), Alain SENDERENS** (Senderens), Christian SINICROPI ** (La Palme d'Or), Alain SOLIVERES** (Taillevent), Yves THURIES (Ecole Nationale Supérieure de Pâtisserie), Michel TRAMA** (Michel Trama), Pierre TROISGROS***, Frédéric



VARDON*(39V), Mathieu VIANNAY**(Mère Brazier), Fabrice VULIN ** (La Chèvre d'Or), Axel WAGNER * (Le Château Eza), Antoine WESTERMANN (Drouant); **Germany** : Heinz WINKLER**(Restaurant Residenz Heinz Winkler), Harald WOHLFAHRT***(Schwarzwaldstube) ; **Hong Kong** : Frédéric CHABBERT**(Petrus); **India** : Hemant OBEROI (The TAJ MAHAL Palace) ; **Ireland** : Patrick GUILBAUD**(Restaurant Patrick Guilbaud) ; **Israel** : Shalom KADOSH (Primavera), Ezra KEDEM (Arcadia) ; **Italie** : Massimiliano ALAJMO***(Le Calandre), Heinz BECK***(La Pergola), Giuseppina BEGLIA (Ristorante Balzi Rossi), Andrea BERTON (Pisacco), Massimo BOTTURA***(Osteria Francese), Carlo BRUNELLI (Ristorante Baia Benjamin), Enrico et Roberto CERE*** (Da Vittorio), Carlo CRACCO**(Cracco), Gennaro ESPOSITO**(Torre del Saracino) Alfonso IACCARINO**(Don Alfonso 1890), Davide OLDANI*(D'O), Fulvio PIERANGELINI, Niko ROMITO**(Reale-Casadonna), Nadia SANTINI*** (Dal Pescatore), Davide SCABIN**(Combal.Zero), Mauro ULIASSI**(Uliassi); **Japan** : Masaru KAMIKAKIMOTO (Camille), Hiroyuki KANDA *** (Kanda), Hirohisa KOYAMA (Kokin Aoyagi), Kiyomi MIKUNI (Hotel de Mikuni), Hiroshi NAKAMICHI*** (Moliere), Hiroshi SASAKI**(Gion Sasaki) ; **Lebanon** : Maroun CHEDID (La Posta) ; **Netherlands** : Ron BLAAUW**(Ron Blaauw), Alain CARON (La table d'Alain et Gilles), Sergio HERMAN*** (Oud Sluis) ; **New Zealand** : Geoffrey SCOTT (Vinnies by Geoff Scott); **Peru** : Diego MUNOZ VELASQUEZ (Acurio Restaurantes) ; **Russia** : Anatoly KOMM (Varvary by Anatoly Komm) ; **Scotland** : Tom KITCHIN*(The Kitchin) ; **Singapore** : Christophe MEGEL (At Sunrice Globalchef Academy), Massimo PASQUARELLI (Ritz Carlton, Millenia); **South Africa** : Luke DALE ROBERTS (The Test Kitchen) ; **Spain** : Andoni Luis ADURIZ**(Mugaritz), Sergi AROLA**(Sergi Arola Gastro), Elena ARZAK*** (Restaurant Arzak), Quique DACOSTA** (Quique Dacosta), Joan ROCA*** (El Celler de Can Roca), Carme RUSCALLEDA*** (Restaurant Carme Rustalleda Sant Pau), Angels SERRA SANTAMARIA** (Can Fabes) ; **Sweden** : Daniel LINDEBERG** (Restaurant Frantzen/Lindeberg), Magnus NILSSON (Faviken Magasinet) ; **Switzerland** : Philippe ROCHAT, Benoît VIOLIER*** (Restaurant de l'Hotel de Ville-Crissier) ; **Turkey** : Vedat BASARAN (Nar Lokantasi) ; **United Arab Emirates** : Massimo LUVARA (Burj Al Arab) ; **United Kingdom** : Tom AIKENS (Restaurant Tom Aikens), Raymond BLANC** (Le Manoir aux Quat' Saisons), Claude BOSI** (Hibiscus), Brett GRAHAM** (Ledbury), Michel ROUX Jr** (Le Gavroche), Clare SMYTH*** (Gordon Ramsay), Jérôme TAUVRON (L'Etranger), Marcus WAREING** (Marcus Wareing at The Berkeley) ; **United States of America** : Joe BASTIANICH* (Del Posto), Dan BARBER* (Blue Hill at Stone Barns), David BOULEY* (Bouley), Daniel BOULUD *** (Daniel), Terence BRENNAN* (Picholine), David BURKE (David Burke Townhouse), David CHANG** (Momofuku ko), Franck DECARLO (Peasant), Graham ELLIOT (Graham ELLIOT), Tony ESNAULT (Spring), Florian HUGO (Brasserie Cognac), Laurent KALKOTOUR (db Bistro Moderne), Hubert KELLER* (La Fleur de Lys), David KINCH** (Manresa), Maguy LE COZE*** (Le Bernardin), Paul LIEBRANDT** (Corton), Laurent MANRIQUE (Millesime), Sirio et Mauro MACCIONI * (Le Cirque), Drew NIEPORENT, Patrick O'CONNELL (The Inn at Little Washington), Daniel PATTERSON** (Coi), François PAYARD (François Payard Bakery), Wolfgang PUCK** (Spago), Sean REMBOLD (Marlow & Sons), Angelo SOSA (Anejo Tequileria), Joachim SPLICHAL* (Patina), Bill YOSSES (The White House), Michael WHITE** (Marea).

Along with the chefs of the restaurants Alain Ducasse.

Chefs biographies on www.aducasse-25anslouisxv.com



A LARGE EPHEMERAL MEDITERRANEAN MARKET, HIGHLIGHT OF THIS SUMMIT*

From Nice to the Bay of Genoa, The Riviera that Alain Ducasse loves is made up of the inimitable flavors of local produce. For Alain Ducasse, « *thanks to authentic growers, breeders, farmers, butchers, fishermen and mushroom gatherers, we have the rare privilege to have at hand the best produce, that we treat with the utmost respect.* »

The anniversary will also highlight the 100 most beautiful regional produce, presented on Saturday November 17th, in an ephemeral market covering close to **1.000 square meters**. For an exceptional event, an exceptional venue. The Salle des Étoiles du Sporting de Monte-Carlo will host the Mediterranean market and perhaps will have never better carried its name than on this occasion. To make this event even more enjoyable, Alain Ducasse imagined entrusting to 10 of the 240 chefs invited a produce that will be prepared, in their own style.

Local producers and the 240 guest chefs will interact around animations, demonstrations, and produce sampling. Throughout these 3 days, Monte-Carlo SBM staff, are entirely committed to contribute in the success of this anniversary, making it an unique and heartfelt moment.

LE LOUIS XV - ALAIN DUCASSE

A VOYAGE TO THE HEART OF THE RIVIERA'S, INSPIRING AND INSPIRED

In May 1987, Prince Rainier III of Monaco and Monte-Carlo SBM entrust Alain Ducasse with the daunting task to turn the Louis XV into the first restaurant to be awarded three Michelin stars, and as a deadline, he is given a maximum of four years. Against all odds, Alain Ducasse 33 years old at the time- wins the incredible challenge. For 25 years, Alain Ducasse, craftsman of flavors, has endeavored to reveal the taste of the essential, drawn from Mediterranean produce. Nestled between the hills of inland Nice and Liguria, it is in the majestic setting of the Louis XV restaurant that the Chef pays a rightly deserved homage to Mediterranean cuisine. Food centered on the essential, respectful of the environment and pursuing renewed attention to haute Cuisine. An anniversary also celebrated by a number of chefs formerly trained by Alain Ducasse and who, throughout the world, pay homage to this fare by adding to their menu a dish with Mediterranean influence created especially for the occasion, while others add the Louis XV signature dessert: The Baba au rhum comme à Monte-Carlo.

The list of restaurants celebrating the Louis XV anniversary can be found on the site: www.alain-ducasse.com

*BY INVITATION ONLY



ABOUT MONTE-CARLO SBM

Since its creation nearly 150 years ago, the Monte-Carlo SBM has imposed an image of high quality, inimitable and audacious in the world of luxury tourism. Today, the Group Monte-Carlo SBM is a key player in European gaming, and leader of luxury tourism in the Principality. In addition to prestigious hotels (hotel de Paris, hotel hermitage, the Monte Carlo Beach and the Monte-Carlo Bay hotel & Resort), approximately thirty restaurants, amongst them the «Le Louis XV - Alain Ducasse» and the Café de Paris, SBM activities include the Monte-Carlo Thermes, the Sporting Monte-Carlo and the Salle des Etoiles and the discotheque Jimmy'z. Monte-Carlo SBM runs the Monte-Carlo Casino and holds a 50% stake in Betclik Everest capital, a major player in European online gaming. Partner in prestigious sports events, Monte-Carlo SBM Group is also associated to all prominent events in the Principality. With a turnover of 372 millions euros for the 2011 fiscal year, Monte-Carlo SBM employs over 3000 staff.

www.montecarlosbm.com

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