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Savour Versailles

In the sumptuous setting of the recently renovated pavillon Dufour, the Chef launches **ore** – Ducasse au château de Versailles, an elegant contemporary French café by day, and an haute-couture restaurant, available for private events by night.

By day, Alain Ducasse offers visitors a selection of great French classics, light bites and delicate patisseries. By night, the venue is available for private events, staging grandiose dinners in a setting evoking magnificent royal splendour. Two culinary experiences in one unique prestigious historical place. Two ways to savour Versailles.

ore: signifies mouth in Latin. The name is a reference to the pleasures of the mouth, so important to French art de vivre. It particularly resonates at the château de Versailles where it evokes the services of the Bouche du Roi, whose duty was preparing the meals served at court.



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An exceptional architectural project

In 2003, it was decided that in order to simplify the flow of the general public, groups would enter through the pavillon Gabriel, on the north side, while individual visitors would enter by the pavillon Dufour, south side. The renovations began in 2013. Pavillon Dufour opened in February 2016.

“The moment one enters the pavillon Dufour, one is aware of entering the château de Versailles, on the path leading to the grandeur of the royal apartments. No parodies, no theatricals. Yet there could not be a provocative rupture. What was necessary, as always in Versailles, was that the past infused the present, that contemporaneity in no way overshadowed the genius of those who made the Château’s history, throughout the centuries.”

Catherine Pégard
PRESIDENT OF THE PUBLIC ESTABLISHMENT OF PALACE,
MUSEUM, AND NATIONAL ESTATE OF VERSAILLES



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*“Under its appearances of immobile symmetry,
intrinsic quality of classical architecture
where nothing changes, in actuality, today, everything changes.
The heritage preservation is full and complete in its substance,
but its uses are new, contemporary, or to be invented.”*

Dominique Perrault
PROJECT ARCHITECT

The architects of the project

Architect Dominique Perrault and Frédéric Didier, head architect of the Palace of Versailles, worked together on each aspect of the project, treated with a subtle balance of memories of the past, architectural creativity and functionality. Thus natural light is introduced from the garden level through a vigorously contemporary golden glass prism and the new boutique, managed by the RMNGP (Réunion des musées nationaux – Grand Palais) is housed in ancient vaulted cisterns, refurbished during the excavation. Similarly, the chandelier gallery, located on the ground floor of the Vieille aile (south side) draped in golden fabric, offers an elegant and contemporary echo to historical Versailles, in wood panelling and adjusted stonework.

“Simultaneously an ambitious and modest project, the development of the new public entrance within the Vieille aile and the pavillon Dufour is a relevant achievement which is deliberately timeless, servicing a magnificent monument that we are called to share with an audience perpetually thirsting for more beauty and dream.”

Frédéric Didier
HEAD ARCHITECT FOR HISTORICAL MONUMENTS



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The restaurant **ore** – Ducasse au château de Versailles

The restaurant access is in the cour des Princes. As they enter the vestibule, guests are vividly aware that they are indeed inside the château de Versailles.

“The success of the operation rests for a good part on the alchemy created between the Château, the architect and the chef. The friendly and respectful exchanges between the three players have helped each specific problem coexist while preserving the homogeneity of the project.”

Daniel Sancho

DIRECTOR OF THE HERITAGE OF THE PUBLIC ESTABLISHMENT OF PALACE, MUSEUM, AND NATIONAL ESTATE OF VERSAILLES

The Château in the restaurant

One can admire the Château through the windows overlooking the cour Royale and the cour d’Honneur. The ultimate in refinement, in the salons, the mirrors allow even the guests whose back is turned to the windows to look upon it. In the pavillon Dufour, as the floor has been built up, the gaze travels over the balconies and the view is simply sumptuous.



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Memory in the present

The design of the venue is nourished by an abundant iconography which has been a favoured source of inspiration for the design of the interior fittings. The inspiration for the chandeliers, for example, imagined by Gaëlle Lauriot-Prévost, was found in two very different objects. One is the strawberry, a characteristic exhibit of costumes in France until the beginning of the 17th century. The other is the baton of authority, as it is represented, for example, in the famous painting of Louis de France by Hyacinthe Rigaud.

Majestic golds

Gold is indissociable of Versailles, the Roi Soleil residence. The restaurant design makes generous but controlled use of the colour. Many elements of the décor adopt this shade, yet, depending on which material it is applied, the nuances are varied to infinity.

For **ore** – Ducasse au château de Versailles, L'Atelier de François Pouenat has created the welcome consoles, the table trays, the china cabinets and bar from sketches by Gaëlle Lauriot-Prévost. The brass, alloy of copper and zinc was selected for its beautiful golden tones, which fitted so well into the contemporary Versailles codes.

“A certain boldness was required to introduce a contemporary project while respecting the history of the venue and the preservation of its exceptional heritage. The message, legible to all visitors, is very clear: we are in Versailles, without any possible doubt”

Gaëlle Lauriot-Prévost

DESIGNER,

ARTISTIC DIRECTOR, DOMINIQUE PERRAULT ARCHITECTURE



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Visual identity from the sun to the moon

Alain Ducasse Entreprise's artistic director, Pierre Tachon (Soins Graphiques) has worked beside the chef for over ten years. For **ore** – Ducasse au château de Versailles, he develops the visual identity. By day, **ore** bedecks itself with a solar emblem, simple and contemporary. By night, the sun becomes a half moon, and veils itself in black, completed with a painting evoking sharing, belonging to the Château (La Marchande de fruits et légumes – 1630 by Louise Mouillon). For **ore**, he also creates exclusive china decors, manufactured by Bernardaud.

For the evening, he has drawn unique objects adopting freedom of style in this historical setting. Firstly, a line of exclusive glassware. Venetian ribbing, short stems, this line is a contemporary tribute to ancient craftsmanship, manufactured by MD Crystal. Then, as a reminder to the times of Louis XIV, a silver plated spice box with two compartments, the cover reminiscent of the restaurant's visual identity, created by EBH.



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IN THE DAYTIME

ore – an elegant french style café

“Feed my contemporaries”: this is how Alain Ducasse describes his mission as a chef. This variety of expectations is particularly well represented in Versailles where visitors converge from all over the world.

“I would like all visitors arriving at the château de Versailles, in a group of friends or as a family, from Paris, from France or from the four corners of the world, find at ore the perfect expression of French contemporary cuisine, legible and delicious.”

Alain Ducasse



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A legible and delicious French cuisine

This venue capable of satisfying any one of such a varied public's wishes is therefore a café. This is a discreet nod to history, as cafés first started making an appearance in France at the end of the 17th century, during the reign of Louis XIV. **Ore** follows in these footsteps: one is graciously welcomed and guests can drink and eat during the opening hours of the Château.

Here, Alain Ducasse offers contemporary, resolutely French cuisine. We recognise the great classics: **Quail pâté en crouste** or **Free-range Guinea fowl breast**.

This extremely legible and accessible cuisine prominently features vegetables. Amongst the vegetarian selections, a **thin vegetable tart, field grown tomatoes, raw and cooked vegetables**, and the signature dish: a **tiny spelt cocotte**, fondant yet firm. Devotees will also recognise another one of Alain Ducasse's favourite dishes: **Coquillettes pasta, ham, Comté cheese and black truffle**.

Light and irresistible pâtisseries

The patisserie selection is just as generous and varied. It artfully combines great classics and novelties, a care for lightness and a gourmet passion.

“Les Versaillaises” offers a marvellous assortment of French pastry classics: **Vanilla millefeuille, Caramel religieuse, Lemon/lime tart, Paris-Versailles** (wink to Paris-Brest). The sweet delicacies, served directly on the plate, are quick to tempt gourmets. The **brioche** is studded with chocolate. It is then briefly toasted, lightly melting the chocolate. It is served accompanied by a frothy **hot chocolate**, as it was served at the time.

An important place is made for fruit. Currently, the menu offers **Roasted figs served with a fig leaf infused cream**, a seasonal fruit plate and a **Cheesecake served with citrus marmalade and confit fruit**, full of flavour yet avoiding any excessive sugar.

A special **“Prince & Princess”** menu is offered for the younger guests. And for those more pressed for time, a healthy and savoury version of the **sandwich, with roasted chicken, courgette, aubergine and basil**.



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For tea time lovers

QUEEN MARIE'S TEA

A tribute to Marie Leszczyńska, the wife of Louis XV, Queen Marie's tea includes three savoury selections: vegetable, seafood and meat, and three sweet selections. Tea, coffee or chocolate are also accompanied by brioche, cake, madeleine or financier. The ensemble is served on a plate from the Ancient royal manufacture in Limoges, an identical reproduction of the table arts from the time of Louis XV.

The wine list gently innovates

Adapting to the visitor's rhythm, the wine list carries a large selection of half-bottles, an elegant compromise between moderation and pleasure. Many French vineyards, from the eminent to the lesser-known, are made available in this smaller version which has the advantage of preserving the wine's organoleptic qualities. Some wonderful discoveries to look forward to!

For tea-time, to enjoy with patisseries, the menu suggests some fine champagnes, magnificent Sauternes and sincere crémants, served in flutes and glasses especially discovered for **ore**.



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A well-orchestrated ballet

Waiters are dressed in a dark blue trousers and vest, worn over a light blue long-sleeved shirt with musketeer cuffs. Bronze coloured cuff links represent a stylised sun, the establishments emblem.

At lunch, the brass table tops highlight the pure contemporary lines of the tableware: silver plated cutlery, crystalline wine glasses and white plates from Bernardaud, marked with the establishment's solar emblem. In the afternoon, tea and coffee are served in the same white tableware while cakes are presented on two-tiered silver serving platters by Simplicity, Shinichiro Ogata's studio.

Alain Ducasse selected the Ester chair by designer Patrick Jouin, in grey, prune, taupe and beige full grain leather. Made in Italy by Pedrali, Ester is distributed by ABC Design.



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FOR EXCEPTIONAL EVENINGS

Ducasse au château de Versailles

From the menu to the waiter's outfits, from the setting to the tableware, everything is perfectly honed to make a dinner in the Ducasse salons of the château de Versailles an exceptional experience. As they enter the room, guests discover the delicious proportions of the 17th century salons and their grey taupe panelled walls, their fireplaces and mirrors. From the windows, on the other side of the cour Royale, the silhouette of the Château is visible, its golden rooftops shining softly through dusk. Chandeliers and torches placed on the tables make the tableware sparkle.

"To be inspired without imitating: The dinner at Versailles that I imagined is an elicitation, not a reconstitution. French contemporary haute cuisine is offered, magnified by the historically steeped setting of the château de Versailles."

Alain Ducasse



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A menu inspired by the Court, with contemporary flavours

Careful research was carried out to elaborate dishes that conformed to the spirit of 18th century cuisine, yet appeal to contemporary gourmets.

The produces used at the time are at the starting point of the menu. Oysters are found on the tables (as seen on the famous Jean-François de Troy painting) but these are practically the only shellfish. Sweet water fish (carp, trout, perch, pike, eel) are very common. Veal is often used, yet lamb is not often mentioned. As for the vegetables, the recipes use cauliflowers, cardoons, green beans, artichokes, peas, but no tomatoes or zucchinis, which, although already known, were only used at a later time.

The names of the dishes conform to the Choisy menus, dating from the mid-18th century. Yet behind these ancient names (“**veau à la bourgeoise**”, “**anguille au blanc**”), is revealed a very contemporary interpretation of the cuisine. The genuine “oille” (a kind of soup served as amuse-bouche), for example, was made with meat; here, it is vegetal to be lighter. The catfish is accompanied by a light, resolutely modern Hollandaise sauce. While the “à la hollandaise” from the past designated a poached fish, very generously coated in melted butter, even thickened with a roux.

Finally, the structure of the menu was also respected. It is inspired by the order of the 18th century meal, as found for example in the famous volume by François Massialot “Le cuisinier royal et bourgeois” first printed in 1693 and reedited over 40 years. The meal thus starts with a soup, followed by appetizers. Some are warm, such as the **snail croquettes**, the **foie gras croustilles** or **frog fritters**. Others, cold, such as **chanterelle salad**, **vegetables “au naturel”** or **crawfish cooked** in a court-bouillon, then chilled. This is followed by “le relevé”, a fish dish such as **sole with crawfish or turbot in champagne**. The entremets that follows are a variation on the theme of the pâté en croûte: **warm guinea fowl pâté**, or **sweet bread pou-peton**, for example. Finally, the roast, either meat or poultry arrives, accompanied by small savoury entremets (for example, **potato and artichoke torte**, **roasted quince or seasonal vegetables**). The feast comes to a close with small sweet entremets and “fruits”, a term that not only designated fresh fruit, but confit and roasted, along with any sweets served at the end of the meal.



French wine haute couture

The succession of vintages that accompany these exceptional menus probably represents a dream of any wine amateur. From the Dom Pérignon P2, in all its plenitude, served at the start of the meal, up to the Chateau Yquem, the absolute reference for liquorous wines, served with the desserts. From whites such as the legendary Montrachet up to the Burgundy reds (for example the sumptuous Clos-de-Vougeot) and Bordeaux (for example the ample Cheval Blanc). All are chosen by the Alain Ducasse sommelier director: Gérard Margeon, in the most remarkable vintages fully expressing the distinctive traits of their terroir and the generational expertise of the winemakers. Each one wonderfully highlights the subtle flavours of the entremets, the “relevé” and roasts composing the feast.

A royal table

On the table, sumptuous objects among the most beautiful achievements of 18th century decorative arts.

The dishes come from the Ancient Royal Manufacture of Limoges. Founded in 1737, this establishment is the first to devote itself to porcelain manufacturing and to affix the stamp «Limoges» on its products. Acquired by Louis XVI in 1784, it then becomes a Royal Manufacture. Today as a part of the Maison Bernardaud, it continues to transmit its intact expertise and re-edit exact replicas of XVIIIth and XIXth century pieces selected from the inventories of major French museums.

Ercuis flatware provides the nickel silver knives, forks and spoons from the Du Barry collection and offers a wonderful example of the Louis XV style. In addition to these ancient items, some contemporary pieces testify that we really are in a nowadays' restaurant. For example, some Mitsuhiro Konishi's cutlery or the candle holders from Magnus Löfgren. But also the outfit designed by Marine Halna du Fretay which gives a modern reinterpretation of the XVIIIth century.



The team

Stéphane Duchiron, CHEF

Stéphane, graduated from l'École supérieure de cuisine française Grégoire Ferrandi, has worked in top level Michelin star restaurants. First as a commis in Guy Savoy during a few months of 1996, and then the following year, with Jacques Lameloise, in Burgundy. And finally, in 2004, at Passiflore, where he is sous-chef to Roland Durant, a "Meilleur Ouvrier de France" who exerts a strong influence on him. In June 2006, he opens his own restaurant, Les Fougères. One fine day in 2010, an unexpected guest arrives. It is Alain Ducasse that he seats as best he can and to whom he serves a lobster salad with Jerusalem artichoke and a hare à la Royal. It must be said that Le Fougères had been noticed by many critics. In September 2016, Alain Ducasse offers Stéphane to join him to lead the kitchens of **ore** - Ducasse au château de Versailles.

Arnaud Dutertre, HEAD PASTRY CHEF

Arnaud began his journey outside of Paris in a small city pastry shop. He then was hired by a restaurant to create the desserts on the menu and the pastry buffet. It is here that, in 2002, he seizes an opportunity: to work in Versailles, in the Trianon Palace, in Gérard Vié's restaurant «Les 3 marches». He remains there for four years, graduating from chef de partie to sous-pastry chef. In 2006, he is noticed by Alain Ducasse, who offers him the responsibility of the pastry production in his Eiffel Tower restaurant, the «Jules Verne». In September 2016, he becomes pastry chef at **ore** - Ducasse au château de Versailles.

Maxime Maze, CHIEF OPERATIONS MANAGER

A twist of fate to the person who, in September 2016, becomes floor manager at **ore** - Ducasse au château de Versailles: at the end of his training, Maxime worked for a few months at a restaurant in Versailles, a stone's throw from the Château. Following his studies, Maxime started his career in high-end Parisian establishments such as in the restaurants of Hélène Darroze and Hiroyuki Hiramatsu. In 2005, he joins Alain Ducasse au Plaza Athénée where he quickly becomes maître d'hôtel followed by director of the seasonal restaurant La Cour Jardin. During that time, Alain Ducasse ask him to join his teams to organise various exceptional events, such as the wedding of H.S.H Prince Albert II in Monaco. In 2011, Alain Ducasse names him premier maître d'hôtel, then director of his Eiffel Tower restaurant, the Jules Verne. In September 2016, he is named Chief Operations manager at **ore** - Ducasse au château de Versailles.



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Useful information

ore – Ducasse au château de Versailles

Pavillon Dufour, First floor
Entrance by the cour des Princes
Place d'armes
78000 Versailles
www.ducasse-chateauversailles.com
t. 01 30 84 12 96

OPEN FROM TUESDAY TO SUNDAY

Low season : from 08^{am} to 5.30^{pm}

High season : from 08^{am} to 6.30^h

BOOKING AND PRIVATISATIONS

BY DAY – ore@ducasse-chateauversailles.com

BY NIGHT – evenement@ducasse-chateauversailles.com

The restaurant is accessible to the general public outside of the château de Versailles visit.

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