

# KEY FIGURES

**2000**

Employees

**3**

Continents

**9**

Countries

**33**

Restaurants worldwide

**18**

Michelin stars

**200**

Tons of cocoa beans roasted  
per year

**100**

Cookbooks

**6**

Cultural sites

## DUCASSE

003

THE GROUP

010

RESTAURANT

044

MANUFACTURE

050

HOSPITALITY

054

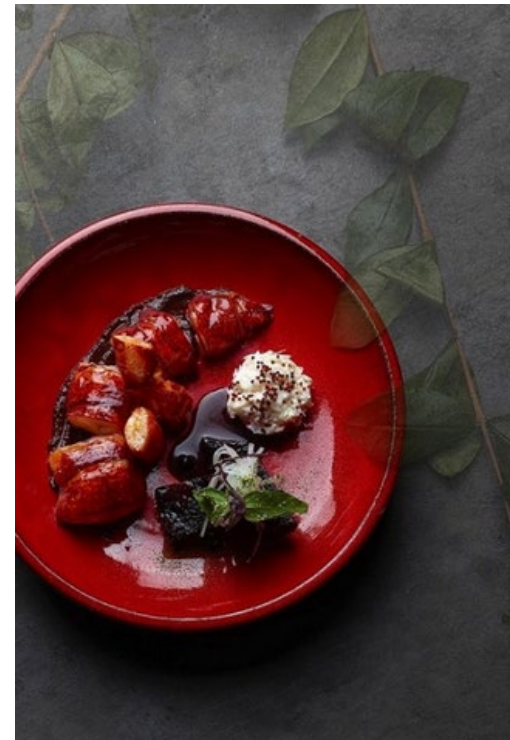
CONSEIL



## THE GROUP'S 4 CORE VALUES

Both chef and creator, Alain Ducasse is, above all, an esthete, an artisan of living and eating well.

In addition to the menu conception for his restaurants, he is also involved in the set design of the culinary arts, all the while giving the chefs the freedom to express their own interpretation of the location and their editorial line. Alain Ducasse's cuisine takes its inspiration from nature and aims at being: respectful, responsible, humanist, influential.



**THE ORIGINAL TASTE  
AND NATURALITY**



**THE COMMITMENT**



**THE HOSPITALITY**



**THE TRANSMISSION**

# GROUP POSITIONING

## THE EMOTIONAL PROMISE

Return to the origins of taste, by exalting it, to create a lasting emotion.

## THE CREDO AND UNDERLYING VALUES

Opening the way to benefit others: in the quest for excellence, in the promotion of talent, in the relationship with producers, in a sustainable vision, in the quest for dialogue between the world's cultures.

> Pioneering spirit > curiosity > commitment > sincerity

## THE CONVERSATIONS IN WHICH THE BRAND MUST PLAY A PART

1/ taste: the importance of the original taste, attention to the product and the ingredient.

2/ sustainability: eating is a civic act, and we need to play an active role in the food transition

3/ passing on the knowledge: investing in talent by sharing the same vision

4/ hospitality and pleasure

## THE BRAND'S PERSONALITY

Human: sharing an experience, writing a common story // Demanding: striving for perfection //

Authentic: no false pretenses // Radical: shaking things up

## ICONIC MARKERS

### The original taste

Experience the original taste without distorting the structure of the product, thanks to exacting standards, gestures and know-how.

### The "Naturalité"

The symbol of a pioneering and historic battle, for everyone.

### Olain Ducasse, the taster-crosser

An ongoing quest to open up new paths in a sustainable way.

### Olain Ducasse group, a house of excellence

The Group's common style, where nothing is left to chance.

## TO WHERE

### Ambition:

To awaken the desire to discover and learn about the original taste for a pleasurable experience.

### Target audience:

People looking to treat themselves to a unique experience. By tasting something they've never tasted before.

## OUR MISSION

To put excellence at the service of good eating, fair cuisine and hospitality, to offer a lasting emotion, with a responsible approach, and with the transmission of knowledge in mind.

## OUR VISION

The importance of eating well every day, while respecting nature and those who cultivate it.

## THE MANIFESTO

For over 30 years, chef Alain Ducasse has made original taste his life's quest.

In a constant quest for excellence, he has carved a path. One of craftsmanship that explores the original taste without distorting the product's structure. For a responsible, vibrant cuisine, rooted in the terroir, where nature sets the rhythm and the elevated ingredient makes way for less salt, less sugar, less fat. Naturality is the battle of Chef Alain Ducasse.

Considering cuisine as a responsible act, Alain Ducasse has placed the concept of good eating at the core of his commitment, while respecting nature and those who cultivate it, while envisioning and addressing the significant challenges of our time.

Transmission is the second great quest of his life. The Chef has paved the way by identifying great talents. These talents are now expressing themselves within a Maison, sharing a common vision, crossed with the expression of the identity of each chef and each employee.

It is through this transmission that the pursuit of excellence has become the essence of our Maison.  
To create lasting emotion.

Alain Ducasse. Exalting the original.

## OUR CREDS OF EXPERTISE

DUCASSE Paris, a house of reference in the domains of cuisine and lifestyle, is for the cuisine lover as much as for the professional wishing to deepen their expertise or develop a quality offering. Led by Alain Ducasse's vision, our professions all express the level of commitment of our collaborators who keep our passion for taste alive in France and around the world.

**DUCASSE**  
RESTAURANT

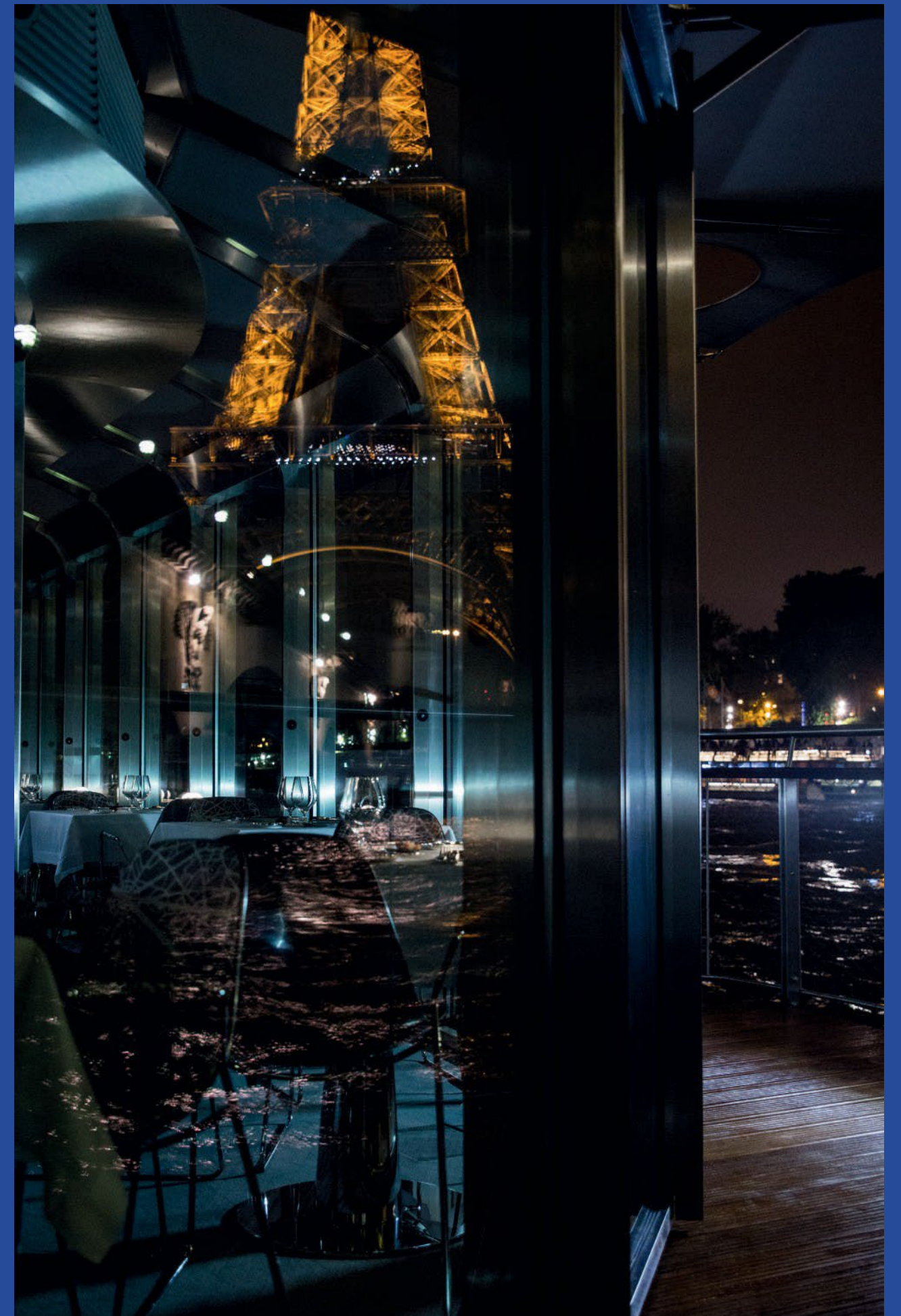
**DUCASSE**  
MANUFACTURE

**DUCASSE**  
HOSPITALITY

**DUCASSE**  
CONSEIL

**DUCASSE**  
RECEPTION

**DUCASSE**  
CULTURE



## CORPORATE ORGANISATION AND RESOURCES

3 offices: Paris, New York and Tokyo ensuring better corporate support, quality, profitability and visibility on operations.

### CUISINE

The core and historical expertise of Alain Ducasse. A team of executive chefs makes sure that quality standards are respected around the world.

### WINE MANAGEMENT

Unique expertise from group sommelier Gérard Margeon. Management of more than 6 000 references generating around 40 million dollars a year.

### OPERATIONS

Each restaurant is controlled and monitored by a team composed of an operation director, a F&B manager and an executive chef. Guaranty of optimum day-to-day management (Quality / Menu renewal / Training and coaching / Supply management / Cost control and profitability optimization).





## **MARKETING & PR**

A team dedicated to support the visibility of our projects in the media, to enliven our customer network with adapted marketing tools:

- More than 160 000 contacts in our customer base
- 5 000 major articles every year about Alain Ducasse
- More than 1 million of fans on social medias

## **RECRUITEMENT**

Access to a unique network of international chefs trained by Alain Ducasse in the past 30 years. We can replace very fast a vacant position or set up a team of experts for the opening of a restaurant anywhere at anytime.

## **PROJECT MANAGEMENT**

One of the main assets of the group. Driven by strict methods and fine-tuned procedures that are carefully implemented by our experts. With our organisation, we were able to open 36 restaurants between 2007 and 2022, without putting its existing operations at risk.



10 DUCASSE  
RESTAURANT



## OUR RESTAURANTS

The origins of DUCASSE Restaurant lie in Chef Alain Ducasse's desire to feed his contemporaries by offering a "cuisine of the essence" that glorifies a produce's authentic flavor.

Haute Couture, Signature, Contemporary, Timeless, Bistros & Brasseries: each of our 31 restaurants has its own editorial line, originally set by Alain Ducasse then fed by the personality and moods of the chef he appoints to direct it.

Whether in Paris, Tokyo, Doha, London, New York, Macau or Monaco, we all share the same demanding nature when selecting exceptional produce and tirelessly seeking authentic tastes, all the while remaining generous and passionate about our approach to cooking.

## OUR MICHELIN AWARDS

### 3 MICHELIN STARS\*\*\*

MONACO

Le Louis XV Alain Ducasse  
à l'Hôtel de Paris

LONDON

Alain Ducasse at The Dorchester

### 2 MICHELIN STARS\*\*

PARIS

Restaurant le Meurice Alain Ducasse

MACAU

Alain Ducasse Et Morpheus

TOKYO

Beige Alain Ducasse Tokyo

### 1 MICHELIN STAR\*

PARIS

Benoit

VERSAILLES

Alain Ducasse  
au Grand Contrôle

PROVENCE

La Bastide de Moustiers

One Michelin star and one Green star

TOKYO

Esterre

TOKYO

Muni

BANGKOK

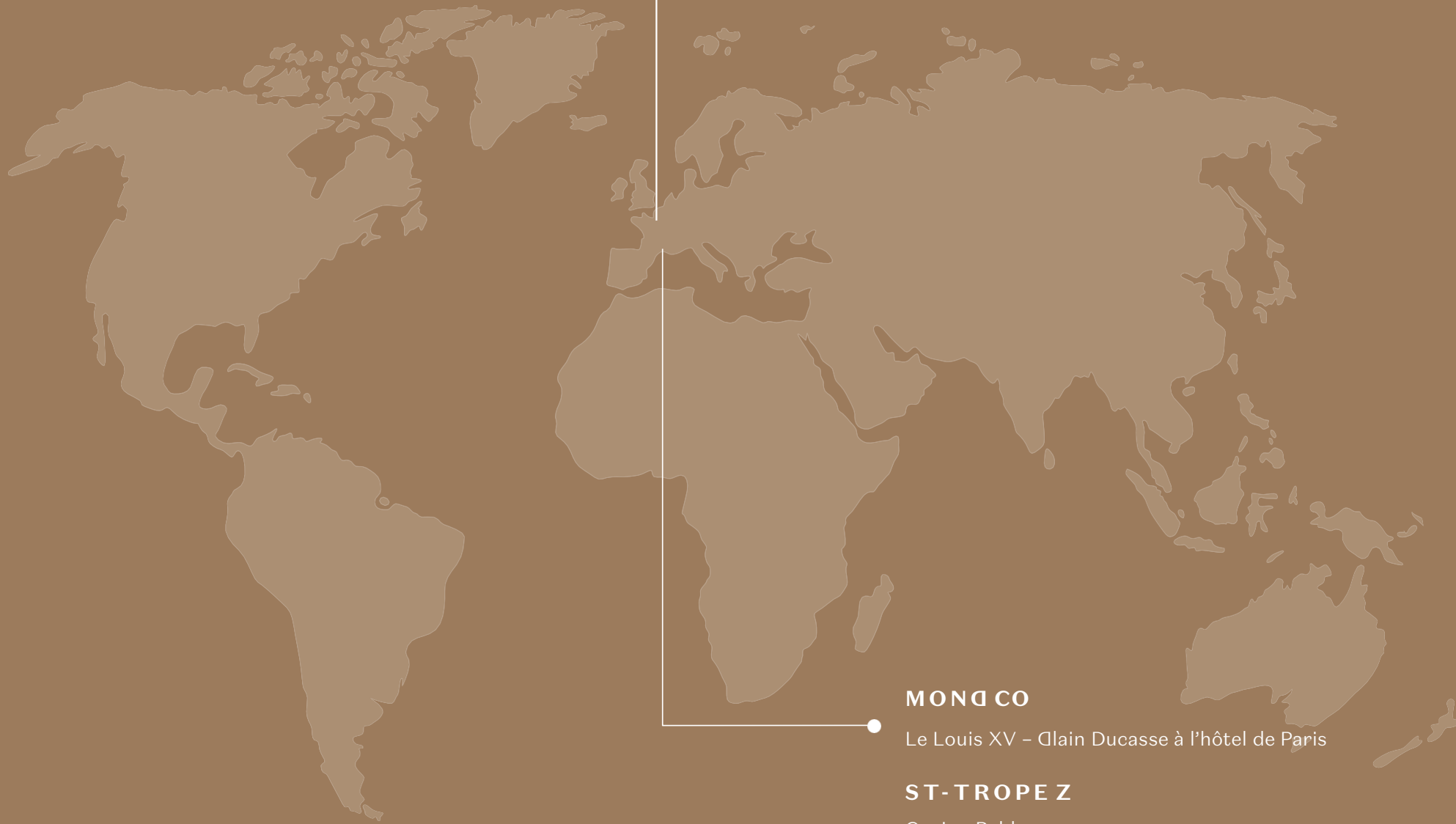
Blue Alain Ducasse

### BIB GOURMUND

PARIS

Cucina

**DUCASSE  
RESTAURANT  
IN FRANCE AND MONACO**



**PARIS**

- Restaurant le Meurice Alain Ducasse
- Ducasse sur Seine
- Ducasse Baccarat
- Le Dali
- Alain Ducasse au Grand Contrôle Versailles
- Ducasse au château de Versailles
- Ore – Ducasse au Château de Versailles
- Cucina
- Spoon
- Cux Lyonnais
- Benoit
- Ollard
- Sapid
- Les Ombres
- Salon la Première - Cfr France

**MONACO**

- Le Louis XV – Alain Ducasse à l'hôtel de Paris

**ST-TROPEZ**

- Cucina Byblos

**SAINTE-LAURENT-DU-VERDON**

- Rivea

**PROVENCE**

- Hostellerie de l'Abbaye de la Celle
- La Bastide de Moustiers

# LE LOUIS XV AIN DUCASSE À L'HÔTEL DE PARIS

3 MICHELIN STARS

*“Le Louis XV invites on a voyage to the heart of the Mediterranean region through infinite combinations of flavors from the South.”*

## THE SPIRIT

It is here, at Le Louis XV, at the heart of the Riviera, that the story began more than 35 years, and the story continues today, more beautiful than ever.

## THE MENU

This land that sings like the sun, inspires the cooking: Produce, flavours, colours, everything is there. Fish originates from local fishing, herbs and vegetables from inland.

## THE DECOR AND THE TABLE

The decor subtly evokes the Riviera's art de vivre. A rigorous and yet infinitely warm special organization. Furniture with a sense of levity and lightness made of wood, light leather, chrome and polished stainless steel.

Hôtel de Paris  
 Place du Casino  
 98000 Monaco



# RESTAURANT LE MEURICE OLDIN DUCASSE

2 MICHELIN STARS

*“A liberty wind blows on Rivoli Street.”*

## THE SPIRIT

On astonished cuisine, a relaxed service and a new way of living a gastronomic experience: refreshed, more creative, more surprising, in other words liberty.

## THE MENU

Created by young chefs in their thirties, dishes surprise thanks to their singular technics, unexpected associations and sharp tastes.

The team lovingly pick and prepare the finest local ingredients to celebrate their natural flavours.

## THE DECOR AND THE TABLE

Inspired by the Salon de la Paix at the Château de Versailles, the majestic setting has been carefully enhanced by more modern and playful touches, creating a stunning setting for the outstanding cuisine.

Hôtel Le Meurice  
228 rue de Rivoli  
75001 Paris



# CLAIN DUCASSE DU GRAND CONTRÔLE

1 MICHELIN STAR

*‘Not just a dinner,  
but an unforgettable experience...’*

VERSAILLES

## THE SPIRIT

Dining at Le Grand Contrôle means taking a journey through time and experiencing gastronomic pleasures from the past to the present.

## THE MENU

Inspired by the royal feasts, the seemingly endless dishes, designed by Chef Clain Ducasse, are brought out in successive waves called “services”. Soups and starters are followed by roasts and salads, then puddings, and finally dessert.

## THE DECOR AND THE TABLE

It plunges the guests into history. L’art de vivre à la française reflects in singular attentions aiming to recreate, for the time of your stay or dinner, the atmosphere of ancient times.

Les Girelles, Le Grand Contrôle,  
Château de Versailles  
12 rue de l’Indépendance Américaine  
78000 Versailles



# DUCCASSE BACCARAT

*“A maison with the art of taste and a taste for art.”*

## THE SPIRIT

Baccarat and Clain Ducasse reimagine the historic Maison Baccarat in Paris’s 16th arrondissement. Together, they are transforming it into a vibrant space for experiences, memorable moments and serendipitous encounters at the intersection of art and craftsmanship. Discover on the second floor the Clain Ducasse Baccarat restaurant, designed with Christophe Saintagne and brought to life by Robin Schroeder, the Midi-Minuit bar, hosted by Margot Lecarpentier, and the Ballroom, dedicated to hosting your private events, tailored to your needs.

## THE MENU

Freedom and spontaneity guide the experience imagined in the restaurant and the bar. The chefs unveil a transgenerational cuisine designed to provoke the imagination.

## THE DECOR AND THE TABLE

The party begins in the luminous décor of the Midi-Minuit bar, where guests can admire works from Baccarat's Art Deco heritage collection on display behind the bar and in showcases. In the restaurant, diners prepare for an unparalleled experience under a sky of Baccarat crystal rain, protected by sculptures by Jean-Guillaume Mathiaut.

Ducasse Baccarat  
11 Place des Etats-Unis  
75 116 Paris





# LE DALI

*“A colourful and exhilarating culinary experience in a one-of-a-kind restaurant, evolving as the day goes by.”*

PARIS

## THE SPIRIT

Le Dalí is a unique place one in which a singular, elegant and relaxed spirit reigns supreme. A very Parisian place to be seen, as well as a cosy, welcoming hideaway.

## THE MENU

The new menu is a celebration of the contemporary cuisine – sincere, flavourful and made to share – and creates a dialogue between the traditional Parisian brasserie and the Mediterranean cuisine.

## THE DECOR AND THE TABLE

Designers Philippe and Ora Starck worked on new aesthetics like the carpet and the impressive ceiling topped with chairs and lampshades, subtle ties of Salvador Dalí.

Hôtel Le Meurice  
228 rue de Rivoli  
75001 Paris



# DUCCASSE SUR SEINE

*“A river cruise on Ducasse sur Seine is an unparalleled experience.”*

PARIS

## THE SPIRIT

It combines the pleasure of contemporary Parisian haute cuisine with the wonderful sensation of gliding down the Seine thanks to its completely clean and silent electric propulsion engine.

## THE MENU

□ true restaurant on the water. The pleasure of contemporary Parisian haute cuisine entirely prepared on board just like on a real restaurant.

## THE DECOR AND THE TABLE

Voluptas urbis adposita can be translated “the pleasures of the city unfurled on the table,” a beautiful articulation of the experience proposed by Ducasse sur Seine: the encounter of a feast for the eyes as well as the palate.

Port Debilly  
75 116 Paris



# LES OMBRES

*“A Parisian oasis in the sky.”*

PARIS

## THE SPIRIT

Located on the 5th floor of the Quai Branly museum, which honors the arts and civilizations of Africa, Oceania and Asia, Les Ombres gourmet restaurant opens onto a panoramic terrace, a veritable hanging garden planted with Mediterranean essences.

## THE MENU

An innovative version of the grand French cuisine, freely inspired by the Mediterranean, and enriched by an unwavering respect for the ingredients.

## THE DECOR AND THE TABLE

The dining hall, entirely glazed, offers an exceptional view of Paris and the Eiffel Tower. In daylight, the mythical monument casts the shadow of its metallic lace over the tables, while in the evening, it illuminates the room with all its lights. On sunny days, the dining hall opens onto a spacious, green terrace, providing an extraordinary view on the Eiffel Tower.



27 Quai Branly  
75 007 Paris

## ORE

*“By day, a restaurant with an exceptional setting and a privileged access to the museum.”*

**THE SPIRIT**

During the hours of opening of Versailles, the restaurant offers something for everyone, to take a break and enjoy a meal during the palace’s opening hours.

**THE MENU**

□ French inspired menu of classics cuisine, alongside light and quick snacks, desserts and gourmet pastries.

**THE DECOR AND THE TABLE**

Ore is resolutely set in its time. Contemporary reinterpretations of the historical decorative themes evoke the Sun King’s splendor.

Château de Versailles  
Pavillon Dufour – 1st floor  
Place d’Ormes  
78 000 Versailles



# DUCCSSE DU CHÂTEAU DE VERSDILLES

*“By night, an exclusive dining experience for  
unique events.”*

VERS DILLES

## THE SPIRIT

As the Palace slowly empties itself, the restaurant becomes a stage for grand dinners and exclusive events.

## THE MENU

A menu inspired by the Court, but with today's flavours. French cuisine with a very modern touch, yet drawing its inspiration from the dishes served at the time.

## THE DECOR AND THE TABLE

The setting evokes all the grandeur of times gone by in the restored lounges, with historic menus, an exclusive re-edition of the porcelain.

Château de Versailles  
Pavillon Dufour - 1st floor  
Place d'Ormes  
78 000 Versailles



# BENOIT

1 MICHELIN STDR

*“A house of tradition and gourmet generosity.”*

### THE SPIRIT

Benoit is the favorite address of the French cuisine lovers, who love its familial and friendly atmosphere since its creation in 1912. Benoit restaurant is one of the last real Parisian bistro.

### THE MENU

Benoit is the ideal location to discover the regional identity and diversity of France's produce: the food served here is traditional, sophisticated and full flavoured.

### THE DECOR AND THE TABLE

A memorable setting, decorated with large mirrors, etched glass panels, columns, tiles and woodwork, the most typical and traditional foods, served on large porcelain plates.

20, rue Saint Martin  
75004 Paris



# CLLDRD

*“An authentic regional cuisine in a deliciously old-fashioned atmosphere.”*

PARIS

## THE SPIRIT

Located in the heart of Saint-Germain-des-Près, the establishment is filled with the spirit of Marthe Clard, “mother cook” who founded the restaurant in 1932.

## THE MENU

Cl beautiful, local cuisine, sincere and generous. In this authentic Parisian Bistro, tradition remains alive and well.

## THE DECOR AND THE TABLE

With its 1930’s zinc counter top, original tiles, small intimate rooms where guests dine side-by-side, Clard has all the trappings of a bistro where living is easy.



## BISTROTS & BRSSERIES

41 rue Saint-André des Arts  
75006 Paris

# DUX LYONNAIS

*“The only true Bouchon Lyonnais in Paris.”*

PARIS

## THE SPIRIT

Fall for the authentic charm of Dux Lyonnais. A traditional and quality establishment since 1890, this Parisian “bouchon” (those little bistros in Lyon) serves up a modern interpretation of the city’s delicious recipes.

## THE MENU

Our menu celebrates traditional cuisine! A cuisine orchestrated with modernity and lightness by a 100% Lyonnais woman chef.

## THE DECOR AND THE TABLE

The bistro has retained its traditional wooden facade and its old “Maison Lyonnaise” sign on the front. Inside, the magnificent decoration of the restaurant is all about Art Deco. You will experience a true “time travel”.

32, rue St Marc  
75002 Paris



## BISTROTS & BRASSERIES



# RIVED

SAINT-LAURENT-DU-VAR

*“Light, colors and the Mediterranean as an invitation to travel.”*

## THE SPIRIT

An invitation to a tasty journey around the Mediterranean.

La Glace, Le Chocolat, Le Café: the counters of the three Manufactures Clain Ducasse are installed in the same space as Rivea

## THE MENU

A menu where the cuisines of the Mediterranean shores meet. Lightness, tastes, colors and a lot of conviviality.

## THE DECOR AND THE TABLE

The sunny terrace offers a beautiful view of the Mediterranean Sea. Inside, the lines are refined and the huge bay windows give a bright and warm atmosphere.

CDP3000 - Corso  
317 avenue Eugène Donadeï  
06700 Saint-Laurent-du-Var



# CUCINO BYBLOS

*“At Byblos Saint-Tropez, a restaurant drenched in sun, evoking the richness of the Mediterranean cuisine.”*

SAINT-TROPEZ

## THE SPIRIT

Memories of Italy with its abundant and generous cuisine invite guests to the table.

## THE MENU

For the duration of the summer, the menu suggests delightful appetisers, to be shared, not to mention the dessert menu and a subtle Tarte Tropeziennne.

## THE DECOR AND THE TABLE

The combination of French and Italian cultures that are expressed in the kitchen are found in the interior and exteriors of the restaurant: a slightly retro decor, coral terra and cotta, and aubergine textiles. The bright and contrasting tones blend with the warm lighting..

Hôtel Byblos  
27 avenue Foch  
83990 Saint-Tropez



# CUCINA

BIB GOURMAND

*“A few step away from Notre Dame de Paris, a genuine Italian cuisine in a joyful atmosphere.”*

PARIS

## THE SPIRIT

In a modern setting designed by architect Jean-Michel Wilmotte, Cucina features Italian cuisine true to its origins, honest, with personality, depth, intensity and a lot of generosity.

## THE MENU

On the menu, some antipasti, then comes the primi piatti and other linguine. Di Pesce, Di carne, and desserts obviously: Tiramisu, Cffogato... Wines are essentially from Italy.

## THE DECOR AND THE TABLE

Joyful atmosphere and relaxed service, in a modern and colorful setting.

Maison de la Mutualité  
20 rue Saint Victor  
75005 Paris



# SAPID

*"Sapid is the perfect daily eatery."*

PARIS

## THE SPIRIT

Sapid has taken up the challenge of offering a cuisine that honors vegetables, grains and marine proteins selected from passionate producers who love the earth. Eating at Sapid means choosing healthy, responsible, sapid food.

## THE MENU

The starting point of Sapid's cuisine is rooted in Alain Ducasse's concept of "Naturalité". The chef and the team use all their know-how and cooking techniques to better reveal the taste of seasonal products, favoring well-sourced marine proteins.

## THE DÉCOR

Located the hype of rue de Paradis, this new kind of refectory, is furnished in second-hand. 19<sup>th</sup> century carrera marble table from a parisian high school, silver cutlery, restored industrial lamps from the fifties...

54 rue de Paradis,  
75010 Paris





**DUCASSE  
RESTAURANT  
AROUND THE WORLD**

# ALAIN DUCASSE AT THE DORCHESTER

3 MICHELIN STARS

*“Contemporary French cuisine  
in the timeless spot of The Dorchester in  
Mayfair.”*

## THE SPIRIT

□ timeless spot in one of the best hotels of London, constantly pushing the boundaries of excellence in cooking, decor, and creativity.

## THE MENU

□ creative and novel interpretation of the French cuisine, incorporating within it the very best produce selected from France and Great Britain.

## THE DECOR AND THE TABLE

□n elegant room decorated by Patrick Jouin and Sanjit Manku. At its center, “La Table Lumière”, a table lit by optical fibers and available for private functions upon request.

The Dorchester  
53 Park Lane  
London W1K 1QA



# CLAUDE DUCASSE AT MORPHEUS

2 MICHELIN STARS

*“An homage to the great traditions  
and savoir-faire of French gastronomy.”*

## THE SPIRIT

Clain Ducasse at Morpheus redefines fine dining with a contemporary vision and a sentimental approach to cooking.

## THE MENU

The restaurant offers a cuisine that balances lightness with savory flavors, offering dishes that celebrate the bold and concentrated flavors of jus and broths.

## THE DECOR AND THE TABLE

An atmosphere of elegance that marries classic with tailored creations, designed by Patrick Jouin and Sanjit Manku.



Morpheus at City of Dreams  
Estrada do Istmo  
Cotai, Macau

\* **ESTERRE  
OLDIN DUCASSE**

1 MICHELIN STAR

*“A French haute cuisine inspired by the magnificent Japanese nature.”*

TOKYO

**THE SPIRIT**

Omotenashi : this Japanese concept of hospitality is fully embodied in Esterre. The lightness and sophistication of cuisine as well as the thoughtfulness of the hosts make the guests live a perfect moment of harmony.

**THE MENU**

Produce from the earth and sea, sourced from the best local producers. Emphasis put on vegetables, cereals and fruits. Subtlety of genuine tastes and flavours.

**THE DECOR AND THE TABLE**

A unique view onto the gardens of the Imperial Palace, Japan's symbolic heart perfectly expressing serenity and immutability of Japanese soul. Light, freshness and simplicity of the Ogata's décor is altogether very Japanese and all-embracing.

Palace Hotel Tokyo  
1-1-1 Marunouchi, Chiyoda-ku  
Tokyo 100-0005





# IDDM

*“A dining experience enveloped in the iconic Museum of Islamic Arts of Qatar.”*

DOHA

## THE SPIRIT

IDDM opened its doors in Doha, at a tip of the Arabian Peninsula. Its name means generosity, the care and attention we take with our guests.

## THE MENU

Contemporary French Mediterranean cuisine designed with a twist of eclectic Arabic flavours.

## THE DECOR AND THE TABLE

Philippe Starck designed the décor for this exceptional restaurant with seating for 60.



Museum of Islamic art, 5th Floor  
Corniche Promenade,  
Doha, Qatar

\*\*

# BEIGE CLAIN DUCASSE

2 MICHELIN STARS

*‘French excellence with the best of Japanese produce.’*

TOKYO

### THE SPIRIT

Clain Ducasse pays tribute to the elegance of Mademoiselle Chanel in this contemporary French restaurant influenced by Japanese local produce...

### THE MENU

The sophisticated menu suggests refined dishes, using the very best of Japanese produce, conveying an elegance Mademoiselle Chanel would have approved of.

### THE DECOR AND THE TABLE

Beige stuns and enchants even the most demanding aesthete and food lover. The spirit of Chanel reigns supreme, through the color pallet and materials chosen for the decor by Peter Marino.

Chanel Ginza Building  
10th floor,  
3-5-3 Ginza Chuo-Ku  
Tokyo



\* **MUNI  
OLDIN DUCDSSE**

1 MICHELIN STDR

*“The contemporary restaurant for dinner time located in the Muni Hotel. It offers a sophisticated approach of French cuisine in an exclusive ambience.”*

KYOTO

**THE SPIRIT**

Located in Crashiyama, an iconic location, Muni offers a unique combination of haute French cuisine and exceptional Japanese architecture.

**THE MENU**

The alliance of Japanese and French produce with the state of art French culinary techniques for an unforgettable gastronomic experience.

**THE DECOR AND THE TABLE**

Open onto a dry Japanese garden, the restaurant includes exclusive pieces of architecture and design.

3 Susukinobaba-cho,  
Saga-Tenryuji, Ukyo-ku,  
Kyoto, Japan



“The ‘Perfect Pearl’ – the name says it all.”

**THE SPIRIT**

Local flavours re-imagined in a setting as calming as the desert sands.

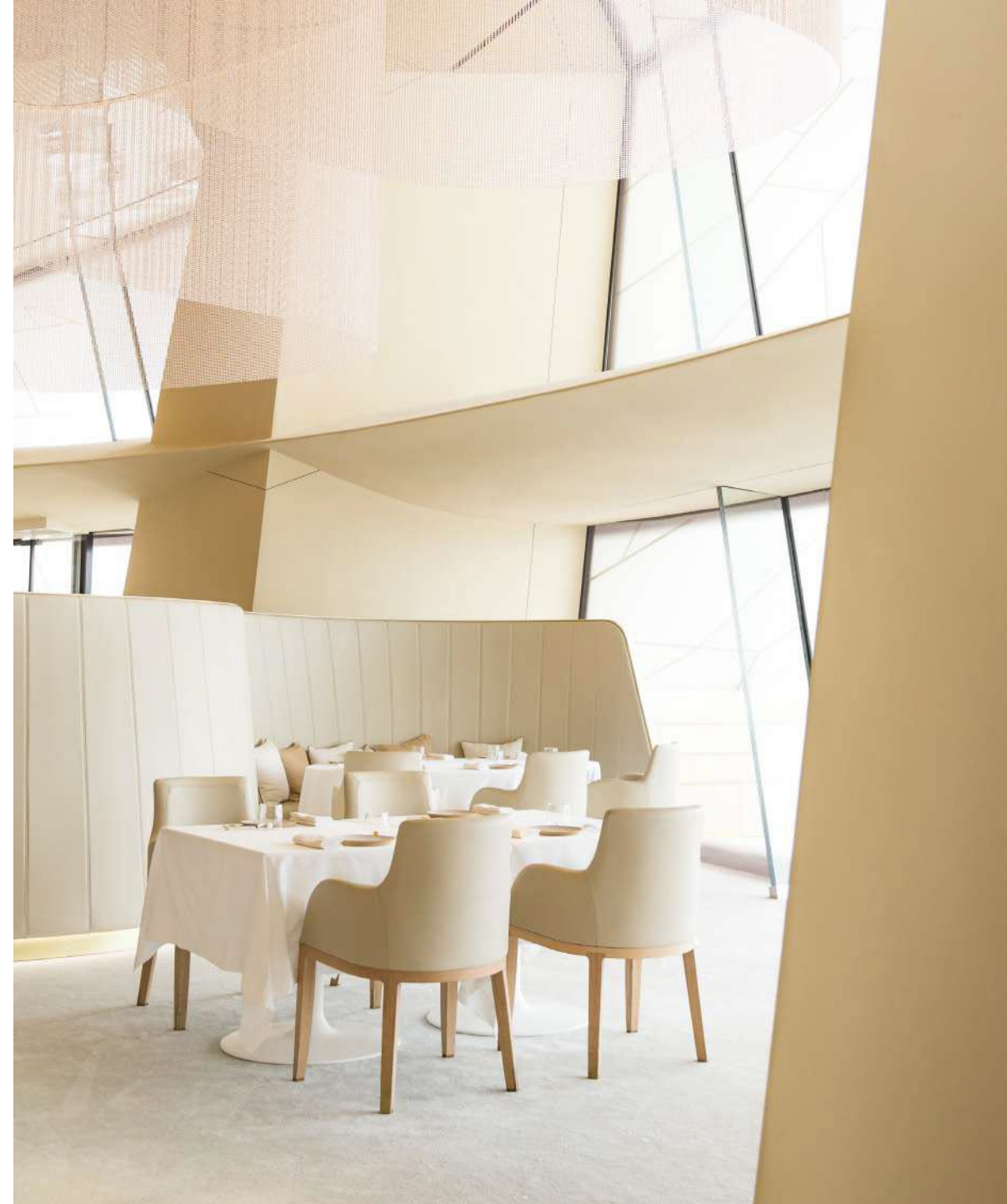
**THE MENU**

It has been carefully curated to take the guests back to the country’s roots, offering seasonal contemporary Qatari cuisine made for sharing. Each seasonal dish pays respect to indigenous ingredients as well as ancient Bedouin elemental cooking techniques – fire, water, air, and earth – used to transform textures and familiar flavours. The result is a celebration of Qatar’s future identity.

**THE DECOR AND THE TABLE**

Situated within the National Museum of Qatar and overlooking the magnificent Bay, the interior design, conceived by Koichi Takada, takes inspiration from the Qatari Bedouin heritage.

4th Floor of the National Museum of Qatar  
Museum Park Street  
Doha, Qatar



# MUNI LD TERRASSE

*“The all-day dining venue located in the Muni Hôtel. It offers a light and delicious French cuisine for lunch, breakfast and tea-time.”*

KYOTO

## THE SPIRIT

□ smart casual place for a French inspired cuisine sourced locally.

## THE MENU

Local and seasonal produce altogether with the best French ones, chocolate from La Manufacture de chocolat Alain Ducasse – an array of savory and sweet options for breakfast, lunch and tea-time.

## THE DECOR AND THE TABLE

□ peaceful and relaxing view onto the scenic Katsura River landscape and its wooden, millenary-old bridge Togetsu-Kyo.

3 Susukinobaba-cho,  
Saga-Tenryuji, Ukyo-ku,  
Kyoto, Japan



# \* BLUE

BY OLIVIER DUCASSE

1 MICHELIN STAR

*“The fine dining, elegant restaurant with a contemporary French cuisine and carefully sourced ingredients which reinforce Bangkok’s stature as a great gastronomic place.”*

### THE SPIRIT

A destination for all those, locals and visitors, business and leisure, who look for a sophisticated yet not over-formal destination with a contemporary French cuisine.

### THE MENU

Appetizers and signature dishes win the hearts and palates of people who have a passion for great food and sophisticated ambience.

### THE DECOR AND THE TABLE

Located on the first floor of IconSiam, Blue offers a wide, panoramic view over the Chao Phraya River. Its exceptional interior, in a blue and gold theme and filled with soft, flowing curves, was designed by the Jouin-Manku agency in Paris.

1st floor, Iconluxe, IconSiam  
299 Charoen Nakhon Road  
Khwaeng Khlong Ton Sai, Khet Khlong San  
Krung Thep Maha Nakhon 10600



# IL RISTORANTE ALAIN DUCASSE NAPOLI

*“Located on the 9th floor of the ROMEO Napoli hotel, the restaurant offers a dazzling view of Vesuvius, Capri and Ischia.”*

NDPDL

## THE SPIRIT

The chef casts a loving gaze on the Neapolitan terroir, which inspires him to create a French cuisine with Italian accents that is elegant, subtle, and bold.

## THE MENU

Always passionate about the Mediterranean, the chef draws inspiration from the extraordinary products of the region, including Paestum artichokes, Sorrento lemons, and locally caught red mullets, to craft a menu that blends Italian tradition – such as pasta and focaccia – with the experience gained in French cuisine.

## THE DECOR AND THE TABLE

Located on the 9th floor of the ROMEO Napoli hotel, designed by Pritzker Prize-winning architect Kenzo Tange, the restaurant offers spectacular views of the Bay of Naples and Mount Vesuvius. The open kitchen and the elegant dining room adorned with artworks, offer guests an exceptional experience of harmony and flavour.

Hotel ROMEO,  
Via Cristoforo Colombo, 45,  
80133 Napoli, Italy



# BENOIT TOKYO

*“A taste of the Parisian bistro.”*

TOKYO

## THE SPIRIT

Faithful to Benoit Paris, the atmosphere here is warm and pleasant, successfully illustrating the casual diversity of the French regional cuisine.

## THE MENU

Benoit is the ideal location to discover “the regional identity and diversity of France’ produce”: the food served here is traditional, sophisticated and full flavoured.

## THE DECOR AND THE TABLE

Located on the 10<sup>th</sup> and 11<sup>th</sup> floor, the restaurant displays a breathtaking view of the city through a large glass bay. It recreated typical bourgeois house with classic wood floors, draperies, handsome antiques and a conservatory.

Coyama Building  
10 / 11th floors, 5-51-8 Jingumae  
Sibuya-ku 150-0001  
Tokyo



## BISTROTS & BRASSERIES



# RIVED LAS VEGAS

BY OLIVIER DUCASSE

*“An unparalleled view on the city from the 64<sup>th</sup> floor of the Delano Las Vegas hotel.”*

LAS VEGAS

## THE SPIRIT

The seaside is more than just inspiration: the restaurant’s “Wave Wall” contains hundreds of glass pieces that mimic the lapping water.

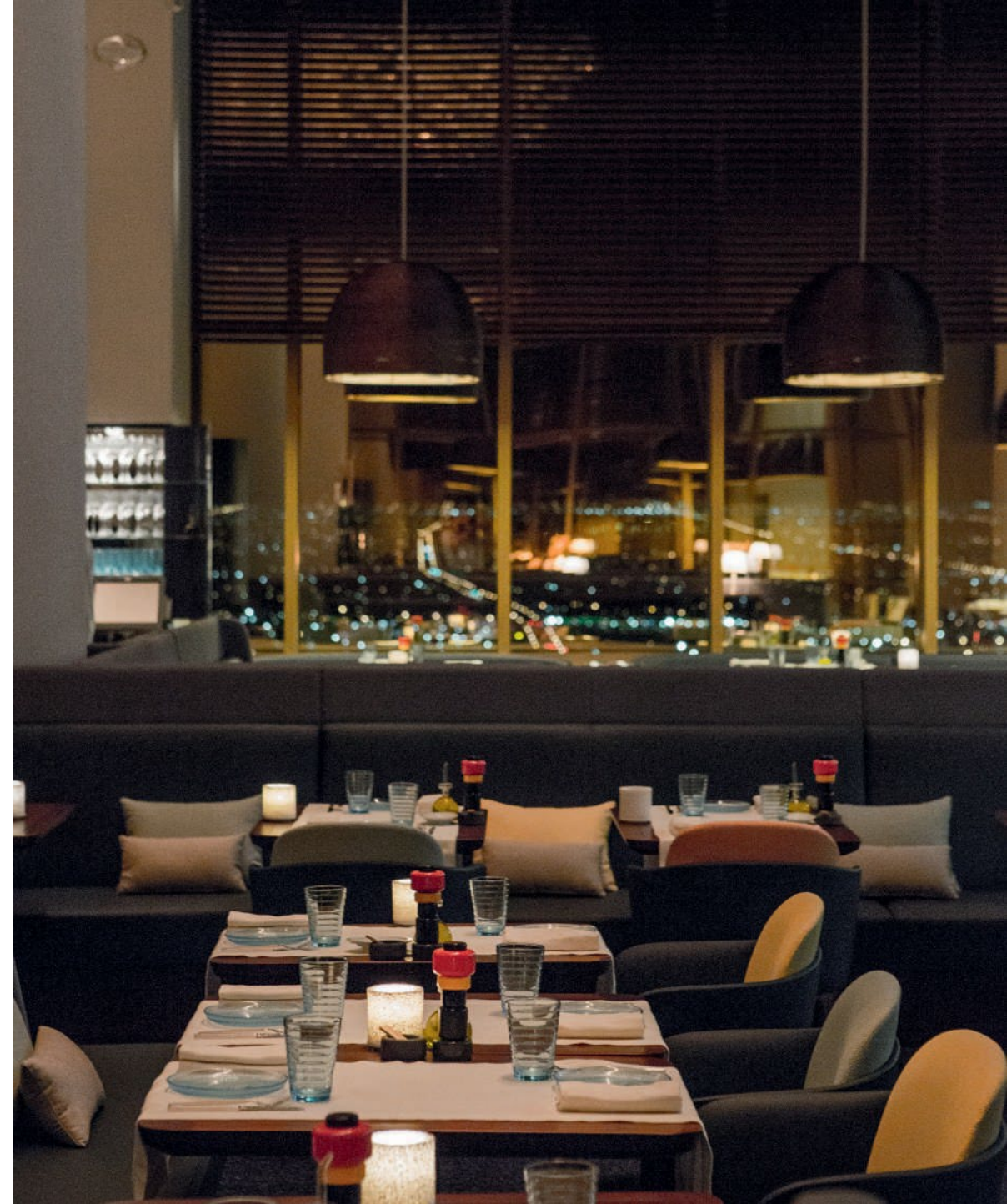
## THE MENU

Menu items inspired by the delectable food markets of Provence and Italy create the casual and vibrant nature of the Riviera, with a focus on simple, fresh plates.

## THE DECOR AND THE TABLE

A breezy, laid back atmosphere of white and maritime blues, by the Parisian design duo Patrick Jouin and Sanjit Manku, welcomes guests and sets a relaxed vibe while offering unparalleled, 180-degree views of the city below.

Mandalay Place  
3940 S Las Vegas Boulevard  
Las Vegas - NV 89119



# BENOIT KYOTO

*“The typical Parisian bistro atmosphere.”*

KYOTO

## THE SPIRIT

French and Japanese aesthetics come together in this modern yet traditional building to create a beautiful and authentic bistro in Kiyomizu area.

## THE MENU

The dishes are traditional French cuisine includes Benoit's signature pate en croute, cassoulet or dishes featuring the seasonal ingredients from Kyoto region.

## THE DECOR AND THE TABLE

The building's original atmosphere is preserved and enhanced with black boiserie around the kitchen, making the entrance and dining hall all the more memorable. The furniture, counter, and bar are original French antiques. The Carl Hansen chairs add to the contemporary look of the restaurant.

# BISTROTS & BRASSERIES

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The Hotel Seiryu Kyoto  
Japon, Higashiyama Ward, Kiyomizu



# BENOIT NEW YORK

*“A few steps away from the 5<sup>th</sup> avenue, the younger brother of the legendary Parisian bistro.”*

NEW YORK

## THE SPIRIT

The very best of French bistro style food, in the heart of New York.

## THE MENU

The menu focuses on all the great bistro classics, with that little extra that creates all the magic of Alain Ducasse.

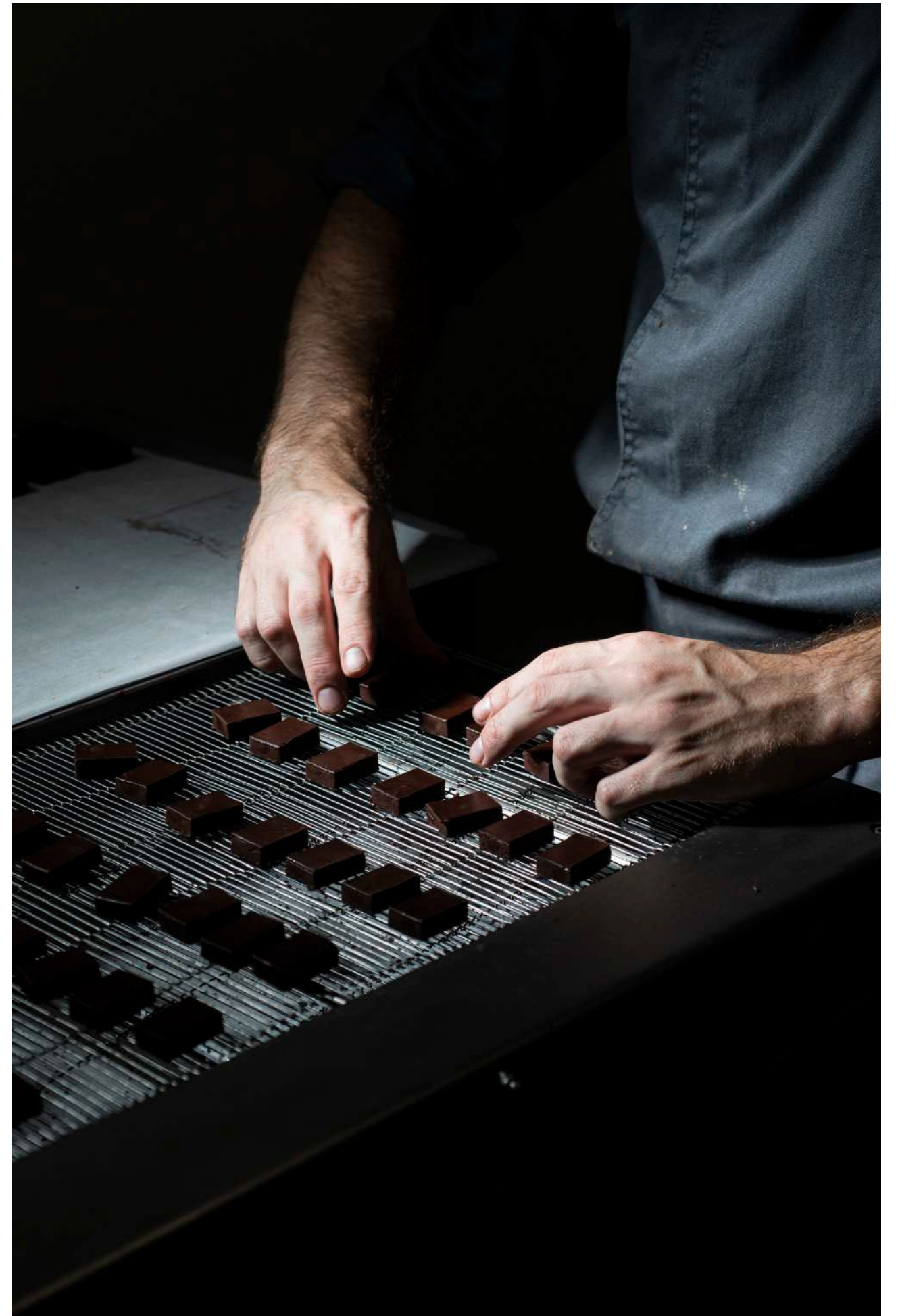
## THE DECOR AND THE TABLE

A reinvented decor with whites, grays and blue shades creating a warm atmosphere. Wood paneled walls, vintage lights from a Paris flea market and stone mantel fireplace.



# BISTROTS & BRASSERIES

44  
DUCASSE  
MANUFACTURE





**PARIS**

- LE CHOCOLAT
- La Manufacture
- Le Comptoir Cbbesses
- Les Comptoirs Annonciation
- Le Comptoir Canopée
- Le Comptoir Cherche-Midi
- Le Comptoir Cler
- Le Comptoir Commerce
- Le Comptoir Daguerre
- Le Comptoir Lévis
- Le Comptoir Martyrs
- Le Comptoir Mouffetard
- Le Comptoir Palais Royal
- Le Comptoir Poncelet
- Le Comptoir Saint-Benoît
- Le Comptoir Saint-Charles
- Le Comptoir Versailles
- Le Comptoir Victor Hugo
- Le Corner Galeries Lafayette Champs-Élysées
- Le Corner Galeries Lafayette Gourmet
- Le Corner Gare Du Nord
- Le Corner Aeroport Roissy Cdg Terminal 2 E
- Le Corner Aeroport Roissy Cdg Terminal Liaison Bd

**LONDRES**

- La Manufacture Borough Yards
- Le Comptoir Coal Drops Yard
- Le Comptoir Selfridges

**SAINT-LAURENT-DU-VAR**

- LE CHOCOLAT
- Le Comptoir CDP 3000 Corso

**MUNICH**

- La Manufacture

**TOKYO**

- LE CHOCOLAT
- La Manufacture Nihonbashi
- Le Comptoir Roppongi
- Le Comptoir Takashimaya, Nihonbashi
- Le Comptoir Osaka Daimaru Shinsaibashi
- Le Comptoir Haneda Airport
- Le Comptoir Shibuya Scramble Square
- Le Comptoir Jr Nagoya Takashimaya

- LE CAFÉ
- La Manufacture

- LE GLACE
- La Manufacture
- Le Comptoir Palais Royal
- Le Comptoir Cler
- Le Comptoir Canopée

- LE BISCUIT
- La Manufacture

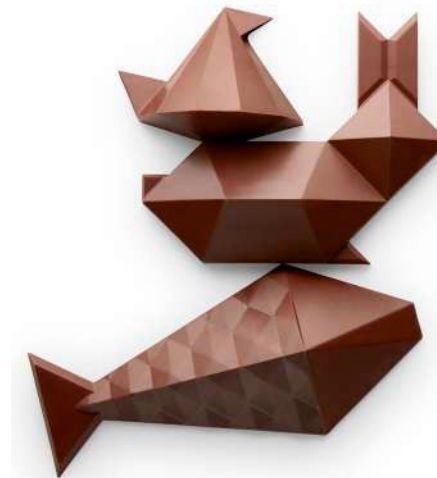
# LE CHOCOLAT DUCASSE

THE PARISIAN BEAN-TO-BAR  
CHOCOLATE MAKER

## UNIQUE AND ARTISANAL CREATIONS

Everyday, we work the cocoa bean to give birth to unique creations, bonbons and chocolate coverings of exceptional quality. Led by the savoir-faire of the artisan chocolate maker, our teams all share the same passion for raw materials and artisanal work. Starting with Simple, Raw Materials. From bean roasting to selling chocolate bars, we master and control each and every step in chocolate making.

Our savoir-faire, unequalled in Paris, opened the way to the development of other manufactured products like Le Café, La Glace and Le Biscuit, with the same standards and the same quest for authentic flavors, starting with bean selection, roasting, and on-site manufacturing.



46  
DUCASSE  
MANUFACTURE

# LE BISCUIT D'UN DUCASSE

HANDCRAFTED IN THEIR  
MAKING, MODERN IN THEIR  
CONCEPTION

Original recipes and artisanal care give each of our biscuits their own personality. Crispy, crunchy, crumbly, melty, or creamy, each biscuit offers an unforgettable experience. Inclusions and chips surprise and seduce in the mouth.

Baked daily and made with a low sugar content, our biscuits are revealed in the moment and should be enjoyed quickly. With their reduced shelf life, they are turned into contemporary delights you cannot resist.



47 DUCASSE  
MANUFACTURE

# LE GLACE DUCDSSE

## ICE CREAMS WITH RECIPES

Marked tastes, varied textures: each ice cream is designed following a genuine recipe and has a personality of its own

Carefully chosen ingredients and state of the art techniques borrowed from cooking and pastry make these ice creams unlike any others. Ice creams, sorbets and granitas offer a journey through direct, sometimes surprising, always seducing flavours. Fruits are very present yet also chocolate flavours using the chocolate from La Manufacture de chocolat, and coffee flavours from La Manufacture de café. “Cocktails ice creams”, with alcohol, and herbal ice creams are also must-taste for the amateurs.



# DUCDSSE MANUFACTURE



# LE CAFE CLAIN DUCASSE

## WHAT COFFEE REALLY MEANS

In treating coffee with all the respect and exacting standards of haute cuisine, leveraging all the expertise from selecting the beans to preparation, in service of the customer's experience: Clain Ducasse approaches the world of coffee with the same commitment to excellence that has always guided him.

Thanks to the creativity, expertise and passion of Veda Viraswami, the Manufacture has reinvented itself through a collection of specialty coffees and roast coffees whose unique terroirs highlight the precious link between land and taste.

Carefully studied blends, in capsules or beans, pure origins with a strong character, exceptional creations for demanding palates, a decaffeinated coffee playfully named "The Paradox" and even an infusion made from coffee flowers: each of our creations owes its uniqueness to a fair and respectful alliance established between nature and man. And to an encounter with you, your memories, your emotions, your perceptions.

# DUCCASSE MANUFACTURE



50 DUCASSE  
HOSPITALITE



## HOSPITALITY CONCEPTS BRINGING TOGETHER LUXURY AND SIMPLICITY

### OUR 2 COUNTRY INNS

For Alain Ducasse, hospitality is the extension of his culinary profession.

With DUCASSE Hospitalité, the Chef plans to share his vision of a certain Provençal lifestyle, bringing together luxury and simplicity.

The opening of the Bastide de Moustiers, a veritable haven of Provençal peace, marked our first step into the independent hotel business.

In 1999, DUCASSE Hospitalité opened a second inn with restaurant in Provence, the Hostellerie de l'Abbaye de la Celle.



# ★ LA BASTIDE DE MOUSTIERS

1 MICHELIN STDR

1 GREEN STDR

*“A rare, intimate and warm place.”*

### THE SPIRIT

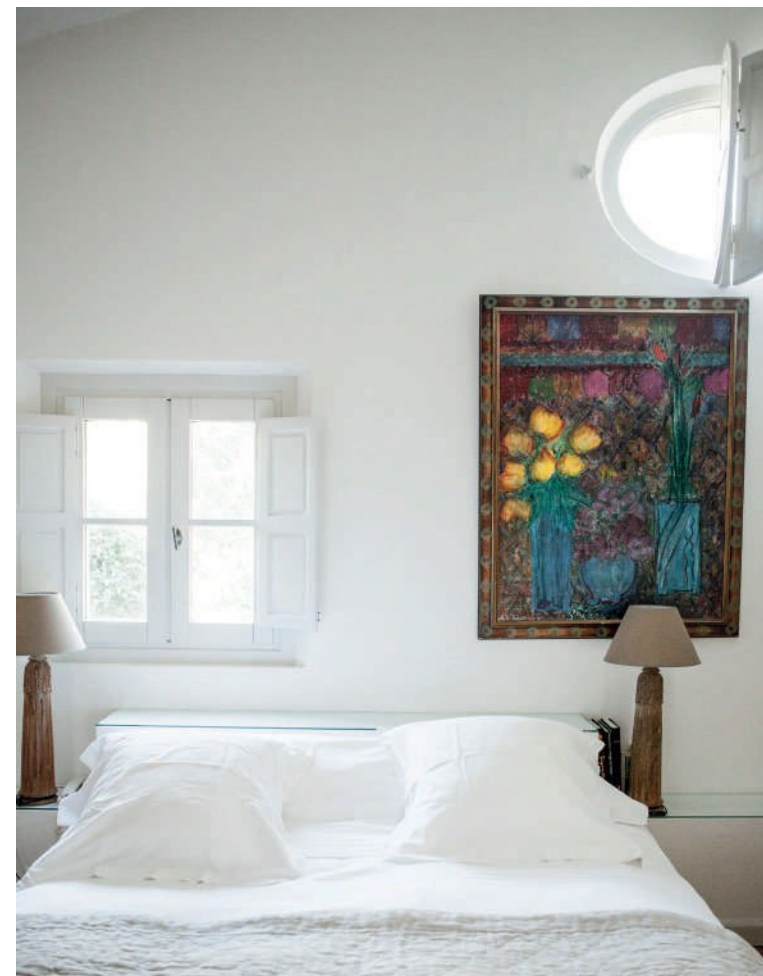
In this charming stone house built in the midst of lavender bushes and olive trees, Alain Ducasse has done his utmost to enable each guest feels right at home; free to stroll from the terrace to the swimming pool, and through the four hectares of gardens.

### THE ROOMS

Each one of the 11 rooms and 2 suites is tastefully-decorated and named after something quintessentially Provençal, like L'Amande (the almond) or L'Olive (the olive).

### THE DECOR AND THE TABLE

The restaurant's menu changes every day, following the rhythm of the seasons and depending on what is ready to be gathered from the Bastide's vegetable garden.



52 DUCASSE HOSPITALITE

Chemin de Quinson  
04 360 Moustiers-Sainte-Marie

# L'HOTELLERIE DE L'ABBAYE DE LA CELLE

*"A preserved domain in the heart of a smiling provence."*

## THE SPIRIT

Located on a little shaded square in a small wine making village in the French region of the Haut-Var, this beautiful home neighboring a 12<sup>th</sup> century abbey invites the visitor to relax in a sophisticated and convivial atmosphere.

## THE ROOMS

From the spacious "Gersende de Sabran" to the secret "Sancie de Signes" or even the delicious "Eliette Bourasu", each one of the 10 comfortable guest rooms displays a very individual character.

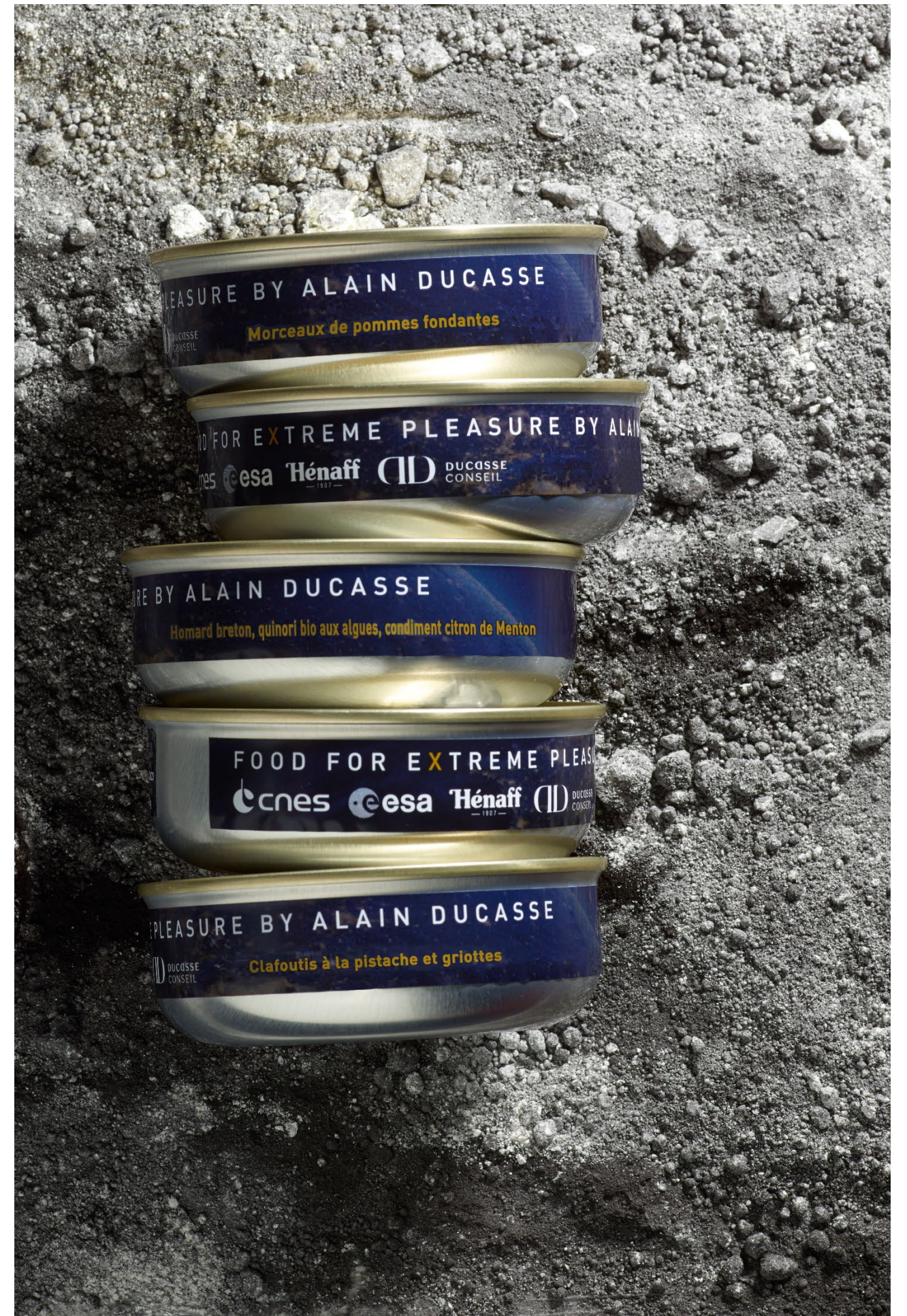
## THE DECOR AND THE TABLE

Sunny and original, the restaurant menu changes in time with the seasons: courgette flower and crispy bacon risotto, pressed duck and foie gras.



**DUCCASSE  
HOSPITALITE**

10 Place du Général de Gaulle  
83 170 La Celle-en-Provence



## THE TAILOR MADE CULINARY

### EXPERTISE

DUCASSE Conseil is the activity of the DUCASSE Paris Group dedicated to the transmission of knowledge for the benefit of all professionals in the catering industry, Hospitality and Tourism.

DUCASSE Conseil offers strategic, operational and financial issues to help design or improve F&B offers, concepts and identities while constantly striving to match F&B services with the market segmented expectations

The consultant chefs, from the brigades of Alain Ducasse's restaurants, are impregnated with his philosophy and product culture and convey these messages in each of their actions.

At their side, project managers and consultants ensure the management of projects, the realization of quality deliverables, meeting objectives, deadlines and of the budget in advance.

The expertise and pragmatism of our teams always keep a link with operational and to propose concrete solutions, as well as an effective implementation and guarantee of the quality in the long term.

**DUCASSE  
CONSEIL**



## OUR EXPERTISES

### CREATION OFFERS

- Benchmark
- Definition of concepts and positioning
- Creation of culinary identity and its markers
- Creation of menus and recipes
- Recommendations of suppliers

### OPERATIONAL EXCELLENCE

- Operational diagnosis
- Optimization of processes and use of good practices
- Development of relevant pedagogical tools
- Operational engineering : kitchen plan and equipment
- Assistance in recruiting key people
- Training of the team (kitchen, pastry, bar, service)

### ECONOMIC PERFORMANCE

- Preparation or review of business plans and feasibility notes
- Market research
- Implementation and monitoring of KPIs

**DUCASSE**  
**CONSEIL**





## MISSIONS BEYOND BORDERS

DUCDSSE Conseil gives access to DUCDSSE Paris' expertise, know-how and network, without branding nor involvement in the daily operations.

We operate in different types of catering:

- Commercial catering
- Institutional catering
- Hotel catering
- Embarked catering

Our clients include companies as diverse as Daios Cove in Crete, and Ponant, which we have helped design their high-end catering offers.

Since 2004, in partnership with the CNES (French National Centre for Space Studies), we have been the only operator approved by all the aerospace agencies to provide special meals for astronauts on the International Space Station.



**If you need to contact us**

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