



Alain Ducasse is one of the world's most decorated chefs, and above all, an aesthete and artisan of living and eating well. In 2013, he founded Le Chocolat Alain Ducasse artisan Manufacture in Paris, reviving the tradition of chocolate making from perfectly sourced rare cacao beans to carefully roasting, grinding, conching and cooking them in-house. Every step of the process is carried out with respect for the product and its origins. Driven by the same spirit as his culinary creations, Alain Ducasse's chocolate celebrates purity of taste and artisanal savoir-faire.

COFFEE D' ASSEMBLAGE

L' Espresso		24.00
L' Espresso Double		30.00
Americano (<i>Hot / Iced</i>)		32.00
V60 ' <i>Le Filter</i> '		38.00
Cold Brew		32.00
Flat White		35.00
Cappuccino		35.00
Café Latte		35.00
Spanish Latte (<i>Hot / Iced</i>)		38.00
Matcha Latte (<i>Hot / Iced</i>)		45.00
Café Viennois		36.00
Afogatto		38.00
Hot Chocolate Ducasse		48.00
Cascara On The Rocks		28.00

COFFEE CRUS D' EXCEPTION

Le Columbia	<i>additional</i>	15.00
L' Ethiopia	<i>additional</i>	18.00
Le Panama	<i>additional</i>	25.00
Le Paradoxe (<i>Decaffeinated</i>)		

AVANTCHA TEA

Organic English Breakfast	30.00
Majestic Earl Grey	30.00
Rose White	30.00
Jasmine Mao Jian	30.00
Moroccan Mint	30.00
Rooibos Vanilla Earl Grey	30.00
Chamomille Cooler	30.00
Organic Ginger Breeze	30.00
Rush Hour Berry	30.00

COLD PRESSED JUICE

Orange	29.00
Carrot	29.00
Watermelon	29.00
Green Apple	29.00
Tropical Escape – Mango, Passion Fruit, Pineapple, Vanilla	36.00
Noble Boost – Orange, Carrot, Lime, Ginger, Honey	36.00

SAVORY

Quinoa Salad – Heirloom Tomatoes, Red Fruits, Grilled Baby Zucchini	65.00
Salade Niçoise – Confit Tuna Belly, Quail Eggs, Green Beans, Artichokes	185.00
Smoked Salmon Brioche - Avocado, Crème Fraîche, Pickled Fennel, Baby Lettuce	80.00
Croque-Monsieur – Chicken, Comté, Truffle	95.00
Poached Eggs – Wagyu Beef Bacon, Loomi Hollandaise, Green Asparagus	90.00

VIENNOISERIE

Croissant	40.00
Pain Au Chocolat	50.00
Almond Croissant	55.00
Pecan Nut Brioche	45.00
Pistachio Cube	45.00

DESSERT

Cocoa Pod—Chocolate Mousse, Buckwheat & Three Vanillas Gelato	80.00
Chocolate Soufflé - Hazelnut Gelato	85.00
Chocolate French Toast ‘Our Way’	78.00
Raspberry Chocolate Sablé	75.00

SUMMER DELIGHTS

Iced Bounty	65.00
Chocolate Coffee Sundae	68.00

GÂTEAUX DE VOYAGE

Honey & Vanilla Madeleines	45.00
Mango Chocolate Tart	65.00
Chocolate Paris-Brest	75.00
85% Madagascar Signature Chocolate Cake	80.00

SORBET

Strawberry	30.00
Mango—Passion Fruit—Coriander	30.00
Alula Lemon	30.00

GELATO

75% Peruvian Cacao	30.00
Three Vanillas	30.00
Coffee	30.00
Pistachio	30.00
Hazelnut	30.00

LA COLLECTION
LUXURY COFFEE AND ARTISANAL CHOCOLATE

COFFEE SELECTION

Alain Ducasse Signature Assemblage 250 Gram	99.50
The Filter 250 Gram	85.00
The Italian 250 Gram	89.00
Columbia 250 Gram	115.00
Decaf Columbia 250 Gram	110.00
Ethiopia 250 Gram	125.00
Panama 250 Gram	765.00

BONBON BOXES

Ganache Gourmande Box 21 Pieces	215.00
Praliné À L' Anciennne Box 27 Pieces	275.00
Ganache Origine Box 30 Pieces	310.00
Discovery Box 12 Pieces	125.00
Discovery Box 21 Pieces	215.00
Discovery Box 45 Pieces	475.00
Discovery Box 90 Pieces	950.00

HANDCRAFTED TABLETS

Signatures—Alain Ducasse Assemblage 75 Gram	60.00
Lactées - Milk Chocolate 75 Gram	55.00
Crus D' Exception— Rare & Elevated 75 Gram	65.00
Mendiants—Fruits & Nuts 110 Gram	75.00
Fourées—Filled Bars 110 Gram	85.00

PÉPITES

Dark 16 Pieces Milk 16 Pieces Dark & Milk 16 Pieces	170.00
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BARRES À CROQUER

Dark 60 Gram Milk 60 Gram Dark Sesame 60 Gram	55.00
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BARRES À GOÛTER

Milk 240 Gram Dark Hazelnut 240 Gram	145.00
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CARRÉS DÉGUSTATION

Coffet 30 Pieces	125.00
Coffet 50 Pieces	185.00

DRAGÉES

Milk 150 Gram Dark 150 Gram	115.00
Milk 250 Gram Dark 250 Gram	165.00

ROCS

Milk 100 Gram Dark 100 Gram	90.00
Milk 200 Gram Dark 200 Gram	165.00