



ALAIN
DUCASSE
AT MORPHEUS
杜卡斯餐廳



*«On the same day, 5000 chefs around the globe will create a unique French dinner.
Beyond a celebration of French cuisine,
Goût de / Good France pays respect to today's cuisine: humanist, energetic, diverse,
and relevant. Contributing Goût de / Good France chefs all share the same values:
sharing, enjoying, and respecting good food and the planet.».*

Alain Ducasse

DINNER

MARCH 21, 2019



Mediterranean gamberoni,
delicate gelée, gold caviar

Red mullet on scales,
tender fennel and black olives from Nice

Lamb from Sisteron,
smoked eel and green asparagus

Banon goat cheese,
truffled mixed salad leaves

Lemon soufflé