DECEMBRE 31, 2026

Ducasse, a toast between sky and sea

PARTENOPE CAPODANNO

7 COURSES

700

Oyster, Champagne and Kristal Caviar

Purple prawn from Ischia, Cicerale chickpeas, saffron gelée, Kristal caviar

Golden scallops, puff pastry-crusted cauliflower and white truffle

Mediterranean blue lobster ravioli, lemon confit and black truffle

Local John Dory, sea cucumber and caper leaves

Sorrento citrus, chia seeds and extra virgin olive oil by Cédric Casanova

Chocolate composition by Alain Ducasse, from the Manufacture in Paris with cocoa mucilage sorbet and cascara granita