

THE [PRIVATE] KITCHEN

Four-Hands Dinner **Nikos Leivadias X Bertrand Valegeas**

Oyster, Dashi & Bavaroise Tomato Shiso Oil
Smoked Trout Mousse & Pickled Cucumber
Beignet with Cuttlefish Ink, Crayfish & Dill Emulsion

Tomato Fraicheur
Crab & Smoked Caviar Oscietre Prestige

Red Prawn Tartare with Scallops
Scallop & Caviar Oscietre Prestige

Binchotan Long Bean
Sea Urchin & Toro

Pain & Beurre

Cod with Lobster
Fish Roe & Butter Sauce

“My Tagliatelle Bolognese”
Calamari & Octopus Ragout

Lamb
“Lardo di Colonnata”, Romesco & Marjoram

Le Fromage
Graviera Textures & Watermelon

Minute Mandarin Oriental Chocolate
Kristal® Caviar & Monogram Special Cuvee

Canelé
Devil's Eye Chocolate
Guimauve & Citrus Bear

THE [PRIVATE] KITCHEN

A CULINARY JOURNEY

Private Kitchen Experience

Welcome to The Private Kitchen, where culinary excellence meets intimate gatherings.

Indulge in a unique four-hands dinner at The Private Kitchen as Michelin-starred chef Nikos Leivadias of Athens' Tudor Hall in King George Athens collaborates with the Executive Chef Bertrand Valegeas.

Our dishes are crafted with fresh ingredients, sourced locally from Messenia, guaranteeing the highest quality and flavour.

Savour the moment with us.

This experience is provided by

Bertrand Valegeas

Stella Asimakopoulou

Jose de Mateo

195 € Per Person