## THE [PRIVATE] KITCHEN

### FRONT SEAT TO A CULINARY TALE

## Andreas Caminada X Bertrand Valegeas

Four-Hands Dinner 20 & 21 May 2025 Price EUR 195 pp

Le Grignotage

Shiso & Beef Tartare
Carrot & Horseradish
Red Prawn & Pied de Cochon

Salad

Lettuce & Lettuce

Tomato Fraîcheur

Crab, Dry Caviar & Tomato Water

White Fish

Nasturtium & Kohlrabi

Le Pain & Beurre Maison

Les Legumes Du Jardin

Feshly harvested vegetables & Sabayon

Pike Perch

Green Vegetables & Chill

Sweetbread

Red Beet & Black Garlic

Le Fromage

Graviera Textures & Watermelon

Minute Mandarin Oriental Chocolate

Kristal® Caviar & Monogram Special Cuvée

Les Gourmandises

Canelé

Coffee Macaron

Guimauve & Citrus Bear

# THE [PRIVATE] KITCHEN

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Step into the world of The Private Kitchen, where chef Bertrand Valegeas pays homage to his culinary heritage with a modern twist.

An iconic counter overlooking the open kitchen becomes the stage for Chef Bertrand and his brigade to unfold a culinary tale right before your eyes.

The bespoke menu transforms exceptional locally sourced ingredients from gardens and farms into sublime creations for an unforgettable experience.

Welcome to The Private Kitchen, where every moment is a feast for the senses.

This experience is created by

Bertrand Valegeas

Stella Asimakopoulou

Konstantinos Konstantakis

Jose de Mateo