

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

JULIEN ROYER X BERTRAND VALEGEAS

Four Hands Experience | 4 & 5 July

Degustation Menu 195€ & Wine Pairing 155€

Le Grignotage

Foie Gras & Raspberry

Mediterranean Tuna Taco

Onion Tart "Espirit Pissaladiere"

N.V Brut Réserve, Billecart-Salmon, Pinot Noir, Chardonnay, Meunier, Champagne

Tomato Fraîcheur

Crab, Dry Caviar & Tomato Water

Principaute d'Orange, Domaine de la Janasse, Viognier, Rhône

Binchotan Asparagus

Sea Urchin & Toro

La Courgette

Grilled Courgette & Flower, White Peach & Verbena

Pouilly-Fumé, Henri Bourgeois, Sauvignon Blanc, Pouilly-Fumé

Le Pain & Beurre Maison

"My Tagliatelle Bolognese"

Calamari & Octopus Ragout

Château Romassan, Domaines Ott, Mouvedre, Grenache, Cinsault, Bandol

Le Rouget "Retour D'Asie"

Lime Leaves Bouillabaisse & Thai Basil

Kampot Pepper Crusted Pigeon

Black garlic, Confit Leg & Pruneau

Le Sang de la Pierre, Aivalis Winery, Agiorgitiko, Nemea

Le Fromage

Graviera Textures & Watermelon

"Le Yaourt" Greek

Sorrel, Aloe Vera & Matcha

Solera 90-19 Ratafia Champenois, Henri Giraud, Pinot Noir, Chardonnay, Champagne

Les Gourmandises

Canelé

Chocolate

Orange Blossom Cloud & Olive Oil

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

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.

Brought to you through the
commitment to excellence of:



Bertrand Valegeas
Stella Asimakopoulou
Konstantinos Konstantakis
Jose de Mateo