

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

Maxime Gilbert X Bertrand Valegeas

Four hands Dinner | 6 & 7 June

Degustation Menu 195€ | Champagne/Wine Pairing 150€

Le Grignotage

Scorpina & Apple Jelly | Coquillages & Caviar | Cold Cut Beignet

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

La Sardine

Sashimi, Green Peas & Elderflower Cream

2023 Pouilly-Fumé, Henri Bourgeois, Sauvignon Blanc, Loire Valley

Le Tomate

Ratatouille

Binchotan Asparagus

Asparagus & Toro

2024 Panachori Old Vines, Sarris Winery, Robola, Kefalonia

Le Pain & Beurre Maison

La Tarte Au Caviar

Mikrolimano Prawns, Celeriac & Beurre Blanc

Le Rouget

Zucchini Flower Souffle & Flamed Red Mullet

2020 Fourchaume, La Chablisienne, Chardonnay, Chablis 1er Cru

Le Bar De Ligne

Steamed Kristal® Caviar & Seaweed Garum

Le Fromage

Graviera Textures & Watermelon

Minute Mandarin Oriental Chocolate

Darikus Caviar & Monogram Special Cuvée

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

Les Gourmandises

Muscovado Madeleine | Canelé | Guimauve & Berries Bear

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.

This experience is created by

Bertrand Valegeas

Stella Asimakopoulou

Konstantinos Konstantakis

Jose de Mateo