

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

PASCAL BARBOT X BERTRAND VALEGEAS

Four Hands Experience | 12 & 13 July

Degustation Menu 195€ & Wine Pairing 155€

Le Grignotage

Red Prawn Tartare & Pied Cochon

Aegean Pistachio Palet & Green Apple

Cantaloupe & Green Melon

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

Les Coquillages

Oysters Baby Kys, Mussels, Praire & Red Prawns

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

Tomato Fraîcheur

Crab, Dry Caviar & Tomato Water

Binchotan Long Bean

Sea Urchin & Toro

Le Pain & Beurre Maison

Les Legumes du Jardin

Sabayon, Baeurre & Oregano

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

Le Merou

Soja sauce & Miso Beurre Blanc

Le Bar De Ligne

Cappelletti, Wild Greens , Fricassée Sauce & Caviar Baeri Royal

Le Fromage

Graviera Textures & Watermelon

La Cacahuete "Tulipe"

Sorrel

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

Les Gourmandises

Canelé

Chocolate

Lait de Poule & Citrus

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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

Pascal Barbot

Stella Asimakopoulou

Konstantinos Konstantakis

Jose de Mateo