

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

BILLECART-SALMON & KAVIARI

20 & 21 June 2025

Degustation Menu 195€ | Champagne/Wine Pairing 150€

Le Grignotage

"La Ratte" Souffle & Smoked Tarama | Beef & Mussel "Éclade" | Foie Gras, Pied de Cochon & Raspberry
Le Réserve, Billecart-Salmon, Pinot Noir, Chardonnay, Meunier, Champagne

Tomato Fraîcheur

Cod "Brandade", Dry Caviar & Tomato Water
Blanc De Blancs, Billecart-Salmon, Chardonnay, Champagne

Binchotan Asparagus

Asparagus & Toro

Le Pain & Beurre Maison

"Caviar Kristal®"

Uni & Tagliolini
2008 Cuvée Nicolas François, Billecart-Salmon, Pinot Noir, Chardonnay, Champagne

Chefs Garden Carrots

Salmon Roe & Beurre Noisette
2021 Fine Mavroudi, Anatolikos Vineyards, Mavroudi, Thrace

Wagyu Beef Tenderloin

Cappelletti, Wild Greens & Seaweed Garum

Le Fromage

Graviera Textures & Watermelon

Minute Mandarin Oriental Chocolate

Daurikus Caviar & Monogram Special Cuvée
Le Rosé Magnum, Billecart-Salmon, Pinot Noir, Chardonnay, Meunier, Champagne

Les Gourmandises

Coffee & Chocolate Pallet | Canelé | Guimauve & Berries Bear

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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