

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

CHATEAU CANON & CHATEAU RAUZAN-SEGLA

27 & 28 June 2025

Degustation Menu & Champagne Pairing 350€

Le Grignotage

"La Ratte" Souffle & Smoked Tarama

Beef & Mussel "Éclade"

Foie Gras, Pied de Cochon & Raspberry

2020 Domaine de l'Île Rosé, Grenache, Cinsault, Mourvèdre, Provence

Tomato Fraîcheur

Cod "Brandade", Dry Caviar & Tomato Water

Binchotan Asparagus

Toro

2017 Château Canon, Merlot, Cabernet Franc, Saint-Émilion

2017 Château Rauzan-Ségla, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Margaux

Le Pain & Beurre Maison

"Caviar Kristal®"

Uni & Tagliolini

Chefs Garden Carrots

Salmon Roe & Beurre Noisette

2001 Château Canon, Merlot, Cabernet Franc, Saint-Émilion

2001 Château Rauzan-Ségla, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Margaux

Wagyu Beef Tenderloin

Cappelletti, Wild Greens & Seaweed Garum

Le Fromage

Graviera Textures & Watermelon

2008 Château de Fargues, Semillon, Sauvignon Blanc, Sauternes

Minute Mandarin Oriental Chocolate

Daurikus Caviar & Monogram Special Cuvée

Les Gourmandises

Canelé

Coffee & Chocolate Pallet

Guimauve & Citrus 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