

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

OPUS ONE

19 September 2025

Degustation Menu & Wine Pairing 350€

Le Grignotage

"La Ratte" Souffle & Smoked Tarama

Beef & Mussel "Éclade"

Foie Gras, Pied de Cochon & Raspberry

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

Tomato Fraîcheur

Cod "Brandade", Dry Caviar & Tomato Water

2022 Overture, Opus One Winery, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Napa Valley

Binchotan Asparagus

Toro

2018 Opus One, Opus One Winery, Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec, Napa Valley

Le Pain & Beurre Maison

"Caviar Kristal®"

Uni & Tagliolini

2015 Opus One, Opus One Winery, Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec, Napa Valley

Chefs Garden Carrots

Salmon Roe & Beurre Noisette

2014 Opus One, Opus One Winery, Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec, Napa Valley

Wagyu Beef Tenderloin

Cappelletti, Wild Greens & Seaweed Garum

2012 Opus One, Opus One Winery, Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec, Napa Valley

Le Fromage

Graviera Textures & Watermelon

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