

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

ESTATE ARGYROS

11 September 2025

Degustation Menu & Wine Pairing 350€

Les Grignotages

Tartelette Smoked Tarama | Dry Beef & Mussel “Éclade” | Red Tuna & Pied de Cochon

La Tomate

“Athinaiki” & Tomato Water

2023 Cuvée Palatia, Estate Argyros, Assyrtiko, Santorini

Red Shrimps

Green Peas Fraicheur & Pickled Cucumber

2020 Cuvée Monsignori, Estate Argyros, Assyrtiko, Santorini

L' Asperge

Bichotan Asparagus & Black Truffle

2020 Cuvée Evdemon, Estate Argyros, Assyrtiko, Santorini

Caviar Oscietre

Uni & Tagliolini

2020 Cuvée Gerontampelo, Estate Argyros, Assyrtiko, Santorini

Wagyu Beef

Freshly Harvested Vegetables

2021 Mavrotragano, Estate Argyros, Santorini

Minute Mandarin Oriental Chocolate

Caviar Kristal®

2016 First Release Vinsanto, Estate Argyros, Assyrtiko, Athiri, Aidani, Santorini

Les Gourmandises

Coffee & Chocolate Pallet | Canelé | Guimauve & Citrus Bear

Old Vintage Vinsanto, Estate Argyros, Assyrtiko, Athiri, Aidani, Santorini

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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

Dimitris Motsos