

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

OPUS ONE

19 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

2022 Overture, Opus One Winery, Napa Valley

Red Shrimps

Green Peas Fraicheur & Pickled Cucumber

2018 Opus One, Opus One Winery, Napa Valley

L' Asperge

Bichotan Asparagus & Black Truffle

2015 Opus One, Opus One Winery, Napa Valley

Caviar Oscietre

Uni & Tagliolini

2014 Opus One, Opus One Winery, Napa Valley

Wagyu Beef

Freshly Harvested Vegetables

2012 Opus One, Opus One Winery, Napa Valley

Minute Mandarin Oriental Chocolate

Caviar Kristal®

Les Gourmandises

Coffee & Chocolate Pallet | Canelé | 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

Charlie Matthews

Jean de Lassée