

THE [PRIVATE] KITCHEN

FRONT SEAT TO A CULINARY TALE

Asterios X Bertrand X Nikos

Six-Hands Dinner

Les Grignotages

Sea bass & Fennel Tartelette | Beef & Mussel "Eclade"

Kombu Chutney, Fish roe & Caviar Oscietre

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

Tomato Bavaroise

Olives, Capers & Katiki Domokou Cheese P.D.O Ice Cream

Bourgogne Blanc, Maison Perron de Mypont, Chardonnay, Burgundy

Bonito

Pickled Cucumber, Kiwi, Purslane & Aegina Pistachio Dressing

Ehrenhausen Korranekalk, Weingut Tement, Sauvignon Blanc, Südsteiermark

Le Pain & Beurre Maison

"Caviar Kristal®"

Uni & Tagliolini

Ovilos, Biblia Chora Estate, Assyrtiko, Semillon, Paggaion

Dry Aged Red Mullet

Pineapple, Jalapeno & Yellow Curry Sauce

Remus, Domaine de la Taille aux Loops, Chenin Blanc, Loire Valley

Guinea Fowl

Beetroot, Blackberries, Amaranth & Praline

Le Fromage

Graviera Textures & Watermelon

Minute Mandarin Oriental Chocolate

Caviar Kristal®

Solera 90-19 Rattafia Champenois, Henri Giraud, Pinot Noir, Chardonnay, Champagne

Les Gourmandises

Olive Oil Macaron | Canelé | Chocolate & Coffee Pallet

Peach Rosemary Pate de Fruit

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29th & 30th August 2025

Step into the world of The Private Kitchen, where we pay homage to our culinary heritage with a modern twist.

An iconic counter overlooking the open kitchen becomes the stage for Chef Bertrand to welcome Chef Nikos Livadias & Asterios Koustoudis, to unfold a culinary tale right before your eyes.

The bespoke menu transforms exceptional locally sourced ingredients from gardens and farms. Complemented with dishes from the famous Michelin-starred Tudor Hall 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

Nikos Livadias

Asterios Koustoudis

Stella Asimakopoulou

Konstantinos Konstantakis

José de Mateo