



PRIVATE CHEF

MENUS

LE PRIVATE CHEF

SERVICES BOOKLET

AUTHENTIC FRENCH CUISINE | MICHELIN-
TRAINED CHEF | TAILORED DINING EXPERIENCES

ABOUT US

LE PRIVATE CHEF OFFERS PREMIUM PRIVATE CHEF SERVICES ACROSS SYDNEY, THE FRENCH RIVIERA, AND MONACO. LED BY VINCENT CHAGNAUD, A FRENCH-TRAINED CHEF WITH MICHELIN-STAR EXPERIENCE, I WORK IN SYDNEY FROM SEPTEMBER TO MAY, AND IN THE SOUTH OF FRANCE — FROM MARSEILLE TO MONACO — FROM JUNE TO AUGUST.

WE BRING GOURMET DINING TO YOUR HOME. WHETHER IT'S AN INTIMATE DINNER OR A SPECIAL CELEBRATION, OUR BESPOKE MENUS AND METICULOUS SERVICE ENSURE AN UNFORGETTABLE EXPERIENCE.

WHY CHOOSE US

- AUTHENTIC FRENCH EXPERTISE: THE ONLY FRENCH PRIVATE CHEF IN SYDNEY, DELIVERING GENUINE FRENCH CULINARY EXPERIENCES.
- MICHELIN-STAR TRAINED: CHEF VINCENT BRINGS THE EXCELLENCE OF FINE DINING TO YOUR SPACE.
- 5-STAR RATINGS: CONSISTENTLY PRAISED FOR QUALITY AND SERVICE.
- ATTENTION TO DETAIL: EVERY ASPECT OF YOUR DINING EXPERIENCE IS CAREFULLY CURATED.

HOW IT WORKS

1. EXPLORE OUR PACKAGES: CHOOSE FROM OUR FRENCH, ITALIAN, OR JAPANESE EXPERIENCE MENUS.
2. REQUEST A QUOTE: FILL OUT OUR ONLINE FORM WITH YOUR EVENT DETAILS.
3. PROMPT RESPONSE: RECEIVE A FREE QUOTE WITHIN 24 HOURS.
4. ENJOY THE EXPERIENCE: SIT BACK AND LET US HANDLE THE REST.

FRENCH MENU

ENTRÉES

~- ESCARGOTS ~

ROASTED SNAILS SERVED WITH GARLIC HERBS & CRUNCHY FENNEL BREAD

~- COQUILLE ST. JACQUES ~

SEARED SCALLOPS WITH ROASTED CAULIFLOWER PURÉE & CRISPY PANCETTA

~- LES HUITRES ~

OYSTERS ON THE HALF-SHELL WITH MIGNONETTE OR KIWI DRESSING

~- LES HUITRES GRÂTINÉES ~

COCONUT AND PARMESAN OYSTERS GRATIN

~- TARTARE DE BOEUF ~

BEEF TARTARE WITH CRUNCHY FENNEL BREAD

MAINS

~- BOEUF BOURGUIGNON ~

BEEF STEW WITH RED WINE, VEGETABLES & FRESH PASTA

~- CANARD À L'ORANGE ~

DUCK BREAST WITH ORANGE SAUCE, POTATO GRATIN & GREENS

~- POISSON DU JOUR ~

PAN-SEARED BARRAMUNDI WITH GNOCCHI, ASPARAGUS & WHITE WINE SAUCE

~- FILET-MIGNON DE PORC ~

PORK FILLET WITH PROSCIUTTO, MUSHROOM STUFFING & ROASTED POTATO PURÉE

DESSERTS

~- TARTE AU CITRON MERINGUÉE ~

LEMON MERINGUE TART

~- LES TROIS CHOCOLATS ~

THREE CHOCOLATE MOUSSE CAKE WITH BISCOFF & BISCUIT

~- LE MACARON FRAMBOISE ~

MACARON WITH RASPBERRIES & MASCARPONE CREAM

~- LAVENDE ~

LAVENDER CHEESECAKE BRÛLÉE

ITALIAN MENU

ENTRÉES

~- ARANCINI ~

WITH SLOW-COOKED TOMATO SAUCE

~- CAPPÀ SANTA ~

SEARED SCALLOPS WITH CAULIFLOWER PURÉE & PANCETTA

~- OSTRICAS ~

OYSTERS ON THE HALF-SHELL WITH MIGNONETTE OR KIWI DRESSING

~- OSTRICA GRATINATA ~

COCONUT & PARMESAN OYSTERS GRATIN

~- RAVIOLI ~

RICOTTA AND SPINACH WITH CHERRY TOMATO SAUCE & PECORINO

MAINS

~- OSSO BUCO ~

SERVED WITH GREMOLATA & CREAMY POLENTA

~- BRANZINO ~

GRILLED WITH GARLIC CAULIFLOWER PURÉE & CRISPY ARTICHOOKES

~- CANNELLONI ~

CHICKEN CURRY BLACK CANNELLONI WITH RED CABBAGE & CURRY SAUCE

~- PESCE DEL GIORNO ~

BARRAMUNDI WITH GNOCCHI, ASPARAGUS & WHITE WINE SAUCE

DESSERTS

~- PANNA COTTA ~

WITH SEASONAL FRUIT COMPOTE & HAZELNUT BRITTLE

~- TIRAMISU ~

CLASSIC WITH ESPRESSO, COCOA & MASCARPONE CREAM

~- CANNOLI ~

FILLED WITH RICOTTA, CHOCOLATE CHIPS & CANDIED ORANGE PEEL

JAPANESE MENU

ENTRÉES

~- ANATA WA MOTTEINAI ~

TUNA TARTARE WITH AVOCADO, SESAME & WASABI FOAM

~- KAKI ~

OYSTER SHOOTERS WITH PONZU & DAIKON

~- CHICKIN ~

YAKITORI MEATBALLS WITH TERIYAKI SAUCE & SCALLIONS

~- NASU ~

GRILLED EGGPLANT WITH MISO GLAZE, SESAME & ONIONS

MAINS

~- AHIRU ~

DUCK BREAST WITH TERIYAKI SAUCE, MISO POTATOES & GREENS

~- KURO TARA ~

MISO-MARINATED BLACK COD WITH BOK CHOY & SHIITAKE

~- GYUNIKU ~

WAGYU BEEF SUKIYAKI WITH TOFU, MUSHROOMS & UDON

DESSERTS

~- KURO GOMA ~

BLACK SESAME CRÈME BRÛLÉE WITH BERRIES & FLOWERS

~- MATCHA ~

GREEN TEA MOUSSE WITH YUZU GELÉE & ALMOND TUILE

ON-SITE OPTION

MENU PRICING (PER PERSON):

- **3-COURSE:** 2-5 GUESTS 120€ | 6+ GUESTS 80€
- **4-COURSE:** 2-5 GUESTS 145€ | 6+ GUESTS 105€
- **5-COURSE:** 2-5 GUESTS 165€ | 6+ GUESTS 125€

CHEF FEE: 190€ (FOR GROUPS OF 6 OR MORE)

WAITSTAFF: 120€ (FOR GROUPS OF 6 OR MORE)

PUBLIC HOLIDAY SURCHARGE: 250€

DELIVERY OPTION

NO ON-SITE CHEF

- **3-COURSE:** 55€
- **4-COURSE:** 70€
- **5-COURSE:** 85€

DELIVERY & TRAVEL FEES MAY APPLY

CONTACT US

 EMAIL: ENQUIRIES@LEPRIVATECHEF.COM

 WHATSAPP: +61 433 809 980

 WEBSITE: WWW.LEPRIVATECHEF.FR