



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 ARTICHOKE

-- 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



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