



Four-Handed Dinners at Le Chantecler

For the first time since her arrival at [Le Chantecler](#), Chef [Virginie Basselot](#) unveils a series of four-handed dinners—harmonious compositions written from the heart of this legendary restaurant. Enveloped by the gentle strains of piano music, each evening unfolds like an ode to haute cuisine. In the visionary spirit of [Le Negresco](#)—an icon among grand hotels and a pioneer in elevating gastronomy to MICHELIN-starred acclaim—this new chapter honours both heritage and innovation.

These exclusive dinners celebrate the brilliance of French gastronomy through rare collaborations with exceptional chefs, forging a dialogue between past and present, tradition and inspiration. An enduring commitment to excellence, this initiative is designed to awaken the senses of the most discerning palates and reaffirm Le Chantecler's place at the pinnacle of culinary artistry.

Heritage, Memory & Legacy: Virginie Basselot × Jacques Maximin

Friday, 9 May 2025 – From 7.15 p.m.

To inaugurate this new tradition, Chef Virginie Basselot rekindles the flame of Le Chantecler's legacy by inviting [Jacques Maximin](#)—its very first chef—to return to the kitchen that once bore his earliest triumphs. With profound emotion, this dinner pays tribute to the legacy he helped shape, grounded in the time-honoured values of the *Meilleurs Ouvriers de France* (Best Craftsman of France). A pivotal figure in the restaurant's history, Jacques Maximin was the first chef to earn two MICHELIN stars within a luxury hotel, propelling Le Negresco to international acclaim in 1980.

This five-act menu weaves a dialogue of flavours between two culinary legends:

- Aperitif on the Salon Versailles terrace, accompanied by a glass of champagne and four signature puff pastries (two creations from each chef).
- A symphonic menu of refined starters, masterfully crafted sauces, exquisite meats, and a signature dessert that brings the evening to a sublime close.

€260 per guest – including aperitif, mineral water, and coffee.

Enhance the experience with an optional wine pairing (5 glasses) for €180 per person, available by advance booking.

Elegance & Creativity: Virginie Basselot × Eugénie Béziat

Saturday, 28 June 2025 – From 7.15 p.m.

When the talents of Virginie Basselot and [Eugénie Béziat](#)—chef of the MICHELIN-starred [Espadon](#) at the [Ritz Paris](#)—unite in the kitchen, the result is a poetic expression of flavours, where instinct meets precision and ingredients guide each inspired gesture.

Awarded a MICHELIN star in March 2024 for her creative and gourmet cuisine, Chef Eugénie Béziat will transport guests to a universe of textures and flavours for this four-handed dinner.

Eugénie Béziat draws on the sensory memories of her childhood in Africa, crafting a cuisine that is instinctive, vibrant, and rich in emotion. In tandem with Virginie Basselot, she offers a free-spirited yet grounded approach rooted in terroir and orchestrated with harmony.

This seven-course dinner invites guests on a rare gastronomic journey into the creative universes of both chefs:

- Aperitif on the Salon Versailles terrace, with champagne and four signature puff pastries (two from Le Chantecler, two from Restaurant Espadon).
- A culinary suite where each chef alternates in composing refined starters, fish and meat dishes—culminating in a sublime dessert by François Perret, Pastry Chef of the Ritz Paris.

€350 per guest – including aperitif, mineral water, and coffee.

Enhance the experience with an optional wine pairing (6 glasses) for €230 per person, available by advance booking.

When the culinary arts become a conversation between kindred spirits, Le Chantecler composes one of its most beautiful scores.

Booking: chantecler@lenegresco.com or +33 (0)4 93 16 64 10



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