



Four-Hands Dinners at Le Chantecler

For the first time since her arrival at [Le Chantecler](#), Chef [Virginie Basselot](#) unveils a series of four-hands 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 ballet of flavours curated by the duo of chefs: refined starters, masterfully crafted fish, 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-hands 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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We invite you to download the high-resolution visuals directly by clicking on them.

About Le Negresco.

Le Negresco is one of the last independent French luxury hotels. Located on the iconic Promenade des Anglais and overlooking La Baie des Anges, it offers a one-of-a-kind sensory journey through 6,000 artworks spanning from Louis XIII to the modern times. More than just a place to stay, it is an art hotel where each of the 102 rooms and 28 suites is uniquely decorated with authentic period pieces reflecting centuries of French artistic heritage. The soul of Le Negresco owes much to Jeanne Augier (owner from 1957 to 2019), whose vision shaped its powerful and singular identity. Culinary excellence is led by Chef Virginie Basselot, Best Craftsman of France, at the MICHELIN-starred restaurant Le Chantecler, the contemporary brasserie La Rotonde and the hotel's N Les Bars - Le 1913 and Le Versailles. The beach club N La Plage, and recently launched N Le Spa complete the experience. A film location for over 37 movies, Le Negresco continues to inspire and enchant. A listed Historic Monument since 1975 (façade) & 2003 (Salon Royal), labelled a Living Heritage Company since 2015, Le Negresco is also a pioneer in sustainable hospitality, with certifications including Ecolabel (2014), Green Key and LHW Sustainability Leader (2024). Proud founding member of The Leading Hotels of the World since 1928. "A Legacy, A Legend."

News 2025: Launch of the Jeanne & Paul Penthouse Suite – former private sanctuary of Jeanne Augier.

For more information visit www.lenegresco.com – Instagram: [@hotel_lenegresco](https://www.instagram.com/hotel_lenegresco) – Facebook [Hôtel Le Negresco](https://www.facebook.com/HotelLeNegresco) – LinkedIn [Hôtel Le Negresco](https://www.linkedin.com/company/hotel-lenegresco)

About The Leading Hotels of the World, Ltd. (LHW).

Comprised of more than 400 hotels in over 80 countries, LHW is the largest collection of independent luxury hotels. In 1928, 38 independent hoteliers came together to create LHW. Since then, the Company has carefully curated distinctive hotels, resorts, inns, chalets, villas, and safari camps from the snow-capped Alps of Europe to the African veldt, to share them with adventurous souls who seek the remarkably uncommon. The LHW community is filled of exceptional individuals, united by a passion for the surprising discoveries and details that come with every experience. LHW hoteliers are artisans of hospitality whose expertise, commitment to excellence, and individual flair allows them to create story-worthy moments for their guests. And it is these authentic, individualized experiences combined with the warm hospitality and high-touch service they provide that keeps discerning travelers returning again and again. LHW's collection covers the globe and promises a broad range of destinations and uncommon experiences, enhanced by LHW's tiered guest loyalty program [Leaders Club](#). From converted former palaces, and countryside retreats run by the same families for generations, to gleaming skyscrapers in dynamic urban centers, serene private island escapes, glamorous tented camps – and beyond – explore, find inspiration, and experience unforgettable travel moments. For more information visit www.lhw.com Facebook <https://www.facebook.com/leadinghotels> Twitter <https://www.twitter.com/leadinghotels>; Instagram <https://www.instagram.com/leadinghotelsoftheworld/>



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