



Press release

Paris, Tuesday, 2nd September, 2025

THE RESTAURANT ESPADON CELEBRATES ITS SECOND ANNIVERSARY WITH A UNIQUE DINNER MENU COMPOSED BY TWO STARRED CHEFS

To mark the second anniversary of the restaurant Espadon, on **September 26th**, the Ritz Paris announces a dinner menu designed by two talented Chefs: **Eugénie Béziat**, Chef at the restaurant Espadon at the Ritz Paris (1 Michelin star) and **Virginie Basselot**, Chef at the restaurant Le Chantecler at the Le Negresco hotel in Nice (1 Michelin star).

This unique dinner experience will be held in the intimate setting of the restaurant Espadon, offering a sweeping view over the Grand Jardin at the Ritz Paris. The open kitchen makes it possible for guests to witness the two Chefs' culinary complicity.

Eugénie Béziat and Virginie Basselot unite their creativity and culinary sensibilities to offer a rare, made-to-measure experience that bridges Mediterranean flavors and those of other exceptional destinations, within the refined universe of the restaurant Espadon. Wine Director **Florian Guilloteau** will propose custom food and wine pairings to further elevate each dish.



A VEGETAL MOMENT

Virginie Basselot
Amuse-bouche

Champagne Louis Roederer Collection 245

GRILLED OYSTER FROM M. TARBOURIECH

Eugénie Béziat

Brede mafane, smoked brousse cheese

Alsace - Riesling Reserve - Domaine Trimbach 2013, Magnum

MEDITERRANEAN SPINY LOBSTER IN SALTED BUTTER

Virginie Basselot

With ravioli and tarragon sabayon sauce

Collioure - C'est pas du Pipeau - Domaine de la Coume del Mas 2021

CELERY ROOT, SORREL AND MIXED GARDEN HERBS PREPARED LIKE A CAMEROONIAN N'DOLÉ

Eugénie Béziat

Infused with tobacco leaf and chocolate mint jus

Saint Joseph - Domaine François Merlin 2013, Magnum

ROASTED RARE PIGEON

Virginie Basselot

With cocoa nibs, Jerusalem artichoke and coffee-infused jus

Pessac-Léognan - Château les Carmes Haut Brion 2006

RASPBERRY

Eugénie Béziat

Lovage sorbet, caramelized puff pastry

Champagne Bollinger Rosé

HUILE D'OLIVE DE CHAMPSOLEIL

Virginie Basselot

Light orange blossom cream, Venezuelan chocolate

Bellet - Le Clos - Clos St Vincent 2022



A VIBRANT CULINARY DIALOGUE THAT BLENDS INTENSE, AROMATIC FLAVORS,
DELICATE PLANTS, AND TECHNICAL AUDACITY, FOR
AN UNFORGETTABLE EVENING AT THE RITZ PARIS.

ABOUT CHEF EUGÉNIE BÉZIAT

Drawing on the first 18 years of a life spent in Africa, from Gabon to the Congo, and the Ivory Coast, Eugénie Béziat transforms sensory memories into a unique culinary style. Originally a student of literature in Toulouse, she decided instead to pursue the culinary arts and trained with renowned Chefs including Michel Guérard at Les Prés d'Eugénie***, Michel Sarran (two Michelin stars) and Yann Le Scavarec, Chef at La Roya* in Corsica, before earning her first Michelin star at La Flibuste in Villeneuve-Loubet.

In March 2024, just six months after opening, the restaurant Espadon at the Ritz Paris was awarded one star in the 2024 Michelin Guide. The Chef's gastronomic signature reflects her personality: passionate, creative, colorful and generous.



ABOUT CHEF VIRGINIE BASSELOT



native of Deauville, Virginie Basselot is one of the rare women Chefs to have obtained the title Meilleur Ouvrier de France (Best Craftsman in France, 2015).

Having trained in some of the grandest restaurants in Paris (Le Crillon, Le Grand Véfour, Le Bristol), she earned her first star at the Saint-James Paris in 2014.

Since 2018, she has directed the kitchens at Le Chantecler, the legendary restaurant at the Le Negresco hotel in Nice. Virginie Basselot is renowned for precise, elegant cuisine that is deeply anchored in French tradition.

A DINNER
BY EUGÉNIE BÉZIAT x VIRGINIE BASSELOT

FRIDAY, SEPTEMBER 26TH, STARTING AT 7PM

PRICE: 380 EUROS PER PERSON
250-EURO SUPPLEMENT PER PERSON FOR THE WINE PAIRING OPTION,
INCLUDING 6 GLASSES OF WINE

RESERVATIONS ON RITZPARIS.COM
OR BY TELEPHONE AT +33 1 43 16 33 74

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