

Chef Privé

Your Personal Private Chef

Thierry Roussey



Parcours Culinaire

4, 5 or 6-Course Menu

The price per person depends on the number of guests and the number of courses
The menu can be booked for 6 guests or more and one menu is served for the entire table

Amuse-bouche du Chef

Starters & Intermediate Courses

Please choose one or more courses

Homemade Sous-Vide Duck Foie Gras Terrine (Rougié, France) | Chutney | Brioche
(also available as Duck Foie Gras Crème Brûlée, for the entire table only)

Scallops Served in the Shell | Leek & Fennel | Saffron-Shallot Sauce

Lobster Ceviche | Passion Fruit Jus | Avocado | Passion Fruit Foam

Spring Salad with Pistachio Goat's Cheese in Brick Pastry | Sous-Vide Beetroot | Beetroot Foam

Grilled Sous-Vide Octopus | Paprika Aioli | Ibérico Chorizo

Yellowtail Tuna Tartare | Couscous | Green Papaya | Coriander Oil

48-Hour Cured Organic Sake Salmon (Scotland) | Wasabi-Soy Dressing | Celeriac-Sesame Salad

Sea Bass Crudo | Thai Lime-Coconut Broth | Bell Pepper | Thai Basil

Main Courses

Please choose one course

Pink-Roasted Beef Fillet | Jerusalem Artichoke | Wild Broccoli | Port-Wine Shallots | Cognac-Morel Sauce

Irish Loin of Lamb with Cretan Oregano-Mustard Crust | King Oyster Mushrooms | Lamb Jus

Confit Skrei Cod and Kaisergranat | Venere Rice | Caper Gremolata | Wild Cauliflower

Fresh Fettuccine with Champagne & White Truffle Sauce |
Seared Half Lobster Tail and King Prawn | Artichokes

Pigeon Breast | Miso Carrots | Porcini & Potato Gratin | Vin Jaune Sauce (Jura)

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Surf & Turf

Grilled Half Lobster Tail (shell removed) with Pigeon Breast | Bavarian Rice (Chiemgau) | Shellfish-Pernod Sauce

Desserts & Cheese

Please choose one course

Valrhona Grand Cru Chocolate Fondant with a Molten Centre | Blackcurrant Sorbet | Berries

Apple Tarte Tatin | Salted Butter Caramel | Green Apple Sorbet | Normandy Crème Fraîche

Pistachio Crème Brûlée, Flambéed at the Table | Pistachio Candyfloss | Calamansi Sorbet

Opéra | Coffee-Almond Sponge | Coffee Ice Cream | Tuile

Homemade Truffle Camembert from Normandy (Raw Milk) | Pears | Sourdough Bread

Macarons Parisiens

The menu is always served with either dessert or cheese

Prices

4 courses €109 p.p. (2 starters or intermediate courses / 1 main course / 1 dessert or cheese)

5 courses €129 p.p. (3 starters or intermediate courses / 1 main course / 1 dessert or cheese)

6 courses €146 p.p. (2 starters or intermediate courses / 2 main courses / 1 dessert or cheese)

plus a basic service fee of €398 for the entire party (6–8 guests), €598 (9–11 guests), €798 (12–16 guests), €990 (17–20 guests)

The services I provide may also be claimed as a business expense or, for private clients, as a household-related service. Please ask your tax adviser for detailed information.

Wine Pairing (from 6 guests, 0.1 L per glass), selected to complement your dishes (available only in combination with service staff)

4 courses €44 p.p. | 5 courses €54 p.p. | 6 courses €64 p.p.

Additional Costs & Optional Services

For parties of 7 guests or more, I require assistance to ensure smooth service. I will be happy to arrange a professional waiter/service staff member for you (service staff: €39.00/hour).

Special table decorations & flowers, as well as crockery, cutlery and glassware, can be provided at an additional charge.

French Gourmet Menu – Delivered Directly to Your Home!

On request, I can deliver an exclusive 3-course menu – carefully composed, prepared with high-quality ingredients and beautifully packaged.

The dishes are supplied in 100% recyclable packaging and can be elegantly plated on your own tableware with just a few simple steps, for a complete fine-dining experience. Please contact me for further information or to place an order. [Kontakt](#)

All prices include 19% VAT.

Traditional French cuisine is based on the use of animal products and, in addition to fish and meat, uses dairy products and eggs as important flavour carriers. I can also offer a vegetarian version of the menu; however, I am unable to provide an equivalent culinary experience in a fully vegan form. Due to my working processes, traces of any allergen cannot be completely excluded.

Please also note that the availability of individual ingredients cannot always be guaranteed 100%. Thank you for your understanding.

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“Candlelight Dinner” Menu (for 2 guests, one menu for the entire table)

The Perfect Gift Idea!

4-Course Menu

for 2 guests, available Monday to Thursday

Would you like to celebrate your wedding anniversary in a truly special way, or give a happy couple an exclusive culinary gift? Or perhaps enjoy a candlelight dinner with your loved one yourself. The ultimate romantic evening... Champagne, exquisite cuisine – a candlelight dinner could hardly be more exclusive. Your French private chef has created a special menu for two.

Amuse-bouche du Chef



Lobster Ceviche à la Thierry | Passion Fruit Jus | Avocado

Venere Rice with Scallops | Shellfish-Pernod Sauce à la Marseillaise | Fennel

Guinea Fowl Breast with Madeira-Truffle Sauce | Organic Einkorn (Chiemgau) | Peas

(also available with half a lobster tail, approx. 60 g, for the entire table only)

Tonka Bean Crème Brûlée, Flambéed at the Table | Pistachio Candyfloss | Kumquat-Mandarin Sorbet



Macarons Parisiens

€495 per couple (excluding Champagne and wine)

€534 per couple, including 1 bottle of Janisson-Barandon Brut Grande Réserve Champagne (Sélection Chef Privé)

Champagne: 50% Chardonnay, 50% Pinot Noir – 48 months bottle ageing – Dosage: 7 g/L – Maturation: at least 3 years on the lees
Smoky, creamy and concentrated on the nose, this Champagne combines freshness with impressive depth.

€565 per couple, including 1 bottle of Janisson-Barandon Brut Grande Réserve Champagne and 1 bottle of white wine

Included in the price: 4-course menu, amuse-bouche and macarons, printed menu card, preparation & cleaning of the kitchen, wine service and travel within 25 km of Munich. The Candlelight Dinner is also available as a gift voucher.

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Organisation & How It Works

How does the preliminary consultation work?

The preliminary consultation can be arranged by telephone. I may also need a few photos of your kitchen and the appliances available.

How many menus do you offer?

I currently offer one menu, which is adapted seasonally. The same menu is served to the entire table. I will be happy to prepare an individual quotation for you.

How can I reserve a date?

Simply enquire about your preferred date; I can initially reserve it for you without obligation. For dates in the run-up to Christmas in particular, I recommend booking well in advance.

Are there any special requirements? For example, do I need a large kitchen for you to cook in?

No. In principle, I can cook without difficulty in almost any kitchen. I can bring any utensils that are missing from my own equipment. As far as the kitchen and dining area are concerned, I can cook virtually anywhere. I only need a refrigerator, an oven, a hob and a dishwasher. It is important to have a clear workspace in the kitchen and sufficient space in the refrigerator.

Is it possible to order a French menu and have it delivered to my home?

On request, I can deliver an exclusive 3-course menu – carefully composed, prepared with high-quality ingredients and beautifully packaged (minimum order value €420). The dishes are supplied in 100% recyclable packaging and can be elegantly plated on your own tableware with just a few simple steps, for a complete fine-dining experience. Please contact me for further information or to place an order. [Kontakt](#)

How long before dinner do you arrive?

I normally start cooking approximately 2–4 hours before the meal.

I do not have enough plates, glasses and cutlery for a multi-course menu. Can I hire the missing tableware from you?

Yes, of course. Send me an enquiry and I will provide you with a quotation.

What is included in the price?

The final price (menu price + basic service fee) includes the following: preliminary consultation, shopping, ingredients, cleaning of the workspace and travel costs (the first 25 km from Munich 81377 are free of charge; thereafter €0.90 per kilometre is charged for both the outward and return journey).

The labour costs for the services I provide may also be claimed as a business expense or, for private clients, as a household-related service (the preparation of meals in the taxpayer's household qualifies as a household-related service). Please ask your tax adviser for detailed information. I will be happy to show labour costs and menu costs separately on the invoice.

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Do we need additional staff for a dinner with you?

For parties of more than 7 guests, I require assistance to ensure smooth service. I handle the kitchen myself. On request, I can arrange service staff (approx. €39.00/hour).

Who takes care of the table decoration and setting the table?

You set the table yourself. I serve everything individually plated, so you only need glasses, cutlery and table decorations according to your taste.

Are drinks/wine included? Is everything included in the menu price?

My menus are generally priced without drinks. As a trained sommelier, however, I will be very happy to advise you on the choice of wine and can bring the wines with me. A French wine pairing is available only in combination with service staff. You can find the wine list here. [Hier finden Sie die Weinliste.](#)

What will my kitchen look like after dinner?

It is very important to me to leave my clients' kitchen clean and tidy. You do not need to take care of anything.

Do you also bring bread?

Bread is not included, as many clients do not want it. On request, I can purchase and bring suitable bread.

How far from Munich do you travel to cook?

I cook in Munich and the surrounding area. If the journey is more than 25 kilometres from Munich (81377), travel costs apply (€0.90 per kilometre, calculated for both the outward and return journey). You can also book me anywhere in Germany or elsewhere in Europe. In addition to the menu price, travel expenses (flight and/or hire car or mileage allowance) and any necessary accommodation will be charged. Naturally, I will organise all travel arrangements myself in consultation with you.

What is your cancellation policy, and how do you handle changes in the number of guests?

One week before the booked date, I need the final number of guests and your chosen menu. You may change the number of guests up to 5 days before your event. If you cancel 4 days before the event or the number of guests changes at that point, I charge 50% of the menu price. If you cancel on the day itself or the number of guests decreases, I charge 100% of the menu price. Further information can be found in my Terms & Conditions. [AGBs](#)

Do you require a deposit?

As a rule, I do not require a deposit.

Do you also cook for small groups or large parties?

I can cook for up to 12–14 guests — I work alone in the kitchen and prepare everything fresh on site. I do not offer party catering or a catering service. For more than 14 guests, please contact me. [Kontakt](#)

We have children who would like to eat with us. Is there an option if they do not want the same menu? Of course. In consultation with you and according to the children's tastes, I can also prepare a children's meal.

I will be happy to answer any further questions under this link.