

# Mickael

Chef



## Personal Information

Birthdate	1978
Zodiac sign	Aquarius
Nationality	– France
Marital status, own children	Married, no children
Place of Birth	France
Location	France, Nice
Driving License	Yes
Have a car	Yes
About myself	<p>Qualified Chef with 30 years of experience, 12 years for a High-level Russian family and 20 years of extensive experience in restaurants, catering and hotels.</p> <p>I have a great knowledge of different international cuisines and I enjoy meeting local producers and sourcing the most fresh and seasonal ingredients wherever I am in the world. Culinary Michelin trained chef with a passion for organic, seasonal, local food used in Mediterranean, Russian, European, Middle East and international cuisines.</p> <p>Specialize in healthy, special diet, sugar and dairy free meals, gluten</p>

## Education

1995 - 1997	Apprenticeship in 1-star Michelin star restaurant owned by Chef Marc Andrieu, Les Petits Parapluies, Rouen (76)., , Brevet Professionnel, CFA , Mont-Saint-Aignan, France
1993 - 1995	Apprenticeship in a family style restaurant, traditional cuisine, Le Relais de Boos, Boos (76)., , CAP-BEP, CFA , Mont-Saint-Aignan, France

## Working experience

**July - September 2025**

**France, Saint-Jean-Cap-Ferrat**

**Chef**

**Private family (Russian)**

My role includes	<p>4 Adults, 5 Kids, 5 Nannies +15 People staff</p> <p>Head private chef, Breakfast, lunch, dinner &amp; party 40people</p>
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Reason for leaving	Temporary role
<b>May - July 2025</b>	
<b>France, Cannes</b>	
<b>Consulting Chef</b>	
<b>SAS MARACANA, BEACH RESTAURANT</b>	
My role includes	Creation menu, kitchen, material, technical sheet, support until opening with staff kitchen
<b>August 2023 - February 2025</b>	
<b>Monaco, Saint-Jean-Cap-Ferrat (villa), Jurmala (Riga, Latvia)</b>	
<b>Chef</b>	
<b>Private family (Russian)</b>	
My role includes	Cooking for 2 adults, 4 kids & guests, party and 7 members staff
Reason for leaving	Family moved to Switzerland
<b>April 2015 - August 2023</b>	
<b>Monaco, London, Moscow</b>	
<b>Chef</b>	
<b>Private family (Russian)</b>	
My role includes	Cooking for 5 adults, 2 kids and 6 members of staff.
Reason for leaving	Desire to move back to France
<b>September 2007 - February 2015</b>	
<b>France, Villefranche-sur-Mer</b>	
<b>Chef de cuisine</b>	
<b>La Mère Germaine</b>	
My role includes	Up to 250 guests a day, kitchen staff 14 employees. Specialties of fish and sea food, bouillabaisse, lobsters, spiny lobsters. Supervised the staff, sent the dishes and monitored food quality.

## November - December 2014

**Biot, France**

**Chef**

My role includes

Private Chef for a family.  
Cooking Christmas Eve dinner for 20 guests and birthday fine dining for 6 guests.

## October - October 2014

**France, Mougins**

**Chef**

My role includes

Private Chef for a family  
Cooking lunch and dinner for 10 guests.

## August - August 2014

**France, Cannes**

**Chef**

My role includes

Private Chef for Russian family  
Breakfast, lunch and dinner for 6 guests.

## 2004 - 2007

**Agay, France**

**Chef**

**July-August**

My role includes

Private Chef for Lebanese family, cooking dinner and events/buffet for 6 to 20 guests.

## 1995 - 2007

**Chef**

My role includes

Jerome Ravel Catering - Various events, weddings, private parties and cocktails villa, fine dining. Catering Chef  
Private Catering - Beach event during the French Film Festival. Sous-chef  
Le Cosmo, Villefranche-sur-Mer - Modern bistro, up to 350 guests/day. Sous-chef  
Le Bâoli, Cannes - Up to 500 guests for dinner. Sous-chef  
Cristal Hotel 4\*, Cannes - Up to 50 guests. Chef  
Le Transat Restaurant, Antibes. Sous-chef

Les 3 Portes Restaurant, Cannes. Sous-chef  
 Long Beach Restaurant, Cannes. Chef  
 Le P'tit Mousse Restaurant, Cannes. Chef  
 Brasserie Acapulco, Nice. Chef  
 Le Pistol Restaurant, Nice. Sous-chef  
 Le Palais de la Méditerranée Hotel 4\*, Nice. Chef de partie  
 L'Ane Rouge Restaurant 1\*, Nice. Chef de partie  
 Marriott Hotel 4\*, Cap d'Ail. Chef de partie  
 Majestic Hotel 4\*, Cannes. Chef de partie  
 Radisson Hotel 4\*, Cannes. Chef de partie  
 Martinez Hotel 4\*, Cannes. Chef de partie  
 Hotel de Paris 4\*, Monaco. Chef de partie  
 Juana Hotel 4\* restaurants 2\*, Juan les Pins. Chef de partie  
 Giry Traiteur, Cannes. Chef de partie  
 Sofitel Hotel 4\*, Cannes. Chef de partie  
 Le Comptoir, Nice. Chef de partie

## Health

Smoker No

## Additional information

Personal characteristics	Responsible, reliable, creative, positive, experienced, loyal, patient, easygoing
Key skills	Ability to adapt to all kind of situations quickly. Excellent communication and people skills at all levels. Russian family experience. High profile family experience
French	Native
English	B2 - Upper Intermediate
Russian	B2 - Upper Intermediate
Spanish	B2 - Upper Intermediate
ID	29282

**Excellent references available on request**

## Photos





