PIERRE MIREPOIX



PRIVATE & EXECUTIVE CHEF

MICHELIN-STAR BACKGROUND / INTERNATIONAL PRIVATE DINING

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PROFILE

French Private and Executive Chef with 18+ years of international experience, from Michelin-starred leadership and Ladurée UK to bespoke service for UHNW households. Independent management of private-estate culinary operations, premium sourcing and discreet personalised dining. Fluent across French, Mediterranean, Asian, Italian and South American culinary traditions.

SELECTED PRIVATE CHEF ASSIGNMENTS | 2026

Private Estate Chef

Château de Vialer, Béarn

JANUARY, MARCH–APRIL & MID-AUGUST–MID-SEPTEMBER 2026

Full culinary responsibility for a private château and vineyard estate, serving breakfast, lunch and dinner for 5–15 guests. Independently oversee bespoke daily menus, local and seasonal sourcing, purchasing and kitchen operations, coordinating service with a butler.

Private Event Chef

Cannes Lions, Cannes

JUNE 2026 | TWO CONSECUTIVE EVENINGS

Created and executed two distinctive high-end private dining experiences for approximately 20 guests per evening during the international festival.

Private Event Chef

Saint-Tropez

2026 | PRIVATE BIRTHDAY CELEBRATION

Mediterranean-inspired reception featuring approximately ten canapé selections followed by an elegant four-course dinner for 30 guests.

Private Event Chef

Super Cannes

2026 | PRIVATE BIRTHDAY CELEBRATION

Five refined canapé selections followed by a bespoke five-course fine-dining menu for approximately 40 guests at a luxury private villa.

Private Family Chef

Mougins

2026 | TWO-WEEK PRIVATE RESIDENCE ASSIGNMENT

Sole chef for an international group of 17 guests, including five children. Daily fusion-style dinners with five sharing starters, a main course, three accompaniments and two seasonal desserts; full independent execution.

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CAREER & DISTINCTIONS

PREVIOUS PROFESSIONAL EXPERIENCE

Private Chef — International

GSTAAD & SARAJEVO | JAN–OCT 2025

Private Chef to Diana Jenkins; bespoke daily cuisine, premium sourcing, logistics, kitchen management and strict discretion.

Culinary Consultant — Pierre Sang, Paris

JUL–DEC 2024

Menu development, operational efficiency, cost control, team training and confidential new-concept advisory.

Executive Chef — Pierre Sang Pop-Up, Courchevel

DEC 2023–JAN 2024

Led the winter-season culinary opening at Palace des Neiges and delivered bespoke menus in a luxury setting.

Private Chef — London & International

JAN–NOV 2023

Private dining for UHNW clients including Guy Ritchie and Eyal Ofer; personalised menus and premium sourcing.

Culinary Director — Skandl.co, London

JAN 2021–JAN 2023

Developed private aviation catering; key accounts included Rolls-Royce and Zodiac Maritime; recruitment, training and HACCP.

Executive Chef — Clarette (Château Margaux), London

JUN–DEC 2020

Kitchen leadership, supplier management, inventories and cost control.

Executive Chef — Ladurée UK, London

JUN 2014–MAY 2020

Led a brigade of 25 chefs and operations generating approximately £5m annual turnover in 2020.

Head Chef — Club Gascon (1 Michelin Star), London

JAN 2013–MAY 2014

Led Michelin-starred kitchen, menu creation and full culinary operations.

Head Chef — Le Cercle at Club Gascon (2 AA Rosettes)

JAN 2008–DEC 2012

Menu creation, brigade leadership and food-cost optimisation.

Chef de Partie to Sous-Chef — Club Gascon / Le Cercle

AUG 2006–JAN 2008

Progressive kitchen responsibilities across both restaurants.

INTERNATIONAL COLLABORATIONS

Four-hands dinners with Pascal Aussignac in Singapore, Chiang Mai, Shanghai and the Maldives; collaboration with Pascal Aussignac, Alex Atala and Nieves Barragán Mohacho in Ibiza. Cannes Lions, Monaco Grand Prix yacht catering and Taste of the World, Riyadh.

AWARDS & TRAINING

World Food Vegetarian Chef Champion — Texas; Vice World Food Champion — Arkansas. Stages: Auberge de l’Ill, La Maison de Marc Veyrat, Le Pré Catelan and Château Cordeillan-Bages.

EDUCATION & LANGUAGES

CAP / BEP / Bac Pro — Culinary Arts & Table Service, École Hôtelière d’Occitanie, Toulouse. HACCP Level 2. Fourth & Navitas. French (native), English (fluent). EU driving licence (B).