



PIERRE MIREPOIX

Private & Executive Chef | Michelin-Star Background
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PROFILE

French Executive and Private Chef with 18+ years of experience at the highest level of gastronomy. Former Head Chef of a Michelin-starred restaurant, former Executive Chef for Ladurée UK, and Private Chef to UHNW clients. Known for discretion, precision, and consistently delivering exceptional culinary experiences in private residences, luxury events, and high-pressure environments.

PROFESSIONAL EXPERIENCE

Private Chef – International (To Date)

Gstaad, Switzerland & Sarajevo, Bosnia and Herzegovina | Jan 2025 – October 2025

- Private Chef to Ms Diana Jenkins
- Bespoke daily cuisine in private residences
- Menu creation adapted to lifestyle, travel schedule, and dietary preferences
- Full responsibility for sourcing, logistics, and kitchen organisation
- Operates under strict confidentiality

Culinary Consultant

Pierre Sang, Paris | July 2024 – Dec 2024

- Lead menu development across the restaurant group, ensuring consistency, creativity, and profitability
- Streamlined kitchen operations to improve productivity, control costs, reduce waste, and elevate overall food quality
- Trained, mentored, and structured kitchen teams to meet high performance standards
- Advised on the launch of a new restaurant concept (confidential project)

Executive Chef – Pop-Up Restaurant (Pierre Sang)

Palace des Neiges, Courchevel | Dec 2023 – Jan 2024

- Led the culinary opening of the winter season
- Designed and executed bespoke menus aligned with Pierre Sang's cuisine and luxury environment

Private Chef – London & International

London | Jan 2023 – Nov 2023

- Private Chef for UHNW clients including Mr Guy Ritchie and Mr Eyal Ofer
- Bespoke daily meal planning and high-profile private events
- Premium sourcing, supplier negotiation, and kitchen organisation

Culinary Director – Skandl.co

London | Jan 2021 – Jan 2023

- Developed private aviation and jet catering division
- Managed key accounts (Rolls-Royce, Zodiac Maritime)
- Recruitment, training, scaling, QHSE & HACCP compliance

Executive Chef – Clarette (Château Margaux)

London | Jun 2020 – Dec 2020

- Supplier management, cost control, inventories
- Signature French cuisine, brigade leadership

Executive Chef – Ladurée UK

London | Jun 2014 – May 2020

- £5M annual turnover (2020)
- Led brigade of 25 chefs
- Brand consistency and operational excellence

Head Chef – Club Gascon (1 Michelin Star)

London | Jan 2013 – May 2014

- Head Chef of Michelin-starred restaurant
- Menu creation, wine pairings, full kitchen management

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

London | Jan 2008 – Dec 2012

- Menu creation and brigade leadership
- Cost control and waste optimisation

Chef de Partie → Sous-Chef – Club Gascon / Le Cercle

London | Aug 2006 – Jan 2008

FOUR-HANDS DINNERS

Worldwide culinary collaborations and high-profile events

- Four-Hands Dinner with Pascal Aussignac at the Sofitel Santosa – Singapore
- Four-Hands Dinner with Pascal Aussignac at the Shangri la Chiang Mai – Thailand
- Four-Hands Dinner with Pascal Aussignac at the Shangri La – Shanghai China
- Four-Hands Dinner with Pascal Aussignac at the Heritance Haara – Maldives
- Chefs collaboration Dinner with Pascal Aussignac, Alex Atala and Nieves Barrag Mohacho at the Atzaro – Ibiza, Spain

INTERNATIONAL SPECIAL EVENTS

- Cannes Lions International Festival of Creativity – Cannes, France
VIP catering during the festival period
- Formula 1 Monaco Grand Prix – Monaco
Cooking on the Anya yacht for the Prince Albert and VIP
- TASTE of the world Ryahd - Saudi Arabia
Representing Club Gascon at the world food festival of Ryahd

INTERNATIONAL COMPETITION EXPERIENCE

World Food Championships (USA)

Member of Pascal Aussignac's competition team.

- World Food Vegetarian Chef Champion – Texas
- Vice World Food Champion – Arkansas

MICHELIN 3-STAR STAGES (FRANCE)

- Auberge de l'III (3 Michelin Stars)
- La Maison de Marc Veyrat (3 Michelin Stars)
- Le Pré Catelan (3 Michelin Stars)
- Château Cordeillan-Bages (2 Michelin Stars)

EDUCATION & CERTIFICATIONS

CAP / BEP / Bac Pro – Culinary Arts & Table Service (École Hôtelière d'Occitanie, Toulouse)

HACCP Level 2

Hospitality Management Software: Fourth (Back Office), Navitas

LANGUAGES

French: Native | English: Fluent

DRIVING LICENSE

Full EU Driving Licence (Category B)