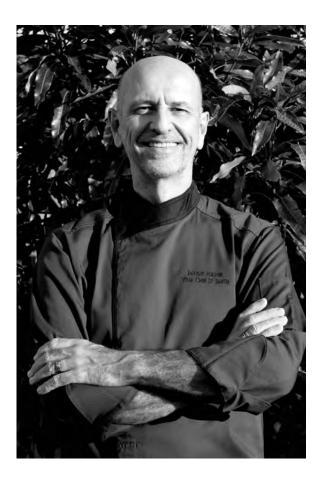




# Willa Chef St Barth SEPTEMBER 2025 EDITION

# Private Chef and Caterer in Saint-Barthélemy



Jacques is the visionary head of **Villa Chef St Barth**, which has been delighting guests in the luxurious villas of St. Barths since 2013. They offer bespoke, high-end services. After an illustrious career in prestigious establishments worldwide, Jacques brought his expertise to the Guanahani Hotel & Resort for several years. With an unwavering passion for excellence and sharing, he decided to leave the large hotel chains. He wanted to follow his true passion and offer a more personalized and intimate culinary experience. By creating a private chef service, he has been steadily gaining popularity thanks to his dedication and love for gastronomy.

This is precisely what makes **Villa Chef St Barth** so exceptional. They offer exquisite modern French cuisine, executed with precision and flair. They also create innovative recipes with a global twist, perfectly blending imagination and flavor.

In St. Barths, a picturesque Caribbean island, diverse cultural influences converge. Some Creole products are key to the local cuisine: lobster, passion fruit, vegetarian chili, chayote, and more. Despite the challenging soil of this island, Jacques has made a specialty of blending classic products with more exotic fare from the Caribbean or the shores of Asia, offering an inventive fusion cuisine.

If you wish to continue this culinary journey and discover and discover Jacques' cuisine, don't hesitate to contact **Villa Chef St Barth**. He will be happy to use his skills to make your stay even more wonderful.



## **SERVICES**

## Private Chef

Skip the restaurant and dine at the luxury of your villa or yacht with a private chef. Our team sources fresh ingredients and cooks meals personalized to your taste. We can take care of you from breakfast to dinner and accommodate various dietary restrictions. Our Bespoke Chef Service is "The" answer to provide you with delightfully tasting, healthy meals in the luxury of your villa or yacht... without the stress of shopping & cooking during your holiday!





Flexible on timing, your chef cooks for you (family & friends) delicious meals with fresh products. Better than going to restaurants, our dishes are personalized to your own tastes: salads, local fish tartar/ceviche, BBQ with St Barth lobster & good quality meats, home-made desserts as chocolate fudge cake & the famous French Lemon Meringue Tart, fresh fruits platter... etc.

Special diets available: gluten-free, vegetarian, vegan, child friendly food....

On request, we also take care of drinks (wines, champagnes, spirits and soft drinks).

STARTING FROM 350 € / Day + GROCERY COST







DELIVERY SERVICE
BESPOKE BREAKFAST
BESPOKE BRUNCH

FROM 35 € / PERSON 250 € + GROCERY COST 350 € + GROCERY COST

Picnic

Quotation on Request

FROM 350 € + GROCERY COST

Cooking Class
280 € For 2 Personns + Grocery
Cost





#### What is included in this price? Based of 2 to 6 people

**UP TO 4 PEOPLE:** your chef, shopping time, preparation of meals, service time and kitchen cleaning. Chef provides table service **up to 4 persons**.

**BEYOND 4 PEOPLE:** a waiter provided the service at the table. Cost charge of **50 € / hour** for the service (minimum of 3 hours requested).

FOR MORE THAN 6 PEOPLE: cost charge of 25 € / additional person.

CHRISTMAS AND NEW YEAR'S DAY: a rate increase will be applied during the holiday season.

Service hours are between 7am to 10.30am and 10am to 2pm for brunch. Additional hours at 60 € / hour for the chef.



Would you like to be guided and put your trust in our private chef? During your stay in Saint-Barthélemy, **Villa Chef St Barth** offers you 3 menus comprising a starter, a main course and a dessert to choose from among our chef's suggestions... just as if you were in a restaurant! Our private chef uses fresh, quality produce to bring you his travel inspirations with a signature menu, a fusion menu and a Creole menu. Make the most of your private chef at home!





### Example of dishes available on the menu

Carpaccio Gambero Rosso, Lemon Zest, Olive Oil & Arugula Local Fish Fillet, Tomato and Olives Taggiasche Virgin Sauce

CHOOSE ONE STARTER, ONE MAIN COURSE AND ONE DESSERT – ALL GUESTS MUST TAKE THE SAME MENU.

90 € / GUEST + PRIVATE CHEF FEE



### Example of dishes available on the menu

Prawn and Plantain Ceviche with Ginger Litchi, Ginger and Lime Granita

#### 90 € / GUEST + PRIVATE CHEF FEE









### Example of dishes available on the menu

Avocado Féroce (avocado, salted cod, lime mix)

Coconut Chicken Fricassee

90 € / GUEST + PRIVATE CHEF FEE



#### WHAT IS INCLUDED IN THIS PRICE? BASED OF 2 TO 6 PEOPLE

Menus are designed for a **minimum of 4 persons**. Chef fee is **180 € for 3 hours** of service.

Up to 3 hours, chef will be charged **60 € per hour**.

Lunch/Dinner meals under 4 guests can be arranged. Add a fee of 100 €

For the Festive Period (Dec 15th – Jan 11th), the Chef fee is starting from 450 €.



## **TESTIMONIALS**



We had the absolute pleasure of working with Chef Jacques, and it was nothing short of extraordinary. From the moment we connected, his professionalism, attention to detail, and passion for food were evident. Every course was a masterpiece—beautifully plated, expertly seasoned, and bursting with flavor.

What truly set Chef Jacques apart was the personalized touch. He took the time to understand our preferences and dietary needs, crafting a custom menu that felt both indulgent and thoughtful. Each dish told a story, and the entire evening felt like a journey through taste, culture, and creativity.

Our guests were blown away—not just by the food, but by the warm, engaging presence Chef Jacques brought to the evening. It felt like dining in a Michelin-starred restaurant, right in the comfort of our home. If you're looking to elevate a special occasion or simply want to treat yourself to an unforgettable night, I can't recommend Chef Jacques highly enough. We're already dreaming about the next time!

**ROSS** 

We have had Chef Jacques at our Villa in St Barths almost every year because he is that talented. Jacques is a culinary genius, crafting dishes that are not only visually stunning but also bursting with flavor. Every meal feels like a delightful journey, with each bite revealing layers of taste that left us craving more. His meals are special and he takes the time to learn what you like, and how you like it prepared to ensure you are happy every time a dish is served. Jacques goes above and beyond, he is my favorite chef in St Barths!

MARY

We have had the pleasure of working with Chef Jacques on multiple occasions during our week-long trips to St. Barths, and he continues to impress us each time. His creativity in the kitchen is unmatched—every meal is a culinary experience with beautifully presented dishes that highlight local flavors in unique ways. Chef Jacques is also incredibly flexible and attentive to our dietary needs, seamlessly adapting menus to accommodate various dietary restrictions without compromising taste or quality. Beyond his exceptional culinary skills, Chef Jacques brings a warm and friendly demeanor that makes him an absolute joy to have around. He's not just a chef but a delightful presence who genuinely cares about his guests' experience, going above and beyond to ensure every detail is perfect. We highly recommend Chef Jacques to anyone seeking a top-tier culinary experience. He has truly elevated our time in St. Barths, and we look forward to working with him again!



PHOTOGRAPHY
JEANNE LE MENN
JULY ON THE MOON