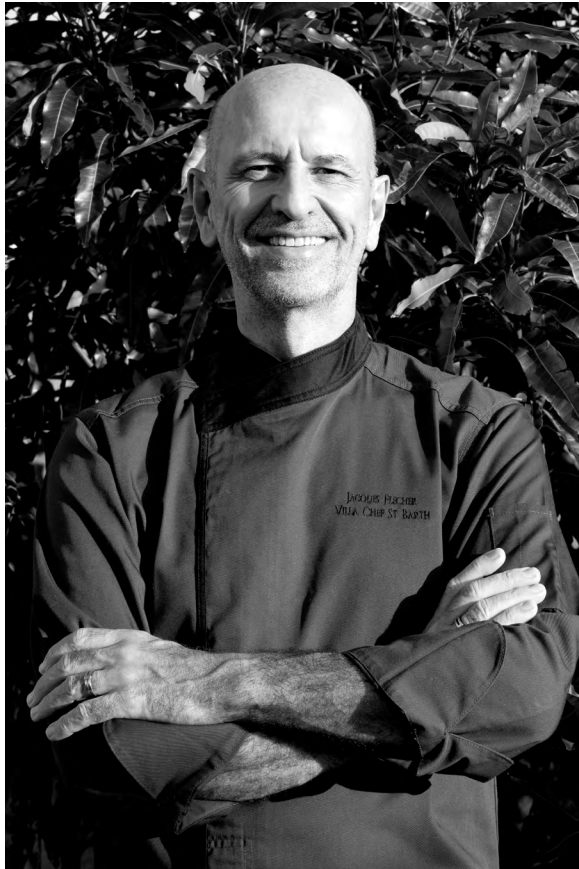




Villa Chef St Barth
OCTOBER 2026 EDITION

[HTTPS://WWW.VILLACHEFSTBARTH.COM](https://www.villachefstbarth.com)

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 400 € / DAY + GROCERY COST

Butler

FROM 80 € / HOUR (Minimum of 3 hours per day)



Breakfast

MENU DETAILS: FOLLOW THE LINK



DELIVERY SERVICE
BESPOKE BREAKFAST
BESPOKE BRUNCH

FROM 50 € / PERSON
250 € + GROCERY COST
400 € + GROCERY COST

Picnic

QUOTATION ON REQUEST

BBQ

FROM 400 € + GROCERY COST

Cooking Class

280 € FOR 2 PERSONS + GROCERY COST

Events

QUOTATION ON REQUEST



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.

MENUS



[MENU DETAILS: FOLLOW THE LINK](#)

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 **550 €**.



TESTIMONIALS



Thank you so much for taking such wonderful care of us during our time in Saint Barth. From the very first day, you made us feel truly at home. Every single meal was absolutely delicious beautifully prepared, full of flavor, and beyond our expectations.

Your punctuality, professionalism, and attention to detail are impeccable. Everything was perfectly organized and executed, allowing us to relax and fully enjoy the experience. It was clear that you put your heart and passion into your work, and it truly showed in every dish.

We are extremely grateful for your dedication and exceptional service. It was a pleasure having you as our chef, and we would not hesitate for a second to recommend you. Thank you for making our stay even more special and memorable.

YAKELIN

Jacques has been cooking for our family for years, first hired by my in-laws, and he's become part of the tradition of our island trips. He's warm, wonderfully flexible, and treats every dietary request — including three kids who don't make it easy — like it's the simplest thing in the world.

Honestly, his food beats any restaurant we could book on St. Barth, and having him in the villa makes the whole evening feel effortless. If you're weighing whether to bring in a private chef, Jacques is the easy answer.

Thank you for every meal Jacques and we can't wait for the next visit!

LEANNE

We had the most incredible brunch experience at our villa in St. Barths thanks to our amazing chef. Every detail was thoughtfully executed—from the beautifully presented fresh fruit and perfectly baked pastries to the standout main dishes that were both creative and absolutely delicious.

Not only was the food exceptional, but the entire experience felt effortless and elevated. The chef brought such a warm, professional energy and truly made the morning feel special and indulgent without being over the top.

If you're looking to elevate your time in St. Barths, this is an experience I can't recommend highly enough. It was one of the highlights of our trip!

LAUREN



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PHOTOGRAPHY
JEANNE LE MENN
JULY ON THE MOON