



CHATEAU SAINT-MARTIN & SPA

COTE D'AZUR - **VENCE** - FRENCH RIVIERA

## *Background of the Pastry Chef Jean-Michel Manière*

*A master hand who will awaken our greed!*

Perfectly blending the sweet and acid flavors of fruits and aromatic plants of the region, this young and talented Pastry Chef succeeds in making us believe, from the top of the hills of Vence, that Paradise is not that far away... and to refuse surrender to greed would be a paradoxical sin!

Hauts de Seine's "Meilleur Apprenti" in 1993, Jean-Michel Manière qualified the same year for the finals of the "Meilleur Apprenti de France".

Successfully achieving his Pastry Master Certificate in 1998, it is then that he met Mr. Andrieu, Pastry Chef of the Salon de thé Ladurée in Paris, and Mr Michalak World Champion Pastry Chef (now Plaza Athénée's Pastry Chef in Paris) thus making a decisive turning point in his career. It was due to this group of fellow patissiers and alongside Mr Camprini (Best Chocolate Ouvrier de France in 2004), that the restoration of the Relais & Château "La Chèvre d'Or" in Eze commenced.

Two years passed before his Pastry Chef career in the hinterlands of Vence began.

Today, at the Château Saint-Martin & Spa, in the kitchen of its three restaurants, the gourmet restaurant "Le Saint-Martin", the summer restaurant "L'Oliveraie" and finally "La Rôtisserie" based on a concept of an open kitchen, that our Pastry Chef Jean-Michel Manière sets to work everyday his art to satisfy all foodies, big or small !