



CHATEAU SAINT-MARTIN & SPA

COTE D'AZUR - VENCE - FRENCH RIVIERA

Background of the Chef Yannick Franques

One can well be Parisian by birth and yet adore the South of France, its tender young vegetables, its dishes brimming with sunshine, its source of inspiration close to the frontier, without ever disowning one's native origins.

Such is the culinary challenge that 39 year-old Yannick Franques, “Meilleur Ouvrier de France 2004”, intends to take up, armed with experience that has been honed in fine star-rated addresses from the north to the south of France.

Born in Puteaux in 1970, his work was first appreciated as an apprentice with Joël Giraudot at La Tonnelle Saintongeaise (in Neuilly). In 1992, he joined the team at the restaurant Le Doyen (2 Michelin Star).

Then, in May 1993, a first encounter with Christian Constant opened the doors for him to the restaurant Les Ambassadeurs in Paris (Hôtel Crillon, 2 Michelin Stars), where he spent 2 years as commis chef.

In May 1995, another decisive encounter this time with Alain Ducasse enabled Yannick Franques to discover the charms of the Riviera. He then spent a year in Monaco – as first commis at the Louis XV (3 Michelin stars) – before returning to Paris as “Chef de partie” at La Grande Cascade (1 Michelin star).

January 1997: Christian Constant called on his services for the opening at the restaurant Le Violon d'Ingres (2 Michelin stars).

September 1998: Alain Ducasse called him again for his Relais du Parc, hiring him as Assistant Chef.

Yannick Franques thus alternated between his two masters in the art of cuisine until he met up again with Eric Frechon, ex-Assistant Chef of Christian Constant, who took him on at his side as 1st Assistant Chef, to direct the kitchens at the Hôtel Le Bristol in Paris (2 Michelin stars).

Then followed seven years of close collaboration (from 1999 to 2006), until Eric Frechon entrusted him with responsibility for the gastronomic restaurant.

January 2007: he turned to the Côte d'Azur as Executive Chef at the Hôtel Mirabeau in Monte-Carlo, and decided to settle here in response to the invitation extended by Philippe Perd to take up new gastronomic challenges at the Château Saint-Martin & Spa.