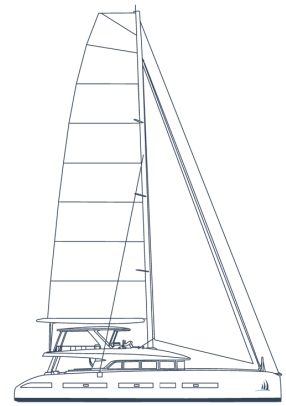


Raphaël Roux

COOK



Raphaël has a wealth of experience in the world of haute gastronomy. Raphaël has worked in prestigious Michelin-starred restaurants, perfecting his art and his mastery of flavours to deliver an unrivalled taste experience.

With a solid academic background, our chef holds a Captain 200 as well as a Cap Cuisine, combining maritime and culinary skills to navigate the seas as well as the kitchens of the world.

Passionate about travel and sailing, he finds inspiration in discovering new cultures and flavours across the globe.

With determination and creativity, our chef is committed to offering his guests a memorable gastronomic experience, combining traditional know-how with culinary innovation.

Nationality

French

Date of Birth

03/01/1990

Languages

French

English

Spanish

EDUCATION

Capitaine 200

CAP Cuisine

What do you like to do outside work?

Outside work, I really enjoy looking after my vegetable patch and garden, watching my flowers and tomatoes grow and taking care of them.

What is your best sailing memory?

My best sailing memory is probably my arrival in the West Indies during my first transatlantic race.

Why did you decide to do the work you do today?

If I'm a chef in the yachting industry, it's precisely to combine my first passion, cooking, with a love of the sea and travelling.



Spirit of Ponant