

*Each of my creations
is unique and tailor-made,
I always strive to surprise
and enchant my guests.*

Valentin Néraudeau



PRIVATE Chef

About the Chef



Some men have chosen to make their lives a true challenge.

As noted by sociologist Theodore Zeldin, “**gastronomy is the art of using food to create happiness.**”

It is precisely this joy of bringing pleasure that motivates Valentin Néraudeau.



A JOURNEY OF PASSION

For over twenty years, Valentin Néraudeau has continuously developed his passion for gastronomic cuisine. After honing his skills alongside renowned Chefs such as Michel Guérard (**), Bernard Bach (**), Philippe Legendre (**), and the Pourcel brothers (**), he opened his first restaurant in 2006, becoming **the youngest Chef in France**. Since then, he has garnered numerous accolades and opened restaurants around the world.

Beyond the recognition from his peers, the Chef’s talent and spontaneity have also captured the attention of the media. The general public discovered him as the resident Chef on the show “13 heures avec vous” on France 3, and in 2013, he participated in the show “**Top Chef**”, where he fully showcased his culinary skills.

Driven by a fervent desire to share his expertise with a wide audience, he published his first recipe book titled “**Desserts Addicts**” in 2019. This work, acclaimed with the prestigious Procope prize for bourgeois cuisine, confirms his talent and culinary creativity.

Also in 2019, the Chef achieved a pivotal milestone in his career by launching his **private Chef agency**. This strategic decision marks a true turning point and reflects the Chef’s desire to share his talent and know-how with a more intimate and exclusive clientele.

Taste, balance, and passion are the cornerstones of Valentin Néraudeau’s creations. As a Chef and pastry Chef, he constantly strives to find the perfect balance between indulgence and nutritional quality in his dishes.

Allow yourself to be invited to discover the excellence of healthy and refined cuisine, brought to life before your eyes and those of your guests. Like great fashion designers and artisans of the French art of living, the Chef and his team of professionals offer tailor-made services where every detail matters.

www.Chef-valentin-neraudeau.com

Career & Achievements

- 2001 Best Apprentice of France
- 2006 Youngest Chef in France
- 2006 Restaurant “Le Valentin”
- 2008 Restaurant “Le Carré Rouge”
- 2009 Finalist in the French Dessert Championships
- 2011 Restaurant “La Villa Margaux”
- 2011 Finalist in the French Dessert Championships
- 2014 Brasserie “Bermuda Onion”
- 2016 Restaurant “Le Murano”



Lunches

A DIVERSE RANGE OF OPTIONS TO SATISFY ALL DESIRES

Lunchtime is a moment that can take on different forms, tailored to the desires and needs of each individual. Whether it's a healthy meeting focused on well-being, a "Girl Lunch" for a feminine and aesthetic version, or a business lunch with efficient and discreet service, the possibilities are diverse.



Healthy

For those who prioritize health and well-being, lunch can be an opportunity to indulge while taking care of their body. Thoughtfully prepared balanced dishes, rich in nutrients and flavors, are crafted to provide a profound sense of well-being. Fresh and high-quality ingredients take center stage, allowing for the combination of gustatory pleasure and positive energy.

Girly

The "Girl Lunch" provides a more feminine, fluid, and aesthetic ambiance. It is a special moment to gather with friends and share moments of complicity over elegantly presented dishes. The emphasis is on the visual beauty of the plates, with creative and colorful dishes that delight the senses.

Business

As for business lunches, they are characterized by fast and discreet service, allowing participants to discuss ongoing business matters while enjoying delicious food. Efficiency is prioritized, with special attention given to the discretion of the service staff in order to preserve the confidentiality of the exchanges. The menus offered for these occasions provide a balanced combination of refined flavors and professional efficiency.

Dinners

AN UNFORGETTABLE CULINARY EXPERIENCE WHERE EVERY DETAIL MATTERS

Dinner is a precious moment dedicated to providing your guests with a memorable culinary experience. It is carefully crafted according to your preferences and personal expectations. The Chef uses their sensitivity and expertise to develop a menu that reflects your vision and will delight your guests. Each dish is meticulously created to evoke emotions and create lasting memories.

Starter

The starter marks the beginning of the gastronomic journey. It is designed to tantalize the taste buds and stimulate the appetite. The Chef highlights seasonal ingredients and creates harmonious flavor combinations, while paying special attention to the aesthetic presentation of the plates. Each bite is a discovery that prepares the palate for the rest of the meal.



Main

The main course represents the heart of the dinner and embodies the Chef's culinary vision. The selection of quality ingredients is paramount, as is the balance of flavors and cooking techniques. The Chef strives to offer a main course that will surprise and delight the guests, while meeting their expectations and preferences.



Dessert

The dessert gracefully concludes the dinner, offering a sweet and indulgent touch to delight the palate. Desserts are artistic creations, blending textures, colors, and flavors in a subtle and balanced manner. They are designed to leave a lasting impression and provide a memorable conclusion to the culinary experience.



Brunch & Tea Time



BRUNCH AND TEA TIME FOR UNFORGETTABLE MOMENTS

Whether it's for cozy gatherings with friends and family or for professional meetings, Brunch and Tea Time are delicious moments that will leave cherished memories. Immerse yourself in an exceptional culinary experience where the talent of Chef Valentin Néraudeau combines with exquisite flavors to offer you delightful moments.

Brunch

Brunch is a cherished moment enjoyed by many people who like to gather with friends or family for a leisurely late lunch, evoking a sense of conviviality and relaxation. It typically starts around 1 pm and pleasantly extends into the afternoon.

During this meal, abundance and aesthetics are celebrated, showcasing fresh produce from the Sunday market. The culinary offering highlights the freshness of the day's ingredients while reserving a special place for unforgettable pastries.

The success of a brunch lies in the sublimation of flavors, prioritizing simplicity and allowing the ingredients to shine through their quality. It's an opportunity to savor refined cuisine, emphasizing gustatory pleasures while creating a warm atmosphere.

Tea Time

To meet important clients or organize a memorable appointment while maintaining a convivial ambiance, there's nothing like dedicating an afternoon to a true culinary gem. The Chef offers you a selection of exquisite bites, typically consisting of 2 savory pieces and 3 sweet pieces.

Each bite is carefully prepared with special attention to flavors, presentation, and ingredient quality. The goal is to create an unforgettable gustatory experience that will delight your guests and leave a lasting impression.

To accompany these delights, fresh seasonal juices can be included in this offering to maintain a light and refined atmosphere while providing fresh and delicate flavors.

Cocktail & Buffet

CULINARY JOURNEY: THE ART OF COCKTAIL AND BUFFET

Discover a world of delights where abundance, creativity, and refinement come together to dazzle your taste buds. Cocktails and Buffets are designed to create unforgettable moments. Let yourself be carried away by the passion and expertise of the Chef, and savor every moment of this unique culinary journey.

Cocktail

Cocktails are the ideal option for events where the number of guests exceeds the capacity of a dining room or when quick organization is required. In such situations, private Chef Valentin Néraudeau offers an assortment of 10 to 14 pieces per guest, including 2/3 savory and 1/3 sweet pieces. This menu is specially designed to be low in carbohydrates, providing your guests with a flavorful experience that will leave them wanting more while maintaining a sense of freshness and lightness.

In addition to this formula, Valentin Néraudeau also offers a “Cooking Show” where he prepares two exceptional dishes, one savory and one sweet, live in front of your guests. This original spectacle is always highly appreciated and adds an entertaining touch to your event.

Buffet

Large families or grand residences sometimes aspire to organize magnificent receptions that dazzle their guests. In this context, the buffet presents itself as the ideal option to bring the grandeur of the most sumptuous tables. Abundance and refinement are the keywords for this type of event. Imagine an assortment of vibrant mezza-style appetizers, accompanied by two main dishes that harmoniously blend different dietary preferences of the guests, all crowned with exceptional desserts.

Generosity merges with beauty to create a true gastronomic spectacle at the buffet. By breaking codes and conventions, this formula ensures a moment of intense conviviality where everyone can help themselves and enjoy a variety of exquisite dishes. Guests are invited to be carried away by this extraordinary sensory and gustatory experience, creating unforgettable memories and strengthening the bonds between them.



Private Events



YOUR PARTNER FOR EXCELLENCE IN UNFORGETTABLE EVENTS

Every event deserves special attention and meticulous planning. As a private Chef, Valentin Néraudeau positions himself as your trusted collaborator, ready to accompany you every step of the way to create a memorable and exceptional event. From decor to assembling the support team, nothing is left to chance.

With his experience and expertise, the Chef understands the importance of every detail. From linguistic requirements to valuable advice, he goes above and beyond to ensure the success of your event.

Whether it's a corporate event or a special occasion, he is determined to turn your vision into reality. His empathetic nature allows him to understand your unique needs and guide you with professionalism and passion.

By teaming up with Valentin Néraudeau, you create unique and unforgettable experiences where every moment is carefully orchestrated to surpass your expectations and leave a lasting impression in the memories of your guests.



Corporate Events



CULINARY EXCELLENCE FOR CORPORATE EVENTS

Throughout the year, companies aspire to organize memorable events for their clients and partners. They understand that the success of these occasions is crucial, and that's where the Chef comes into play. He is committed to bringing his expertise and rigor to these exceptional moments, elevating them and meeting the highest expectations.

Louis Vuitton, Piaget, Boucheron, Chanel, Saint Laurent, Givenchy, and many others have already placed their trust in Valentin Néraudeau. These renowned brands recognize the value of his culinary talent and his commitment to providing an outstanding gastronomic experience at their events.

With his unparalleled expertise and passion for excellence, Valentin Néraudeau creates unique moments that leave a lasting impression and strengthen the bonds between companies and their privileged clients. With him, every event becomes an exceptional culinary experience, where prestige harmoniously blends with palate delight.

Exceptional spirits

A SELECTION OF RARE ALCOHOLS FOR EXCEPTIONAL MEALS

To accompany a quality meal, one must also know how to offer harmonious and sometimes surprising food and wine pairings. Chef Néraudeau, being an epicurean, surrounds himself with specialists who have access to champagnes, wines, and rare spirits produced by more exclusive houses, often through limited allocations that are exchanged among insiders.

Champagnes & Wines

In this regard, the Chef enjoys working with the Champagnes from the family-owned Maison Henri Giraud in Aÿ, or the Ultra Premium Boërl & Kroff, crafted in collaboration with Michel Drappier, which require exceptional vintages and a minimum of 12 years of aging in the cellar.

As for wines, Messieurs Copel and Vuitton, who do not own vineyards themselves, offer an original approach that sublimates the terroirs of classified Bordeaux Grands Crus.

Spirits

Finally, according to anniversary dates or regions that evoke emotions for you, our teams can source highly rare bottles such as Yquem 1900, 1918, or 1945, Cos d'Estournel 1948, or Cognacs from 1914 or 1918 crafted by women while their husbands were away at war.

Through these rare and exceptional bottles, the Chef offers you a journey through time and our history.



Collection personnelle

Mr Francois-L
Vuitton

Ce vin est l'un de mes Grands Bordeaux favoris.
J'ai demandé à son propriétaire de me dédier
une cuvée privée, comme l'apogée d'un savoir-faire,
et une délicieuse invitation aux plaisirs partagés.

This bottle is among my favourite great Bordeaux Wines.
I asked to its owner to dedicate a private bin
to my attention, as the ultimate expression of an art
and craftsmanship, a delicious invitation to shared pleasures.

Emmanuel Vuitton



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