CONTACT + 33 7 50 47 76 75 / michael.sevegrand@gmail.com / Saint Malo / French Nationality



MICHAEL SEVEGRAND

Chef with several years of experience, including time at Relais & Châteaux Le Coquillage - 3 Michelin Stars. I create refined, modern cuisine that blends aesthetics, balance, and precision. Seeking a private yacht chef position, I craft visually striking dishes tailored to each guest's tastes and expectations.

WORK EXPERIENCE

Sole Chef l Yacht KORA 25 Meters Antibes 2026
By Aquamarine agency

Chef Crew | Brittany Ferries | Saint Malo & Pont-Aven Ships
2024 - 2026 | Current Work
➜ Travel to England, Spain and Ireland,i cooked for the crew members and passengers as well in the fine dining restaurant

Chef | Le Benetin | Saint Malo | 2023
➜ By Arnaud Beruel

Chef | Interaction Agency | Saint Malo | 2022 - 2023
➜ Hospitality, Catering

Executive Chef | La Maison Generale | Saint Malo | 2022
➜ Organic food with homemade bakery and desert

Chef | Lysverket | 1 Michelin Star | Norway | 2020 - 2022
➜ Owned by Christopher Haatfut - Damsgard and Hoggorm restaurants

Sous-Chef | Le Benetin | Saint Malo | 2019
➜ Owned by Arnaud Beruel Young Hopeful **Gault & Millau** Chef 2012

Chef | Le Coquillage | 3 Michelin Stars | Saint-Méloir
2018 - 2019
➜ Owned by Hugo and Olivier **Roellinger**

Chef de partie | Le Benetin | Saint Malo | 2015 - 2018
➜ Gastronomic sea food with homemade vegetables from the garden

Chef | Octopus Agency | Melbourne Australia | 2014 - 2015
➜ Business lunch, Government House, Hotels, Restaurants

Chef | Shannon Bennett's – Jardin Tan | 2014
➜ Vietnamese and French food

Chef de partie | Le Chalut | 1 Michelin Star | Saint Malo | 2013
➜ Sea food restaurant owned by Jean Philippe Foucat

EDUCATION

Yvon Bourges Culinary School Dinard 2012-2013
➜ 12 weeks of internship in restaurants.
➜ Basic knowledge of french food and deserts.

SKILLS

French > Native speaker

English > Fluent

Spanish > B2

Thai > A1

Advanced culinary techniques

Fine dining plating

Recipe creation

Mastery of textures and cooking techniques

CULINARY HIGHLIGHTS

Cooked for French President Francois Holland

Won the 2nd Michelin Star with my team at Le Coquillage in 2018

INTEREST

Aikido

Scuba diving - Dive master

Picking mushrooms and wildflowers

Traveling