

Chef Services

Chef Services In Provence

One of the absolute pleasures of renting a luxury villa in the South of France is having a gourmet meal prepared in the comfort of your private villa by a talented chef. Together with the chef, design a fantastic meal incorporating fresh, local ingredients from the village markets. Opt for simple or elegant, celebratory or casual, either way, this tremendous dining experience will be one of the highlights of your stay in Provence.

To learn even more about the wonders of Provençal cuisine, consider a cooking course with one of our gifted chefs in the privacy of your villa rental.

We asked one of our exclusive chefs, [Chef Ronald](#), to describe his history, what brought him to cook privately for clients renting villas in Provence, and what a typical day is like doing what he loves to do:

I am Ronald Guillaume the son of Chef Elie Guillaume. My father was a private chef for prominent families in Paris and the surroundings, as well as renowned restaurants in Paris.



My earliest restaurant experience began at the age of six in my parents' restaurant, "Le Cheval Blanc," just outside of Paris in the town of Magny en Vexin. As a child, I would help my father in the kitchen and learn all about traditional French cuisine. At 14 years of age, I became my father's sous

chef cooking on coal burning stove with copper pots and pans.

After three years of culinary studies, I took a giant step to become the sous chef at Maitre, for Chef Michel Pommier of Chateau d'Aveny. I was also elected "Best Worker in France," and became a Michelin starred Chef at Restaurant Le Cabouillet in L'isle Adam.

It was now time for my Military service where I became the chef for General J. Genest.

Upon returning from Military service, I parlayed my years of experience to Chef de cuisine in Restaurants, Private Chef for prominent families, Professor in Hotel School, as well as a Restaurant Consultant.

Today, I do what I love and where my heart is. I am a private chef in Provence as well as around the world. During the Spring and Summer, I cook in private Villas for clients from all over the world. In turn, they ask me to join them in their countries and cook for them privately or, as on some occasions, to teach hotel staff French Cuisine.

On a typical day in Provence, I meet my clients at the Market in Aix and we proceed to purchase items for the evening meal. We laugh and we enjoy the camaraderie as well as the beautiful sights of Provence. That afternoon, I arrive with the purchases and begin baking, chopping, stirring, and preparing

all for the menu my clients have chosen. They can choose or participate or just enjoy the aromas from the kitchen.

The decoration, the final touches, the seating and voila, we are almost there.

I do what I love and love what I do.

Interested in renting your own private [luxury villa in Provence](#)? Contact Only Provence to get the inside scoop and plan your holiday

