

A private introduction.

PREPARED FOR

J. Whitfield

CONCERNING

Mathieu Laurent

DATE

12 July 2026

Prepared solely for the person named above and the household they serve. Please do not circulate it further — we will gladly prepare a copy for anyone else who should read it.

Why this introduction

You described a house that keeps two kitchens and one standard — London through the winter, the coast from June — and asked for a chef who can hold a fine-dining line on a Saturday and disappear into a family supper on the Sunday, without the household feeling either as an event.

Mathieu has spent eleven years doing precisely this. The houses he has served resemble yours in rhythm rather than in name: seasonal moves, a mixed staff, dinners that change scale on the day. Every reference we took, unprompted, mentioned the same thing — the kitchen was calm, and so was the house around it.

We present him alone rather than beside others because we believe the decision is clearer this way. If the fit is not evident after one conversation, we would rather hear it plainly and look again.

Paul

FOUNDER, [MARCA]

Mathieu Laurent

A private chef of seventeen years — eleven of them inside houses, seasons and crossings — who runs a calm kitchen and a quiet room.

DISCIPLINE

Private chef

YEARS IN THE CRAFT

17 — 11 in private service

LANGUAGES

French, English;
conversational Italian

BASE

London — travels with the household

AVAILABILITY

From September 2026

NOTICE

Eight weeks, honoured in full

Mathieu trained in Lyon and spent six years in a two-Michelin-star kitchen in Paris, finishing as sous-chef. He left restaurants at thirty for the reason the best ones do: he prefers cooking for a table he knows.

Since then his work has been private — an estate kitchen in Gloucestershire, a house on Cap Ferrat, four charter seasons in the Mediterranean. He is used to two kitchens run to one standard, to guests who arrive at four for dinner at eight, and to children who will only eat four things, one of which changes weekly.

HOUSES SERVED

2019–2026	A family estate, Gloucestershire Sole chef for a household of six with a staff of fourteen. Two kitchens, a walled garden, game in season, and a table that moved between twelve and forty without notice.
2015–2019	A private residence, Cap Ferrat Summers of long terrace lunches; the family's London table in winter. Four years, one employer, left on the family's relocation — the reference below is theirs.
2012–2015	A 58-metre motor yacht, Mediterranean Family use and charter; a crew of twelve. Provisioning across four countries, service in six-metre swells, and no menu repeated within a season unless asked for.
2006–2012	Restaurant kitchens, Lyon and Paris Classical training; six years in a two-star kitchen in the 8th arrondissement, the last two as sous-chef.

The table

Mathieu cooks from the market and the garden first, the cellar second, and the repertoire last. Asked for a menu he would cook tomorrow, in June, for eight, he wrote this within the hour:

A JUNE DINNER, FOR EIGHT

Courgette flowers, ricotta, lemon from the garden

Turbot roasted on the bone

young leeks, sauce vierge

Saddle of lamb, the first peas, mint

Apricots under a sugar crust, crème crue



At the pass. Specimen photograph — in a real dossier, the table is the chef's own.

References, verified

“He ran our kitchens for seven years and I never once heard him raised. The house was calmer for his being in it.”

House manager, a family estate, Gloucestershire

TAKEN BY TELEPHONE, 2 JULY 2026

“In four seasons he never missed a service and never repeated a menu unless we asked him to. My only warning is that your guests will try to take him.”

The owner's representative, Cap Ferrat

TAKEN BY TELEPHONE, 27 JUNE 2026

A third reference, from the yacht's captain, is available in conversation.

THE STANDARD, V1.0 — COMPLETED 5 JULY 2026

Identity and right to work	Confirmed against original documents	24 June 2026
References	Three taken, three verifiable	2 July 2026
Enhanced DBS	Clear	30 June 2026
Craft	Tasting for four, prepared unassisted and assessed by us	5 July 2026
Discretion	Accustomed to NDAs; no public presence of any table he has served	24 June 2026

In plain terms

ENGAGEMENT SOUGHT	Permanent, sole chef to the household
INDICATIVE SALARY	£85,000–£95,000, by arrangement
TRAVEL	Expected and welcome; accustomed to seasonal moves
TRIAL	A tasting, or a trial week at the house, can be arranged

Our own terms as introducers are set out separately, on one page, in plain language — before any interview is arranged.

HOW TO PROCEED

If you would like to meet Mathieu, reply to the note that accompanied this dossier and we will arrange a conversation at the house's convenience. We coordinate everything; he holds no details of your household beyond what was needed to test the fit.

If this is not the right introduction, tell us plainly. It will have cost you nothing but the reading, and it will sharpen the next one.