

KATHLEEN ANNE

SAMPLE MENU

By Chef **Laurent Teché**





Laurent Techt

CHEF

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Laurent was born on the French Riviera, where his passion for cooking and baking began at an early age. He realized his dream by studying Classic Cuisine at the renowned School of Nérée in Cannes, earning qualifications as both a Chef and Pastry Chef. Laurent honed his skills at La Brasserie Caveau 30, training under the mentorship of the owner for four years. This experience taught him how to excel under pressure, meeting the high expectations of a discerning clientele.

After completing his formal training, Laurent joined the prestigious Michelin-starred restaurant of Jacques Chibois, where he deepened his culinary expertise and refined his service in luxury hospitality. His talent and dedication led him to work in some of Cannes' finest hotels, including the InterContinental Carlton, Hôtel Barrière Le Majestic, and the Hotel Martinez.

These formative years paved the way for a successful career as a private chef in exclusive villas and aboard luxury superyachts. Following several years at sea, Laurent transitioned ashore to open La Madeleine de Proust, a well-loved bakery and café in Palma's Santa Catalina neighbourhood.

With his family now grown and having returned briefly last season, Laurent is once again back on board—ready to delight your guests with his culinary artistry and refined touch.





APPETIZER

CHERRY TOMATO TART
WITH PECORINO, PARMIGIANO
AND THYME

STARTER

—
GREEN ASPARGUS RISOTTO
AND PARMIGIANO





MAIN
—

POTATO-SCALED SEABASS
SERVED WITH RATATOUILLE
AND BEURRE BLANC

DESSERT

—
PALET BRETON WITH LEMON CURD
AND RED BERRIES



WE LOOK FORWARD
TO WELCOMING YOU
ONBOARD!

