



maisoneme

Private chef · Private culinary experiences
Var · Provence · French Riviera · Destinations upon request
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Hello@maisoneme.net



The maisoneme experience, a cuisine designed for you,

maisoneme creates private culinary experiences in the places that matter to you: villas,
family homes, boats or holiday residences.

Tailor-made menus, seasonal ingredients, cuisine prepared on site and discreet service:
every detail is designed to turn a meal into a true moment of sharing.

Private dinner, villa lunch, brunch or a residential chef for several days – your experience
adapts to your rhythm, your wishes and your guests.

A gastronomic table, in the intimacy of your own setting.



THE CHEF

Matisse Sghaier

Founder of maisoneme · Chef & Event Director

2016 — First steps

Culinary training.

2016–2020 — Leading houses

Joël Robuchon Monaco — 2 Michelin stars

Hôtel de Ville de Crissier — 3 Michelin stars

2021 — La Petite Cabane

First restaurant created in Six-Fours.

2024 — Georgina

Fresh pasta and Italian cuisine.

2025 — maisoneme

Private culinary experiences, receptions and tailor-made stays.

From gastronomy to private chef, the same guiding principle: respect for the product, precision in every gesture and the art of hosting.

Your experience

From your idea to the final touch

01 

Contact & Brief

Contact us via WhatsApp. Share the date, location, number of guests, dietary requirements and culinary preferences — in any language.

02 

The market

Based on your wishes, the number of guests, the location and the season, we create your menu together. We discuss the ingredients, the desired culinary style, any allergies and the pace of the meal. A detailed proposal is then sent to you for approval. It can be adjusted until it perfectly matches your experience.

03 

The table

Your chef arrives 3 hours before service. Preparation, wine pairing and plating: everything is taken care of. All you have to do is take your seat at the table.

PRIVATE CHEF À LA CARTE

A one-off service, designed for a specific moment during your stay.

Private dinner

A multi-course menu prepared on site and served at the table, designed around your wishes and the season.

Breakfast

Pastries, breads, fresh fruit, fresh juices, eggs, salmon toast, avocado toast or pancakes.

Brunch

French and American inspirations: eggs Benedict, salmon toast, avocado toast, pancakes, French toast, fresh fruit, coffee and fresh juices.

Each experience can be complemented by a wine pairing, table service, a selection of tableware or exceptional products.





RESIDENTIAL CHEF

Your private kitchen throughout your stay

For several days, your chef accompanies you directly in your villa or residence.

They organise meals according to your rhythm: breakfasts, lunches, dinners, brunches, aperitifs and meals for children.

Menus evolve each day according to the season, your wishes and the ingredients available.

We also take care of sourcing, on-site preparation, service and restoring the kitchen to order.

Available in Saint-Tropez, Cannes, Ibiza, Monaco, Paris, Courchevel, Verbier and any other destination upon request.

PRIVATE CHEF ON A YACHT - CFBS / STCW

On board your yacht, we create cuisine adapted to the rhythm of navigation, the stops and the atmosphere of your stay. Lunch at sea, dinner at anchor, brunch on deck or a private reception: each menu is tailor-made using carefully selected fresh ingredients.

maisoneme can take care of:

- provisioning before embarkation
- menu preparation;
- on-board cooking and service;
- meals for guests and crew;
- adapting to the constraints of the galley
- coordination with the captain, crew or concierge.

Available in Saint-Tropez, Cannes, Ibiza, Monaco and any other destination upon request.





PRICES & DESTINATIONS

All prices are shown excluding VAT.

On-demand chef

Private dinner · from €69 / person (min 800 €)

Breakfast · from €19 / person (min 350 €)

Brunch · from €39 / person (min 500 €)

prices from, excluding service and logistics

Residential chef

From €500 to €1,200 per day, excluding ingredients and travel-related expenses, depending on the number of meals, length of stay and desired level of service.

Menus, ingredients, travel, any additional staff and accommodation are assessed in a personalised proposal.

Yacht chef

From €900 / day, excluding ingredients and embarkation-related expenses

Destinations

Saint-Tropez · Cannes · Ibiza · Monaco · Paris · Courchevel · Verbier

Each project is the subject of a personalised proposal. A minimum booking may apply depending on the format and location.



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