Umami
Chef privé

When the moment becomes flavour

What if your reception became a journey
of flavours and emotions?



Umami Chef Privé is the caterer that will transform your big day into an unforgettable gastronomic experience.

Driven by a genuine passion and an unrivalled attention to detail, our team of experienced chefs and waiters works hand in hand with you to understand your wishes, your tastes and your story.

Together, we create a bespoke menu that reflects who you are, where every bite evokes an emotion.

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Our Goal

Our aim? To help you enjoy the wedding of your dreams, with complete peace of mind, surrounded by your loved ones, in a magical and relaxed atmosphere.





Throughout the planning of your wedding, we listen to your wishes and work with you to organise your reception – from the pre-reception drinks and the wedding meal right through to the brunch the following day.

Every detail is carefully orchestrated to offer you an experience that is as delicious as it is unforgettable.

Our Event Services



Our team will support you every step of the way as you plan your event.

Whether it's a welcome dinner, a buffet lunch, a cocktail reception, a reception with drinks, a sit-down dinner or a Sunday brunch, every detail is taken into account to make your event a truly special occasion.

1. initial contact

Once we have confirmed our availability, we will gather the key details: the venue and facilities, the types of meals required, any dietary requirements or intolerances, as well as your preferences and any special requests.

2. bespoke quotes

We are offering you a flexible menu suggestion. This will then be tailored to your requirements and expectations. We will contact the tableware hire company to let them know what we need for the reception.

3. Tasting

On request, we can visit your home to offer you a tasting of the various dishes we will be serving at your reception.

4. Validation

To confirm your booking, we require a deposit of 30 % of the total amount.

5. Personalisation & Organisation

This is where our maître d'hôtel comes in. Event planning, bars, setting up the reception venue, each guest's specific dietary requirements, the seating plan – everything is carefully thought through and noted down to ensure the reception is perfect.

6. The Big Day

Our team arrives on site early. The venue will already have been surveyed or will be familiar to us. We set up the reception area. After the meal, the areas used will be cleaned and the crockery carefully packed away in crates. Payment is due either before the event or on the wedding day.

Appetiser platter

€6 per item per guest (3 pieces per person)

For a cocktail reception, we recommend between 5 and 7 different items (including platted dishes and mixed tasting stations).

So-called 'platter' dishes are appetisers prepared in the kitchen and arranged on a platter, as the name suggests. Our waiters circulate amongst the guests to serve them and explain in detail what each dish consists of.

Tuna from our coasts (+€1)

Served on a rich langoustine bisque, semi-cooked tuna from the Capbreton fish market. Candied lemon gel, polenta crisps with capers.

Beetroot Delight (VG)

Haselback-style roasted beetroot with rosemary and olive oil, served on hazelnut crackers. Fresh smoked goat's cheese.

Macarons & foie gras (+€1)

Macarons, foie gras from the South-West, cider jelly.

Chicken & Korma (VG)

Served in a pani puri, with an Indian korma sauce made with cashews. Sous-vide cooked chicken, pickles and coriander. (Homemade paneer for the VG version).

Assortment of maki rolls (VG version)

Dried and smoked mackerel from the Capbreton fish market, nectarine, glazed carrot. Avocado, coconut, lime and coriander cream.



A Taste of Provence

Served on a financier with hints of oregano and rosemary, rocket pesto, gazpacho spherification and finely diced cucumber.

Chorizo & piquillo peppers

Served on a Parmigiano Reggiano base, with chorizo jelly and piquillo peppers. Tarragon.

Trout and peas

Creamy peas and horseradish, trout gravlax and miso polenta crisps.

Beef and muhammara

The chef's beef cécina, served with a gently spicy muhammara sauce made with peppers and Soustons peanuts. Oyster jelly.

Aubergine bites with Parmesan (VG)

Bite-sized aubergine alla Parmigiana. Skyr and lime zest.



Canapé-making workshops



€7 per workshop per guest (2 pieces per person)

The 'Ateliers' are stands set up directly at the reception venue. A chef prepares the canapés in front of the guests. This allows them to enjoy the entertainment and help themselves as they please, which adds a fun element to the reception.



Melon & Serrano Workshop

Served with ricotta with Timut pepper, melon and lemon sorbet, 20-month-aged Serrano ham and olive crisps.

(Yakitori) Yakitori Workshop

Marinated poultry skewers from the South-West. Yakitori sauce.

Taco workshop

In his blue corn tacos: diced avocado, nectarine, tomato and feta. Pulled pork and a creamy lemongrass tahini sauce. Jalapeños and coriander...

Foie gras workshop (+€2)

FrBrioche with beetroot and port, semi-cured foie gras and miso hazelnut praline. Sage.

Oyster Workshop

Oysters from the Île d'Oléron. You can enjoy them with a gin, hibiscus and cane sugar sauce, or a beef jus with yuzu and star anise.

(にぎり) Nigiri Workshop (+€5)

Vinegared rice, bluefin tuna from the Capbreton fish market, fresh wasabi and chestnut blossom gel.



Table service



Starter/main course/cheese/dessert: €60 per person
Main course/cheese/dessert: €46
Wedding cake: +€2 per person

Whether you'd prefer a cake buffet, petits fours or a tiered wedding cake, we'll put you in touch with our partner confectioners.

Starters



Octopus carpaccio

Octopus from the Capbreton fish market, cooked sous-vide and then thinly sliced. Warm Parmigiano Reggiano foam, lime spherification and wakame seaweed tsukadani.

Beef rolled like a maki

Rolled beef shoulder, like a maki roll, with horseradish-infused pea purée and peanuts. Rocket and Parmigiano. A full-bodied beef jus with star anise and yuzu.



Crab & pork

Crab meat, nectarine or apple (depending on the season), coriander, roasted hazelnuts. Leche del tigré with lime and pork jus. Potato espuma and crab butter. Serrano ham crisps.

The perfect egg and a pea

Egg poached at 64 degrees on a bed of creamy peas with horseradish. Mint emulsion, pea crisps with Espelette chilli and pickles.

Main courses

The Lull

Seasonal fish, served on a celery risotto with candied lemon. Creamy sweet potato and lime purée. Braised and roasted vegetables. Peas with candied lemon. Polenta crisps with capers.

Surf & Turf

Angus beef ribeye, served rare on a bed of langoustine bisque. Braised vegetables. Mashed potatoes with capers. Polenta crisps and lightly sweetened pistachios.

Poultry, mustard and rosemary

Poultry ballotine from the South-West in a hazelnut crust. Mustard and rosemary cream, seasonal vegetables and mashed potatoes.





Peking Duck, UMAMI-style

Duck breast from the South-West, glazed with flavours of coriander, cardamom, cumin, honey, cider vinegar and soya sauce. Sous-vide cooked. Creamy carrots with Chamoy sauce. Braised vegetables. Glaze reduction.

Aubergine mille-feuille with miso and sake (VG)

Aubergines confit with miso and sake, artichoke purée, seasonal vegetables. A full-bodied vegetable stock. Polenta crisps with capers.

(かくに) Tender Japanese-style pork belly

Pork belly braised for 10 hours, served with a creamy carrot purée and Chamoy sauce. Seasonal vegetables. Pork jus with sake. Melt-in-the-mouth pork rind...

Cheese

The cheese selection is made in consultation with the bride and groom, based on their tastes and preferences. Suggestions are provided by our cheesemonger at Fromages & Horizons (Seignosse).

We serve this with seasonal fruit and organic sourdough bread (La Grigne, Hossegor).



Dessert (served on a plate)

Apricot, lavender & rosemary

Chef's rosemary puff pastry, with a compote of honey-roasted apricots. Orange blossom ganache. Lavender ice cream. Lacto-fermented apricot and rosemary powder.

Chocolate, coriander, lime

Coriander-infused chocolate spoon. Lime madeleine, dark chocolate feuilletine with Espelette chilli. Pistachios.

Savarin, nectarine, Timut

Savarin soaked in amaretto, stewed and fermented nectarines, vanilla ganache, white chocolate and Timut pepper.

Strawberries from Villenave Farm

Breton cake, vanilla and Tonka bean ganache, with a variety of strawberry flavours. Lemon gel. Basil & verbena.



Wedding cake

Raspberry, tarragon and white chocolate

Tarragon sponge cake, raspberry compote with pecans, vanilla ganache and white chocolate.

Strawberry plant

Strawberries with basil and verbena, white chocolate and vanilla ganache. Soaked sponge.

Tour'amisu

Served in a champagne glass, the famous tiramisu, Italy's iconic dessert. Arranged in a pyramid, like a champagne fountain.

Buffet service

1 tart, 1 tagine, 2 spreads or a salad, and 1 sweet dish: €30 per guest
2 tarts, 1 tagine, 2 spreads & a salad, 2 sweet dishes: €40 per guest

Our suggestions are by no means exhaustive.
Please do not hesitate to contact us to discuss
your preferences or more specific projects.



Sunshine salad (seasonal)

A base of buckwheat or bulgur wheat, sun-dried tomatoes, roasted pumpkin, peppers, rocket, nectarine, avocado, seeds, candied lemon and feta. Spinach shoots and mixed salad leaves. Hazelnut praline vinaigrette or raspberry vinegar.



Assortment of spreads (choose two spreads)

Vietnamese-style aubergine caviar, Lebanese hummus, tapenade, piperade-style creamy peppers, tarama, Indian-style squash tardinade, guacamole. Served with crackers and bread.



Savoury tarts

Goat's cheese and walnut quiche: Shortcrust pastry, eggs, cream, nutmeg, goat's cheese, walnuts and honey. Rocket.

Trout quiche: Shortcrust pastry, eggs, cream, nutmeg, smoked trout, candied lemon, pink peppercorns. Rocket.

Aubergine Tatin: Aubergines, tomato sauce, Parmigiano Reggiano, basil, puff pastry base.

Quiche Lorraine: Shortcrust pastry base, eggs, cream, nutmeg, smoked bacon and grated Emmental.



Tajines

Lamb tagine: red onions, carrots, potatoes, aubergines and courgettes. Apricots and lamb shoulder. Raz el Hanout.

Chicken tagine: red onions, carrots, potatoes, aubergines and courgettes; raisins with turmeric and honey; chicken from the south-west; Raz el Hanout.

Kefta tagine: red onions, garlic, spiced beef meatballs, candied lemon. Raz el Hanout, coriander and harissa tomato sauce.

Vegetable tagine: red onions, carrots, potatoes, aubergines and courgettes. Olives, candied lemon. Raz el Hanout.

Desserts

Baked raspberry and white chocolate cheesecake

Cookies

Lemon cake

Tiramisu



Brunch

2 sweet and 2 savoury dishes + coffee, tea and flavoured waters: €27 per guest

3 savoury and 3 sweet treats + coffee, tea and flavoured waters: €35 per guest

5 savoury and 3 sweet treats + coffee, tea and flavoured waters: €41 per guest



Tomatoes and feta

Brunoise of tomatoes, nectarines and avocado, served with feta croutons.

Egg workshop

Soft-boiled, hard-boiled, scrambled or fried eggs...

Oyster Workshop

Oysters from the Île d'Oléron. You can enjoy them with a gin, hibiscus and cane sugar sauce, or a beef jus with yuzu and star anise.



BUN CHA in brioche

Barbecued pork belly, marinated in caramel and nuoc mam. Served in a toasted brioche bun, accompanied by coleslaw, red onion pickles and lime-flavoured skyr.

Trout gravlax

On a small bagel: trout gravlax with lacto-fermented cherries, pink peppercorns and dill. Hollandaise sauce, avocado and seasonal herbs.

Cheese/Serrano

Assortment of cheese and Serrano ham

Flavoured waters, tea & coffee

The brunch menu also includes coffee, tea, hibiscus and mint bissap, and lemon water. (Included in the price)



Crêpe workshop

Breton crêpes, served with jam, lemon and sugar, or a spread.

Seasonal tartlet

On her tartlet: white chocolate ganache and tonka bean. Depending on the season: strawberry and basil, apricot and rosemary, smoked pear, or apple and salted caramel.



Pastries

Each guest will be served a chocolatine and a croissant.

Assortment of fruit

Seasonal selection

Cookies

Cookies that are crispy on the outside and still melt-in-the-mouth on the inside. Chocolate chips.

Lemon cake

A traditional lemon cake, soaked in its own sweet lemon syrup.

Prices

Pricing and staff

These prices are inclusive of VAT; they do not include staff: our experienced waiters and chefs will serve drinks (provided by you) and food throughout the reception. Their services are charged on a bespoke basis, according to your requirements.

Tailored rates

Every event is unique; prices are set on a case-by-case basis according to your preferences and expectations.

Additional services

We offer customisable options such as table arrangements, an afternoon or evening bar, a snack stand, as well as many other customisable options to make your event truly exceptional.





Children's menu

For children under 12

Main course / dessert:
€18 per child

If you have any specific enquiries, please contact us directly



Our Philosophy

At Umami Chef Privé, we prioritise seasonal produce sourced from local producers. Our vegetables are grown using sustainable or organic farming methods, and our seafood comes mainly from the Capbreton or Saint-Jean-de-Luz fish markets.

Our idea is simple: to live and eat in tune with the seasons, to make the most of what nature provides, and to celebrate produce that is sometimes forgotten or overlooked.

After more than 15 years of travelling to discover cuisines from around the world, the chef and his team have created a modern, vibrant, colourful and umami-rich fusion, where every dish tells a story and celebrates the richness of flavours.



Contact Us

We are available every day, from 9.00 am to 6.00 pm, by telephone or WhatsApp, to discuss your project, answer your questions and advise you on organising your event.





You can also contact us by email or via Instagram.

Whichever method you choose, we are committed to replying promptly and supporting you every step of the way to ensure your event is a unique and memorable occasion.

Bespoke quotes – response within 48 hours.
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