



ROMAIN ANTOINE
NEW EXECUTIVE CHEF

R. Antoine





CHÂTEAU SAINT-MARTIN & SPA WELCOMES ROMAIN ANTOINE AS EXECUTIVE CHEF

Vence, March 2026

Château Saint-Martin & Spa, , iconic property belonging to Oetker Hotels, is delighted to announce the appointment of its new Executive Chef, Romain Antoine.

Coinciding with the estate's reopening on May 1st , the talented 35-year-old chef will take the helm of the Château Saint-Martin & Spa's culinary brigades, following his acclaimed leadership of the teams at L'Apogée Courchevel during this past winter season.

Leading a team of around thirty collaborators, he aims to instill a culture that is both exacting and deeply human. His ambition is to cultivate a supportive working environment where excellence emerges naturally, offering guests an experience that harmoniously blends well-being, conviviality, and haute gastronomy.

By joining this iconic property perched above Vence, the chef reaffirms a passion born at the heart of the family home. Inspired from an early age by a mother who loved bringing loved ones together around homemade dishes, he learned to view cuisine as a true language of sharing, an art of hospitality in which every detail is thoughtfully crafted to delight.

For Romain Antoine, cooking is above all an act of gathering: creating moments of happiness, awakening the senses, and offering Palace guests an exceptional gastronomic interlude imbued with emotion and authenticity.



BETWEEN EXACTING STANDARDS AND PASSION, A CONFIDENT CULINARY SIGNATURE

Native of the region, Romain Antoine trained at the École Paul Augier, where he forged the foundations of the culinary excellence that defines his career today.

Guided by a deep attachment to his native terroir and its exceptional produce, he shaped his culinary identity in the heart of the Côte d'Azur.

From the sun-drenched terraces of La Villa Archange in Cannes, where he worked under Michelin-starred chef Bruno Oger from 2011 to 2013, to the kitchens of the prestigious Paloma in Mougins—where he served for seven years, first as Sous-Chef and later as Head Chef in 2016, the year the restaurant was awarded two Michelin stars, his journey reflects a steadfast commitment to excellence and precision.

Driven by a desire to explore a wide spectrum of culinary expressions, Romain Antoine chose to further his career within the luxury hospitality sector. He is particularly drawn to the richness of this universe, which allows him to fully express his creativity, notably within the summer restaurant L'Oliveraie and the gastronomic restaurant Le Saint-Martin.

This diversity—culinary, technical, and aesthetic alike—continues to fuel his professional fulfillment and constantly stimulates his creative vision.





A UNIQUE SAVOIR-FAIRE BALANCING TRADITION AND REINVENTION

Romain Antoine cultivates a refined culinary style, entirely devoted to the purity of flavor and the integrity of ingredients. Driven by a deep respect for exceptional produce, he places local artisans and growers at the heart of his approach, fostering trusted relationships that ensure both quality and authenticity.

Cooking for Romain is above all a vehicle of of emotion and memory. Its meaning is rooted in childhood recollections, awakened by honest, flavorful products treated with the utmost respect. Inspired by traditional French gastronomy, he seeks to rediscover its original expressions while subtly reinterpreting them, bringing a personal signature through meticulous aesthetic work where elegance and refinement elevate each plate.

“My cuisine is guided by my memories. By working with authentic, characterful ingredients, I strive to rediscover the flavors that left a lasting impression on me, while offering them a more elegant and contemporary personal interpretation,” comments Romain Antoine.

Today, enriched by the breadth of his experience and energized by youthful momentum, he places his talent and vision at the service of the Château Saint-Martin & Spa, with the ambition of showcasing a cuisine poised between reinvention and tradition, in perfect harmony with the spirit of the property.

From its reopening on May 1 for the 2026 season, Château Saint-Martin & Spa invites guests to discover the chef’s bold and distinctive culinary creations, conceived as true gastronomic experiences that perpetuate the establishment’s tradition of excellence.

PRACTICAL INFORMATION

Menu available on the Château Saint-Martin & Spa website
www.oetkerhotels.com/hotels/chateau-saint-martin/restaurants-bars/

Le Saint-Martin restaurant is open from May 1 to October 11, 2026 for lunch from 12:00 p.m. to 2:00 p.m. (only when L'Oliveraie restaurant is closed) and dinner from 7:30 p.m. to 10:00 p.m.

L'Oliveraie restaurant is open from May 31 to August 31, 2026, for lunch from 12:00 p.m. to 3:00 p.m. and dinner from 7:15 p.m. to 9:00 p.m., Friday through Sunday only.

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