

La
F r e n c h T o u c h
T o k y o



Cradled in the refined world of French Gastronomy, lapped at the service of the greatest public figures, politicians and people, Sébastien Martin and his team place at your service their unique French culinary expertise drawn from their experience with the greatest chefs.

Organization of professional events, personal pleasure, or for consultation, "La French Touch" will meet your needs.

*All you have to do is . . .
So let us do it!*

Sébastien Martin & François Audrin

Through great teamwork and technique, Sébastien and François aim for a **modern** version of refined classic **French cuisine** tinted with **Japanese influences**, to reveal and enhance the delicate flavors of each product they work with. Constantly seeking perfection, the duo offers a taste of French **excellence**, sparing no details.



Sébastien Martin



Born in Brittany, Sébastien has studied at the best restaurants in France (Ladurée), Italy (G. Marchesi **), and Japan (J. Robuchon **). Arriving in Tokyo in 2002, his career leads him to undertake the direction of the kitchens of the French Embassy in Japan where he officiates since 2004.

After more than 10 years in the service of public and private personalities from around the world and with a keen knowledge of Japanese products, Sébastien is awarded the Order of **French Agricultural Merit in 2013**.

Sébastien is now one of the most influential French chefs in Japan.

In 2017, with the unconditional support of his counterpart and friend François Audrin, he decides to create "La French Touch".

François Audrin

Hailing from the same French region, and with an equally strong commitment to excellence, François has also been able to prove himself in some of the greatest restaurant in France and abroad.

The "Chabichou" ** in Courchevel, "The Waterside Inn" *** in London or "Don Alphonso" ** in Italy allowed him at the age of just 24 to take charge of the **most prestigious Mega Yacht of the world** the "Christina Onassis" for five years.

Founding President of the International Union of the Ambassador's Chefs, François served several years as chef of the Ambassador at the Embassy of the European Commission in Tokyo.

Today, fully committed to this project, the idea is simple: Meet the growing demand of a clientele in search of excellence.



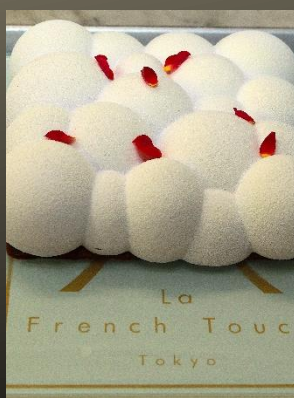
Taylor-made events

"La French Touch"
offers you events from
small private party to
large gala night.
Gourmet dinner, or
buffet.
With friends or
colleagues.
Chic reception for your
company or intimate
barbeque on the edge
of your pool for a team-
building session. We will
create a **personalized
offer** tailored-made to
match your needs.

Closely linked with
the best service
providers in Tokyo,
we are abler to offer
you, based on your
wishes, personal
services such as
lighting atmosphere,
entertainment or
unique furnishing.

Our creed:

Perfection, for your satisfaction.



From « catering service » to Food entertainment

Passion, passion for everything... Passion for products, passion for taste, passion for work well done, passion for show.

Sébastien Martin,
Executive Chef and
founder of

"La French Touch",
accompanied by his
partners, offers an
inventive and original
cuisine based on their
experience among the
greatest names in world
gastronomy.

This French gastronomic
experience combined with
a cutting-edge knowledge
of Japanese cuisine and its
products gave birth to an
exceptional cuisine.

Today they have
reinvented the traditional
catering service into a new
era of
food entertainment.

From passion... exception is born.



A dedicated consulting service

From the creation of recipes for major industrial food brands to the culinary consulting associated, or not, with an audit, "La French Touch" supports companies in the **development** or re-positioning of their products.

- *Culinary inventory and definition of your identity*
- *Brand partnership*
- *Culinary creation and implementation of recipes*
- *Training*
- *Quality Control*





The team

A great job cannot be done without a great team. La French touch is supported by an international multilingual team not only very friendly but highly skilled as well !

Kawai

The dreamed sous chef. With more than 15 years experiences in French Cuisine and working hand to hand with Sebastien, Kawai is the pillar of the team.



Kodak

Trained as a chef, Kodak decided a few years ago, supported by his vast business network, to be the voice that chefs need. Young, dynamic, and fluent in English and Japanese, Kodak is just the PR Pointman for our team.



Rie

Trained at the Embassy of France and in France at Aix En Provence, she is now a Pastry Chef at "Michel trois gros" restaurant **. Rie is a hard-worker, always coming up with a new surprise!





Samuel:

Former chef of the Belgian Embassy and famous winner of the French cooking contest "Iron Chef", he is always going for new challenging ideas!

Ryo:

Chef of the Austrian Embassy, trained in Italy and France for many years, Ryo knows everything about Japanese and European Cuisine!



Etienne:

Chef of the Spanish Ambassador for the last 15 years, Etienne is always there when we need him.

Meimu

After 10 years practicing her pastry skills in France for the best restaurants of Paris, Meimu now produces most of our deserts.



La French Touch



4-11-62 Minami Azabu

〒106-0047, Minato-Ku

Tokyo



080-4066-1782



contact@la-frenchtouch.com



www.la-frenchtouch.com



