



Executive Chef Muse Hotel St Tropez, Nicolas Le Toumelin

Born in 1978 in Perros Guirec, a tiny fishing village in Brittany, Nicolas Le Toumelin has always been passionate about food. By 18, Le Toumelin was in London seconded to restaurant ONE-O-ONE which was awarded London's best seafood restaurant in a row in the Sheraton Park Tower in Knightsbridge, working with world-renowned chef Pascal Proyart.

Seeking inspiration from other corners of the world, Le Toumelin accepted the position of head chef of the Mediterranean-inspired restaurant (one of 40) at the Madinat Jumeirah resort in Dubai. It was during this time that Le Toumelin really mastered the use of spices in cooking giving his dishes an exotic twist.

A chance meeting with Adrian Jossa (Muse Co-founder) in Dubai brought Le Toumelin home to Muse. Being the executive chef of Muse which encompasses the very essence of French hospitality – chic, luxe and simplicity, and working with Chef Clement Bruno - undoubtedly the world's best truffle chef, couldn't have come at a better time for Le Toumelin.

The dedicated Le Toumelin's inspiration for M Restaurant is to work with the finest local produce and it in the simplest way possible to truly maximize flavour, often tracking down the best (sometimes the smallest) producers in Provence for his herbs, olive oil, cheeses and honey amongst other food. A wide selection of these (like lavender, acacia and forest honey etc) will be on offer at M Restaurant!