



CHEF AURÉLIEN LEGEAY

Born in the town of Angers in the Loire Valley of France, Chef Legeay has 15 years of professional experience in French cuisine. He began his studies in biology and geography, however, influenced by his grandparents who owned large gardens and a butcher shop, he always possessed a greater interest in the culinary world.

His studies were carried out alongside some of the best chefs in the world, including Maîtres Cuisiniers de France. Throughout his career, he has worked in prominent restaurants and hotels, such as Domaine du Mont d'Arboism Relais et Châteaux in Megève, France; Bistrot Bourgogne in Mexico City; La Gloutonnerie in Miami, Florida; Bistro Voltaire in Chicago; and Pitchoun Bakery in Los Angeles.

After serving as Chef de Cuisine of restaurant Piaf at Grand Velas Riviera Maya Resort from 2008 to

2011, he has now returned to the company as Executive Chef of restaurant Piaf at sister property Grand Velas Los Cabos.

In every dish, Legeay offers his diners an interesting fusion between the traditional flavors of the classic French bistro and preparation using the most modern culinary techniques.



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