

Rui Martins^(FR)

Cuisin'Arts & Management, Paris

June 25th



Rui Martins is a Luso-French, born in Cholet, on May 1st, 1977, whose passion for cooking was revealed from an early age. He graduated in Culinary Arts at CFA ST Michel Mont Mercure School. Between 1994 and 1996 Rui Martins worked at the restaurant "Le Belvedere Cholet" (1 Michelin star), initiating a process of great learning and technical developments.

He decided then to continue his learning process in Paris, and joined the team of the prestigious restaurant "La Maison du Danemark" (1 Michelin star) in Champs Elysees, where he remained until 1999. He went on to work at the restaurant "Les Olivades", with Chef Flora Mikula, and afterwards worked at "Hotel Le Parc" with Chef Pascal Bardet, Group Alain Ducasse.

Between 2002 and 2004 Rui Martins travelled to the island of Madeira, Portugal, where he worked for two years with Chef Benoit Sinthon, the only Michelin star chef on the island. During the following years he worked in the South of France, and Australia, and in the meantime returned to work with Chef Pascal Bardet at the "Restaurant Bar et de Boeuf" (1 Michelin star), in Monaco. He was Executive Chef at the restaurant "Spoon", Paris, in Hotel Marignan, Group Alain Ducasse, between 2009 and 2011.

He visited the Azores in 2001 and 2012 for workshops at EFTH organized by the prestigious "Ducasse Education". Currently he is the owner of the company "Cuisin'Arts & Management", and continues his collaboration with "Ducasse Education".