



Floryval Personal Chef

What's for dinner? What is your goal as a personal chef and what are the 2 most important points to discuss with a client?

'Our goal is to offer our clients an unforgettable experience in the intimacy of their own (rental) home. We offer a full service and take care of all tasks, including:

- grocery shopping for the best products
- preparing delicious meals on location
- setting the table

- serving food and beverages
- cleaning the kitchen area and leaving it tidy

The 2 most important points to discuss with a new client are:

1. Taking some time to get to know each other and listen to their wishes and expectations.
2. Discussing the menu options and any possible food restrictions.

We are always most pedantic when it comes to food restrictions like allergies and religious choices.'

Your dreams brought you, Florijn and Valérie - Floryval, to Mijas in 2018.

'Florijn: My dream and passion is to cook and plate food, developed during my business management degree. I graduated in 2016 as a head chef in Belgium.

Valérie: I left Belgium to work abroad. I have lived in Mallorca and Austria and worked as a hostess in many restaurants and bars.

We met in 2013 and have been inseparable ever since. In January 2018, we moved to the Costa del Sol and started Floryval Personal Chef Marbella.'

There are 5 different menu options.

'The 5 options are standard packages. We offer breakfast, barbecues, paella

menus, tapas menus and a selection of a la carte dishes. The standard packages are designed and based on fresh and popular products. Clients who don't want to spend time customizing their own menu, can easily select a standard package.'

How flexible or comprehensive are your catering services?

'We offer an exclusive villa service which can be as comprehensive as needed- one meal, one day or for an entire holiday. There is no need to worry about cooking, cleaning and spending hours in the kitchen.

We are also happy to receive last minute requests, as long as we can ensure the quality and high standard of our services.'



Is it possible to have a personalised menu for all types of international tastes? What about themed events?

'We can literally provide any cuisine and can be as diverse as people like. We can organise a themed event. We can provide tents, furniture, singers, bands, special acts etc... all to make an event perfect and unforgettable!

We will take special care of children by preparing tasty meals that even the pickiest children would not be able to resist.'

How does your shopping service work?

'We email the client the shopping list in advance, they choose and add the items they want and we make sure their fridge and cupboards are fully

supplied when they arrive at their holiday destination. We can also take care of their daily shopping during the rest of their stay.'

Breakfast choices are continental or a luxury breakfast menu. What might be included for breakfast or a lazy brunch?

- fresh orange juice
- croissants
- loads of fresh fruits
- cold platters
- eggs in all varieties etc...

'With the luxury package there are extras, such as:'

- Champagne
- chocolate dipped strawberries
- smoked salmon and much more....

Is it possible for groups to request a BBQ for their family and guests?

'Florijn: I love to select the best pieces of meat, marinate them and grill them in front of our clients. I believe BBQs bring people together, especially on a hot day with a cold beer! Who would say no to that?'

What about your paellas?

'People who are travelling to Spain, obviously want to experience some of the typical dishes this beautiful country has to offer. Being a chef who moved to Spain, I felt it was only logical to immerse myself into the local cuisine and specialties. I remember the first months after our move in 2018 as if it was yesterday. We tried many dishes at even more different restaurants, bars and chiringuitos, to get a good understanding about the ingredients and flavours. I also prepared several typical Spanish dishes, together with an elderly woman who is living in our neighbourhood. I can guarantee that there's no better way to learn.

We take great pride in our paellas. We prepare them all from scratch, on site, in front of the clients, whether it's a small group or a hundred people. We offer a seafood paella with the best delicacies the Mediterranean has to offer, a mixed paella with seafood and meat or a meat only paella.



www.floryvalpersonalchef.com | info@floryvalpersonalchef.com

Facebook: Floryval Personal Chef, Kroket

Instagram: Floryval Personal Chef Marbella

Tel: 0034 652 090 111 | 0032 473 37 97 37

Florijn Henau | Valérie Willems



People who really want to spoil themselves choose our luxury paella with lobster, carabineros and more exclusive seafood!

What tapas can you provide?

‘We offer Spanish or international tapas, and luxury tapas which are more fine dining style. An extensive tapas lunch with friends and family might go on all afternoon, paired with lovely Spanish wines selected by our sommelier. A few quick, classic Spanish tapas include patatas bravas, gazpacho, tortilla, grilled chorizo and a fine selection of Spanish meats and cheeses.

We have brought more than one group back to life with a healthy lunch or some hangover killing burgers for the daredevils!

Your specialities include traditional handmade croquettes.

‘Croquettes are a popular snack in Belgium and Spain. We love mixing

them into our tapas menus but people can also order them (deep frozen) the whole year around. We offer well known flavours like the classic Spanish jamón or new flavours we have developed, like tikka masala and paella. A lot of our Belgian and Dutch clients, living on the Costa del Sol, like to order our homemade croquettes, with Belgian/Dutch North sea shrimps, cheese, vol-au-vents or Flemish stew.’

Has your clientele included any celebrities or well known people? Spill the beans!

‘Marbella attracts the rich and famous from all over the world. It’s a very important part of the job to respect a client’s privacy but some clients are happy to share their experiences and have their picture taken with us:

- Anthony Joshua (Super heavy weight boxing world champion x 2 and gold medal Olympian)
- Manchester United and Chelsea

footballers (Tammy Abraham, Axel Tuanzebe, Kurt Zouma and many more....)

- BBC presenter and former English football player, Jermaine Jenas.
- Christof, the famous Belgian singer and Klubbb3 member

We also serve a lot of clients who have their second home in/around Marbella.’

You speak many languages - English, Spanish, Dutch, German and French.

How much does this help you?

‘This helps a lot. We feel that it’s really important to communicate as clearly as possible. During the Spanish lockdown, Valérie has started to learn Swedish as we serve quite a lot of Swedish clients.’

Do you feel there will be a surge for more personal catering once the crisis is over as people relish being able to kick back and enjoy themselves again?

‘At this moment we think it’s too early to predict the outcome but we are confident that people will be in desperate need of a relaxing holiday and some full service hospitality. As soon as this day arrives, Floryval will be ready to serve them!’

