Born in 1955, Tony Lestienne, the head chef at La Matelote, stood out from the rest at an early age due to his dislike of school. His aversion to rules, his snappy comebacks and his inability to focus resulted in him spending more time in the school's halls than in the classroom. His solitary strolls sometimes led him to the kitchen, and so at the age of 13, he realised that the kitchen was more than just a passion, it was his reason to live. This led to his decision to enrol in a hotel management school.

This allowed him to acquire the skills of his trade, through specific training in each area in order to achieve total mastery. His goal was specific: to get settled and open his own restaurant. In the meantime, he travelled to Spain in order to discover the various facets of Mediterranean cuisine, the "plancha", olive oils and herbs. When he returned to his home region, the grand opening of an ambitious restaurant provided him with the opportunity to become their assistant chef. From then on out, he came to enjoy taking on new responsibilities.

Driven by a desire to work in Paris, where the culinary "cream of the crop" are all based, he became line cook at the Nicolas restaurant (on rue de la Fidélité), and then at the Lamazère restaurant, king of truffles and foie gras (on rue de Ponthieu).

Back in his region, while searching for a place where he could establish himself, he once again became head chef in Berck-sur-Mer before he eventually found the ideal location in winter 1978.

After much effort and personal sacrifice, La Matelote opened its doors in April 1979. By March 1982, Tony Lestienne was awarded his first Michelin star in addition to other awards in various gastronomic guides. Since then, the head chef's creativity, innovations and entrepreneurial spirit are demonstrated on a daily basis.

In 1991, Tony Lestienne achieved the impressive feat of launching the Nausicaa restaurant, a large brewery overlooking the sea where clients can enjoy seafood, mussels and turbot.

In 1999, the old 1930s house next to the La Matelote restaurant was transformed into a hotel with refined and opulent rooms that combine both luxury and comfort.

Today - and in the future - quality and creativity will remain Tony Lestienne and his dynamic team's watchwords.

Their objective is a simple one: to welcome and serve you soon!