

# Romain Avril



FB: romainavrilchef Instagram: @chefromainavril  
YouTube: RomainAvril TikTok: @frenchycooks

## *Bio*

Born in Paris, France in 1985, Chef Romain Avril discovered his passion for cooking at the early age of thirteen. By seventeen, he was working at a 1 Michelin Star restaurant in Brittany (France). He obtained his bachelor's degree in French and Chinese gastronomy in his native land of France, while concurrently working at 1 and 2-star Michelin restaurants as well as Relais et Chateaux venues.



At 21, Avril moved to London and began cooking at The Greenhouse in Mayfair. It was at this 2 Michelin Star restaurant that Avril had the opportunity to try his culinary hand at feeding important UK politicians, as well as well-known celebrities.

It was in England that Avril began moving away from his classic French training and towards fusion and molecular gastronomy. In 2010, Avril decided to move to Canada; a country he had briefly visited when a teenager and vowed to come back to.

He started as a Sous Chef at Colborne Lane Restaurant in Toronto, then moved on to open Origin North Restaurant and Bar as the Chef De Cuisine.

Finally, he achieved Executive Chef status at the renowned La Société Bistro. He then took on the big project of opening Lavelle restaurant as well as Goldie Bar.

His latest project was opening Neruda, in the Beaches area of Toronto.

In 2017 Chef Romain created his own company "Romain Avril Inc" and is currently working on opening his first restaurant. Avril has launched a YouTube channel and a podcast and is soon to launch his vegan cookbook.

Romain is fully bi-lingual, in fact, English is his second language. He approaches everything he does with a quick wit, a charming smile and an infectious laugh. He is truly delightful to learn from and loves helping to educate food fanatics of any level.



## *Work with Romain*

His services include but are not limited to:

Spokesperson & Brand Ambassador Work \* Branded  
TV and Radio Segments \* Online Cooking Classes \* Recipe  
Development \* Catering

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For more information or to book Romain  
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