



Robin Legay

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I thrive in dynamic environments, consistently stepping out of comfort zones to embrace new challenges and drive exceptional guest satisfaction while maximizing revenue.

I demonstrate strong leadership and team support skills, effectively overseeing large teams in high-volume, five-star settings.

I am committed to fostering a positive work environment and enhancing customer experiences through meticulous attention to detail and a passion for hospitality.

Education

MBA in International Hospitality

Management, Vatel, 2018

MBA in Wine and Spirits Management,
Vatel 2018

WSET level 2, 2017

Bachelor's in hospitality, Vatel 2016

Professional skills

Coaching and running a restaurant

Inventory management

P&L management

Wine list management

POS systems management

Interpersonal skills

Guest relationship

Conflicts resolution

Languages

French: native

English: fluent

Spanish: beginner

General Manager

March 2025 - November 2025

Hôtel de la Plage, Lège Cap Ferret, France

Family-owned boutique hotel with 12 rooms and a 150 seats restaurant in the heart of a classified oyster-farming village.

Fully in charge of the hotel I was overseeing all restaurant operations and giving support to the front office manager.

In charge of P&L monitoring as well as budget analysis and forecasting, I optimized beverages ratio at 17%, increased average spend by customer by 10% and maintained food ratio under 30%

I created and implemented SOPs for restaurant FOH

I coached and led managers through FOH and BOH; 2 restaurants manager, 1 chef and his assistant, and 1 front office manager

Assistant General Manager.

June 2021 - November 2024

Hôtel La Co(o)rniche 5*, Pyla Sur Mer, France

Luxurious 5 stars hotel overlooking Arcachon bay and Dune du Pyla, with 29 rooms and a 420 seats restaurant, serving on average 1000 covers per day

I recruited, trained and managed a 65 staff members FOH team.

While managing services up to 600 guests, I was greeting guests, overlooking bookings, ensuring good application of our standards, operating the POS and creating the daily, weekly and monthly roadmap according to BEO and rooms reports.

With meticulous upselling techniques and trainings, the customer average spent went up by 18%

Assistant Restaurant Manager

July 2020 - September 2020

Four Seasons Hotel 5*, Megève, France

I was being trained to take a restaurant manager position at Kaito restaurant for the 20-21 winter season.

In charge of the morning shift at Les Chalets du Mont d'Arbois, overseeing breakfast, in room dining, bar and pool as well as the restaurant.

Head Waiter

from 2013 to 2020

Four Seasons Hotel 5*, Megève, France

Four Seasons Resort 5*, Bora Bora, French Polynesia

Cheval Blanc 5* Palace, St Barth, French West Indies

Through plenty of different settings and concepts I learned and handed over all the necessary pillars of hospitality.