



Lion Moon Bruno

Vitello Tonnato | Pâté de Foie Gras | Sourdough | Lamb Trilogie | Parmesan Tortellini



Date of Birth: 27.01.2001
Nationality: German
Based In: Cogolin, FR
Phone number: +330691852627
E-mail: lionbruno@icloud.com
Visas: Green Card in progress
Driving license: -
Status: Married (Thula Moon Bruno)

Visible tattoos: Small on Forearms, Both Pointer
Non-smoker
Instagram: [lionsrestaurant, rc_cuisine](#)
Languages: German - Mother Tongue
English - Fluent
Italian - Fluent
French - Basics

PROFILE

Self-employed chef and former **restaurant owner** with 5+ years' experience, specializing in Mediterranean (French & Italian), German, Swiss, sushi & tapas. My **Sourdough** is always traveling with me, same as my Pasta recipes. Strong **kitchen management**, allergy-aware, and currently studying to become a **sommelier**. Entering the yachting world with the goal of **becoming Head Chef**.
—driven by a love for **meaningful**, story-driven **cuisine**.

CERTIFICATES & EDUCATION

- STCW expiring 01.03.2030 (PST, PSSR, EFA, PDSD, FPFF)
- ENG1 expiring 16.12.2026
- RYA PWC Jet Ski/ RYA Powerboat Level II
- SAMSA VHF Radio
- PADI Open Water (Scuba Diving)
- Food and Hygiene Level II
- AEC1
- Personal Trainer License (in progress)
- High School in Economics
- CTH Level 2 (Basic Certificate Cuisine)
- IAMI Guest Introduction to Chef
- IAMI Guest Chef Course
- IHK Sommelier (in progress)
- Intro Barista Course

YACHT EXPERIENCE

Daywork Chef S/Y Ma Mivata (17m), Cape Town - Waterfront, 18.03.2025
-Cooked a five course dinner for nine people including service



LAND EXPERIENCE

09/2022 - 12/2024 lions/ Stuttgart, DE Chef Patron 40 covers 2 Chefs

In 2022, I took over a restaurant in Stuttgart's most exclusive region, where my wife and I began working together. We crafted a unique concept blending refined casual dining with **five-course tasting** menus and wine pairings. The venue also hosted **private events** for up to 80 guests, including Varieté Dinner Shows.

07/2020 - 12/2022 Lion's Restaurant/ Stuttgart, DE Chef Patron 70 covers 4 Chefs

Took over my first restaurant during high school, as a **Chef Patron** with no formal training. Learned both culinary techniques and business management under the **mentorship** of N. Neidenbach. Transitioned the restaurant from a classic Italian concept to a German-Mediterranean fusion, expanding the guest experience. Led a team of four chefs, managing both kitchen operations and financial aspects. Overcame challenges of running a restaurant while balancing education, gaining valuable **leadership and adaptability** skills.

07/2018 - 07/2019 PowerPeople/ Stuttgart, DE Waiter 5-500 covers 1-30 Chefs

After school and on weekends, I worked as an **event waiter**, gaining experience in everything from VIP service at very exclusive events to tapping beer in a football stadium.

08/2014 - 07/2019 ...da noi due/ Stuttgart, DE Bartender/ Waiter 70 covers 4 Chefs

I started working at my **family's classic fine dining Italian restaurant** at the age of 13. While I primarily focused on front-of-house service, I also learned a great deal from the chefs in the kitchen over the years.

HOBBIES & INTERESTS

Wine Education | Sourdough | Flavor Balancing | Art of Boxing | Personal Training | Cycling | Traveling

REFERENCES

Norbert Neidenbach

A former Mövenpick Regional Director, responsible for 1,500 staff and multimillion-dollar revenues, was both my mentor and close friend. He guided me through my first two years, teaching me the fundamentals of kitchen operations and business.

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My Restaurants

Websites are down but Instagram should give an deep understanding of what I/ We did

@ [lionsrestaurant](#) @ [rc_cuisine](#)

Mario Bruno

Currently owner of a Restaurant in Stuttgart with his wife „da Mario&Schnecki“

<https://da-mario.metro.bar/?lang=en>





Exotic Tomato
Salad
Bread



Soupe à l'oignon
(Paul Bocuse)



Wagyu Tatar de Boeuf |
Beurre Noisette | Truffle |
Quail Egg



Minestrone | Parmesan
Tuile | Crispy Sage



Sourdough Bread



Sourdough Baguette



Brioche



Soda Bread | Focaccia |
Spelt Bread

Main Dishes



Mandala Ravioli |
Parmesan | Wild Broccoli



Tagliatelle Carbonara |
Guanciale | Pecorino



Crispy Sea Bream |
Chorizo à la Française



Duck Breast | Truffled
Mashed | Orange Jus

Dessert



Limoncello Pudding |
Lemon Curd | Tiramisu



Pain Perdu | Semifreddo
| Caramel



Café Gourmande



Chocolate Soufflé