

LA CARTE D'HIVER DE SEBASTIEN CHAMBRU  
Meilleur Ouvrier de France

« With this winter carte inspired by Mediterranean and Asia, I suggest you a journey of freshness and flavors.

All the Moulin de Mougins team joins me to wish you a pleasant and epicurean moment. »

Sébastien Chambru

LE GARDE MANGER

ZUCCHINI FLOWER

Roger Vergé's original recipe,  
stuffed with mushrooms and black truffle,  
wild mushroom butter sauce  
45€

TUNA

inversion of "vitello tonato"  
29€

SCALLOPS

studded with truffles,  
Jerusalem artichokes and Beaufort cheese  
41€

FOIE GRAS

from duck, in slice,  
pan-sautéed and served cold,  
gourd flavoured with anis and honey  
32€

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## LA MER

BLUE LOBSTER roasted, red wine sauce,  
vialone nano rice flavoured with old parmesan preserved  
53€

SCALLOPS in compression, and Wagyu beef ham,  
curly kale and Canadian truffle  
41€

COD Back studded with sea urchins,  
bean with the scent of the sea  
38€

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## LA FERME

BRESSE CHICKEN served in two ways,  
- The breast poached and roasted, clementine pulp  
- Preserved leg, French toast with potatoes milk  
(served for 2 people)  
90€

SUCKLING PIG roasted back on rind,  
cardoons tart with chestnut cream,  
fat juice  
45€

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## LA CHASSE

VENISON filet marinated with Chiloé pepper,  
red and yellow beetroot raviole, "Grand Veneur" sauce  
49€

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LES FROMAGES

15€

France counts more than 1000 varieties of cheeses which represent the diversity of our country and give its entire dimension to our civilization.

This wealth exists in no other country of the world.

Our "Maître Fromager" Cheeses Selection

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LES DOUCEURS

14€

« REGRESSION »

Nutella and banana millefeuille

PINEAPPLE

caramelized with browns sugars,  
litchi cream and chips of brioche

LEMON

in tart spirit,  
tarragon preserved

PROFITEROLES

mint-chocolate