

LE CHEF - SEBASTIEN CHAMBRU

I remember the first time when I saw Sébastien. I knew him a little of reputation, my friend, my «brother Paul Bocuse» had already spoken to me about him. I saw managing a humble young man with a big thirst to learn and especially to join the history of our Mill, to Denise and to me « tells Roger Vergé.

His course:

After years of training to the restaurant « Paul Bocuse », Sébastien Chambru joins Stéphane Gaborieau's team, MOF, into the Villa Florentine before starting an international career. He manages in particular the kitchens of « Twenty One » (restaurant of the hotel Hilton of Tokyo) 2 stars to the Guide Michelin. His experience in Japan led him to develop even more a culinary philosophy of the rigor, the work and the respect for the product

A vision which then echoes that of the Meilleur Ouvrier de France, title which he obtains from his return in Lyon during his first participation in the competition of collars blue, white, red, in 2007, extremely rare fact.

In Mars 2009, it integrates the kitchens of Le Moulin de Mougins, famous restaurant created by Roger Vergé himself MOF and studied trebling. Sébastien Chambru joins then in this excellent course by picking up a first star from his first year in Le Moulin de Mougins.

