




Le Moulin | de Mougins
The Culinary School

Sébastien CHAMBRU,
Meilleur Ouvrier de France 2007
(Best French Artisan)
Michelin Star



and all The Moulin de Mougins team
are glad to open you the doors of
their new Culinary School.

In the core of the Moulin de
Mougins tree-planted park and at a
foot distance of the kitchen garden,
this sun-kissed, uncluttered designed
and entirely new place appeals
enjoying a moment of warmth.





Le Moulin | de Mougins The Culinary School

Individual participative classes

Everybody puts on his apron!
Observe, listen to the Chef's advice,
and practise on your own counter!

The seminars of an approximate length of 2 hours are taught by the Chef in person. They offer you to learn « *how to fillet a fish* », how to cook perfectly a *risotto carnaroli*, to marry the products and flavours from each season...

End the seminar by a tasting of your meals and talk about your feelings!



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Seminars for business groups

Put on your Chef's hat!



Only dedicated to groups of more than 10 participants, those seminars are divided into different workshops: picking in the kitchen garden, selection of herbs from the garden, making of the recipes with the Chef in person...



Aprons, notebooks, counter and utensils : everything is ready to be used in order to make this seminar a delightful moment!

End this show by pleasing your taste buds and tasting the courses you have just prepared.




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Seminars for children

Your little rising Chefs will show all their talent and learn to cook pastries, candies and other confectioneries...



But also healthy and easy meals with ingredients among which some from our kitchen garden in order to accustom themself with wholesome food!

Tomato tartlet, nougat from the old days, sablés bretons...



Standing up in front of their counter, each kid gives a hand to the Chef!