


Le Moulin | de Mougins



MOUGINS - PROVENCE-ALPES-CÔTE D'AZUR - FRANCE

<http://www.moulindeougins.com>



CHÂTEAUX
& HÔTELS
COLLECTION

Hello!

Thank you for choosing to receive news and information on our establishment through the PDF Brochure service.

Through this service together we can help to protect the environment.

Our official website is regularly updated to enable you to make the most of the best offers and the best guaranteed rates available on the internet.

If you do not have access to the internet at work or at home, log on to our website access by mobile phone:

<http://mobile.mouлиндemougins.com>

See you soon,

LE MOULIN DE MOUGINS

WELCOME

Rare artistic and gastronomic address on the French Riviera

Near to the Croisette and Nice airport, down Mougins medieval village, this age-long mill full of history is an exceptional gastronomic and artistic address on the French Riviera.

In a captivating setting which opens onto the outside gardens and Provençal restanques, the works of some of the best contemporary artists meet the autographs of past and nowadays's celebrities.



News of the Moulin

7/7 OPENING !

The season arrived, we shall have the pleasure to welcome you from Monday noon to Sunday evening.

Profit to the opening of our terraces, and come to discover a place allying the charm of the old stone, in contrast with the originality of the playful and colored works of the artist Philippe Berry.

VERY SOON : COME TO DISCOVER OUR NEW SEASONAL MENU.

After a seasonal menu about spring vegetables, summer arrives with a flagship product: tomato! This fruit, king of the vegetables, has not finished to surprise you thanks to the different varieties selected by the Chef. Did you ever taste pineapple-tomato, black tomato from Crimée, tomato from the Andes or Roma tomato?

These original and quality products differ not only from its name but also from its taste, its size, its color or its origin. One of kind tomatoes that you will enjoy savouring through this menu in 5 courses;

75€/person

[See the menu](#)

Registrations and information : 04 93 75 78 24.

reservation@moulindeougins.com

BE OUR FAN ON FACEBOOK AND ENJOY EVERY WEEK A NEW RECIPE!





Name:
Moulin de Mougins
Status:
Prochain cours
Les macarons !
Laissez...
Fans:
774

Faites également la promotion de votre Page

<http://www.facebook.com/pages/Moulin-de-Mougins/101840526521122>

ROOMS AND SUITES

Rooms and Suites: ten and one nights...

Once upon a time, there was nine rooms in a "art and tech" spirit: "Miller", "Gold", "Movie theatre", "Zen", "Pad", "Butterfly", "Cube", "Water"...

Zen or playful, minimalist or ornamented, authentic or creative, but still unique, each room is thought in an original concept styled by its materials and design. Singular universes which bring you into a true "Fairy Tale".

> [Download our rooms descriptive \(PDF file - 529 Ko\)](#)

Free parking.

> [Book your room](#)



Rooms

- 6 rooms
- Rituals Cosmetics amenities
- Air conditioning
- TV satellite
- Direct-line phone
- High-speed internet access
- Wifi access
- Mini bar
- Hairdryer, bathrobes...
- * Courtesy tray

> [Book your room](#)

Suites

- 3 suites
- Rituals Cosmetics amenities
- Large balcony or garden apartment
- Air conditioning
- TV satellite
- Direct-line phoner
- High-speed internet access
- Free Wifi access
- Mini bar
- Hairdryer
- * Courtesy tray

> [Book your room](#)



CULINARY SCHOOL

Moulin's Culinary School

[Presentation of our Culinary School](#)

[Download the program from March to June 2012](#)

[Download the program from July to August 2012](#)

[Download the program of our Cheese & Wine Workshop](#)

ADULT CULINARY LESSONS :

Saturday, June 23rd from 10.00 to 12.00 : [The "cocktail dinatoire", recipes to keep slim!](#) "FULL"

Thursday, June 28th from 18.00 to 20.00 : [See bream papillote and vegetables Bayaldi](#) "FULL"

Saturday, June 30th from 10.00 to 12.00 : ["Strawberry cake"](#)

CULINARY SCHOOL RATES :

Adults : 80€ for 1 lesson - Subscription for 5 lessons : 350€

Prolong the pleasure staying for lunch with our special formula: culinary class+ business lunch (main course+dessert+ water/glass of wine/coffee) for 115€!

WINE & CHEESES CLASSES:

Come and discover our next Wine and Cheeses class on Friday, June 29th at 6.30pm !

Wine & Cheeses class 40€/pers.

WINE SCHOOL :

Please wait for our next wine class in September

INFORMATION

ecoledecuisine@moulindeougins.com
Tel. + 33 (0)4 93 75 78 24



RESTAURANT

La Carte

Journey which cannot be ignored by the Gourmets of the World, the restaurant and its Chef Sébastien Chambru, 2007 Best French Artisan, are welcoming you in order to discover the Provençal culinary tradition and reputation of the institution, where the fresh products from the local market are mixing in a subtle way with the oriental spiced flavours gathered by the Chef during his experiences abroad.

Download :

[New card of Sébastien Chambru](#)

Season menu: 75€

Practical information :

Dinner from 19:30 to 22:00

Restaurant open from Wednesday noon to Sunday evening included

Opening 7/7 June/July/August

> [Book your table](#)



Lunch at le Moulin

Every lunchtime, find the pleasures of a Gastronomic meal from 39€. Every week, the lunch menu is renewed according to the inspiration of the Chef.

Lunch from 12h30 to 2PM
Restaurant opened from Wednesday noon to Sunday evening included
Opening 7/7 July/August

Download: [The "Déjeuner au Moulin"](#)

Events menus

THE NEW SEASONAL MENU !

In the honor: the Tomato!

Unique tomatoes in their kind, that you will take pleasure to have a rough time during this menu in 5 services at 75€ per person.

Information and reservation on :

04.93.75.78.24

reservation@moulindeougins.com

[See the menu](#)



> [Book your table](#)



Chef's portrait

Sébastien Chambru will champion a high-levelled French Cuisine, faithful to the gastronomic tradition of the institution: a Mediterranean Cuisine, with a contribution coming from his experience at the International.

In November, 2010, he publishes "L'Ô à la bouche" in association with the photographer Matthieu Cellard. A work loan of poetry, dedicated to the sea and river products.

"L'Ô à la bouche" has just win the Best book price of the year in the "fish" category during the world Gourmand World Cookbook Awards finale, an international award which rewards an absolutely fabulous book of art and recipes !

"L'Ô à la bouche", in the Publishing of the Epure.

> [Discover our Chef : Sébastien CHAMBRU MOF 2007, download his biography \(Fichier.PDF - 196 Ko \)](#)

MEETINGS AND EVENTS

Exceptional place for personalized events

In a mythical place, between contemporary Art and Culinary Art, the Moulin de Mougins offers you a wide range of places for your personalized events from 15 to 230 participants.

> [Book your event](#)



The places

- The Moulin de Mougins suggests you its seminar room « Salle de la Bastide » which is able to welcome until 20 persons for your seminars, study days and professional meetings.
- You can also privatize the whole place: the nine rooms and the restaurant in order to plan weddings, cocktails and parties.
- You have the choice to privatize the terraces and the restaurant to plan cocktails, cultural exhibits, fashion shows, news conferences...and choosing for instance a thematic breakfast Menu personalized for the moment.

The quality of the organization will make your event a tremendous support for your business. Each detail will be taken into account in order to give features to your exhibit, seduce and convince your guests.

The facilities

Technical facilities on demand and on quote :

- Screen
- Videoprojector
- Paper board
- Bolc note
- free tasting water
- Free Wifi access



Offers Seminars & receptions

1/ Meeting day from 37€per person:

Morning Break / Lunch / Afternoon Break / meeting room rental

2/ Semi-residential seminar from 137€per person:

Morning Break / Lunch / Afternoon Break / meeting room rental / Single room rental / Breakfast

3/ Residential Seminar based on the Semi-residential seminar price + price of the dinner

Morning Break / Lunch / Afternoon Break / meeting room rental /Apéritif / Dinner / Single room rental / Breakfast

> [Book your event](#)

LOCATION AND ACCESS MAP

Location




Le Moulin de Mougins



Miles distance from the Moulin de Mougins to	
Sophia Antipolis	3.11
Cannes	3.79
Nice	18.64
Monte-Carlo (Monaco)	31.07
Marseille	86.99
Lyon	254.76
Genève (Suisse)	282.72
Rome (Italie)	450.49
Bordeaux	484.67
Strasbourg	520.71
Paris	559.85
Bruxelles (Belgique)	776.71
Madrid (Espagne)	798.46
Athènes (Grèce)	1595.06



Destination map

BY PLANE

At 15.53 miles from Nice Côte d'Azur airport

56 airlines connect Nice Côte d'Azur airport to 90 towns in 40 countries. 57 air flight companies are present. There is also an important airlift between Nice and Paris : 185 flights per week. And 942 flights are available each week to the passengers of the French-Italian Riviera: Nice is the privileged doorway of South Europe.

NICE - COTE D'AZUR AIRPORT

Tel. : 0820 423 333
Fax : 04 93 21 31 47
www.nice.aeroport.fr

CCINCA - BP 3331
06206 Nice - Cedex 3
Location : 3.73 miles West to Nice
Parking lot: Paying parking of 3793 lots

Time to come from:
Nice (10 min)
Mougins (30 minutes)
Cannes Downtown (45 minutes)

Connections cities/airport :
Bus/Shuttles :
Nice (SNCF station non-stop - bus 99): every 30 min
Nice (downtown non-stop): every 20 min
Nice (downtown - city bus 23 Saint Maurice): every 13 min
Aix-en-Provence/Marseille: 5 departures /day Cannes: every 30 min.

CANNES – MANDELIEU AIRPORT

Tel : 0 820 426 666
Fax : 04 93 90 40 15
6150 Cannes-la Bocca France

Location : 3.73 miles West to Cannes
Parking lot : cars

Time to come from:
Nice (45 min)
Mougins (15 minutes)
Cannes centre (10 minutes)

Connections City/Airport :
Cabs : reservation station bus/ van : close to the airport

To prepare your trip: www.aeroport.fr

BY CAR

Coming from Nice (Airport), Monaco, Italia or Aix-en-Provence:
A8, exchange Cannes-Mougins, take the Mougins Village direction (second on your right) at the traffic circle.
Take the first on your left towards "Quartier Notre Dame de Vie".
At the traffic circle, take Cannes-Le Cannet direction, The Moulin de Mougins is at 0.31 miles on your left side.

GPS Information

lat : 43.595942 / long : 7.001689

To prepare your trip: www.viamichelin.com

BY TRAIN

SNCF operates daily 20 connections between main French cities and 11 scheduled connections from abroad to Nice. The TGV (high speed train) joins Paris to Cannes in only 5 hours. 2 connections per day from October to May, 3 connections from June to September.

The service "car and train" works between the main French cities: cars are transported simultaneously as their owners who are in sleeping in couchettes.

The Moulin is at a 3.11 miles distance from Cannes station, cab service on the spot.

To prepare your trip: www.sncf.com

PRICES AND RESERVATIONS

Reservations

The restaurant welcomes you from wednesday noon to sunday evening included

- Lunch : from 12h30 to 2PM
- Dinner : from 8PM to 10PM

Opening 7/7 July/August

[> Book your table](#)

Booking: seminars, conferences, parties...

Prepare your event by following the above link

[> Book your event](#)

Prices and reservations

Offer you a custom-made stay!

Combine relaxation and gastronomy, and create dream moments by yourself.

Choose from our 9 classic rooms and Suites create in a "art and tech" spirit, a lunch, a dinner, a cooking classe, a unique universe alliance, which will know how to transform your stay into an unforgettable memory.

Reservation@moulindeougins.com
Tel. + 33 (0)4 93 75 78 24

PRICES 2011-2012		
Per bedroom and per day all taxes included		
Type of bedroom	10/01/11 to 04/30/12	High season 05/01/2012 to 09/30/2012 and Festival's periods*
Classic (6)	150 €	200 €
Junior Suite (2)	200 €	250 €
Suite & Country houses (1)	300 €	350 €

*Festivals : Mipim, MipTV, Movie Festival, Advertisement Festival, Boat Festival, Mipim Horizon, Mipcom, Tax Free, Mipic

Extra charges

Stay tax :	1,50€ per day and per person (subject to increase from the City Hall)
Baby bed :	Free
Car parking :	Free
Continental Breakfast	15€
Check-in :	3 PM
Check-out :	Leaving of the bedroom before 11AM, or surcharge according to the hourly rate in effect)

To our agreeable customers : in order to respect the legislation in effect and the epicurean moment of every one, our bedrooms and our table are entirely non-smoking areas.

[Download our bedrooms descriptive\(File.PDF - 684 Ko \)](#)

Terms and legal conditions

Low Season :

Reservation warranted by bank card, settlement of the stay while leaving the hotel. Cancellation or modification possible until 4PM (local hour), 48 hours before the arrival.

Forward that time, the 1st night by room will be charged. In case of no show, the whole stay will be charged.

High Season:

Reservation warranted by bank card, settlement of the stay while leaving the hotel. Cancellation or modification possible until 4PM (local hour), 48 hours before the arrival.

Forward that time, the 1st night by room will be charged.



Contact us

E-mail :

reservation@moulindeougins.com

Mail :

MOULIN DE MOUGINS
Notre Dame de Vie
06250 Mougins
France

Phone : +33 (0)4 93 75 78 24

Fax : +33 (0)4 93 90 18 55

TOURISM AND ACTIVITIES

Provencal journey

In the core of the French Riviera, the region offers a huge choice of discoveries, cultural visits, and activities:

- Mougins, the historic downtown village
- Cannes, its port and its fashion stores
- Antibes, the Picasso Museum
- Biot, and its glass-houses
- Grasse, the International fragrance Museum, Fragonard, Molinard et Galimard
- Nice, the old town and the Museum of Modern and Contemporary Art
- Saint-Paul, the Maeght Foundation

Golf courses:

- Mougins : Golf Country Club Cannes-Mougins & Royal Mougins Golf Club
- Biot : Biot Golf Club
- Mandelieu-La Napoule : Cannes Mandelieu Riviera & Cannes Mandelieu Golf Club
- Opio : Golf Opio Valbonne

Discover [Mougins](#) with Escapade France.



Our favourites

Our partner: [Golf Country Club Cannes-Mougins](#), enjoy our special offers for green fees.

Opened in June 2011, discover the fabulous [Musée d'Art classique de Mougins](#).

SHOP AND SALAD BAR



Salad Bar and Finger food

An explosion of flavours all in freshness...

Discover our day soups, warm or cold sandwiches, quiches and wraps prepared by our Chef Sébastien Chambru, Meilleur Ouvrier of France.

A discovery of fresh products to be peacefully savoured on the spot, inside or in the garden in restanques, or to take away for the hurriest people! Wines by glass selected by our Chef Sommelier are proposed to accompany dishes.

End your meal sweetly, by one of our "delicacies", day tart, fresh fruit salad, or our legendary "Chocolate fondant with Maldon Salt" a unique alliance where the salt reveals all the power of the cocoa!

Discover every week, new soups and sandwiches by the inspiration of the Chef and according to the fresh market.

FORMULE N°1: 12€

Salad+ desert+drinck

FORMULE N°2: 9€

Sandwich+desert+drinck

FORMULE N°3: 17€

Salad+ sandwich+desert+drinck

For your receptions, cocktail or birthdays parties, Sébastien Chambru proposes you unique alliances with a wide choice of glass cups, appetizers, cakes...

To ask for a reservation or order directly: boutique@mouлиндemougins.com

phone : 00 33 4 92 28 38 97

Open from monday to friday, from 11.00 to 15.30.

Shop and Wine Cellar

GREEDY BASKETS AND OTHER PRESENTS

Find to the shop spices gleaned by the Chef during its experiences abroad: oil, condiments, but also jams and teas of the region or moreover to offer as Christmas presents...

CHOCOLATES

All our chocolates are made by an Artist Chocolate maker, Meilleur Ouvrier of France: Christian Camprini. Discover his new alliances of flavors and textures, obtained from the best cocoa beans.

Bean of Madagascar, milky lower jaw in the gingerbread, the pralines in the hazelnuts of Piedmont and grains of salt ...

Ballotin matched of 300g: 29€

Bitter oranges(Strips of orange and chocolate), coated almonds(kernels), fruit jellies, tender toffies, etc.

LES CHOCOLATS



After work and Wine degustation



Prolong the pleasure...

Prolong the evening and enjoy the soft summer heat on the terrace of the shop to discover the selection of wines and champagnes of the week, around some delicious tapas or glass cups were prepared by the Chef...

DISCOVER OUR WINES AND CHEESE ATELIERS

Outdoor meetings, on terraces,
pleasant and instructive,
to learn to associate wines and cheeses,
in a warm and relaxed atmosphere.

4 DATES NOT TO MISS!

On Friday, June 29th from 18.30 to 20.00:
"cheeses with pressing dough"

on Friday, July 27th of 18.30 in 20.00:
"flowery cheeses"

on Friday, 31 aout of 18.30 in 20.00:
"blues"

on Friday, September 28th of 18.30 in 20.00:
"Italian cheeses"

Registrations and information in 04 93 75 78 24.
40€/ person

ART AT THE MOULIN



Culin'Art

Every season, Moulin de Mougins welcomes a visual artist for a temporary exhibition. A creative workshop between the chef and the artist is organized to carry through a project allying art and gastronomy. A dish or a menu, but also an original work of the artist, arise from this collaboration.

[Download : \(in french\)](#)

[Culin'art, le concept](#)

The Artist

Sculpture in its century, Philippe Berry's work distances itself by its originality, its independence of spirit and its playful character, far from an abstract and theoretical sculpture: Philippe Berry makes " smile the bronze " as likes saying Marcelin Pleyne, author of the quite last monograph on the sculptor.

Work of humor, fictions, game

Philippe Berry introduces a piece of new look in the contemporary sculpture and make cross the bronze in the world of the childhood, the visual imagination where the sculpture is a free game, where sculptures can become toys.

For the most curious, visit the page of the artist: Philippe-berry.com



Moulin & Art

30 years of Art and Gastronomy :

CESAR, ARMAN, FOLON, SOSNO, FARHI, BEN, BARELIER, LALANNE, BOISGONTIER, SAKKI, LARSEN, THEUNISSEN, CARLIN, REYBOZ...







Le Moulin | de Mougins

MOULIN DE MOUGINS
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Website : <http://www.moulindeougins.com>



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