



JONATHAN MOUGEL

PASTRY & SIGNATURE PIECES

BEST CRAFTSMAN OF FRANCE

An aesthete of taste and texture, and the author of novel techniques, Jonathan Mougel has made the pastry of tomorrow his life's pursuit.

AT THE HEIGHT OF HIS CRAFT

This master of the exceptional reveals, through boundless creativity, a signature that is entirely his own — forward-looking and unmistakably original.

A RESTLESS INNOVATOR

Innovation feeds his creative drive, pushing him toward ever greater challenges and a pastry built on flavor, pleasure, and intellect.

Jonathan Mougel
PÂTISSIER
MEILLEUR OUVRIER DE FRANCE

THE CHEF

Creator



THE ARTIST

Cultivating beauty



THE INNOVATOR

Exceptional pieces





PASTRY AS AN EXPRESSION OF HIS STANDARDS

Jonathan Mougel builds a rhythm of flavor through texture, pushing technical process, weaving together unexpected pairings, and composing visuals of quiet elegance.

TASTING AT THE HEART OF HIS VISION

Designing harmonies, balancing contrasts with subtlety, celebrating what is singular — reimagining the classics and giving them an entirely new character.

THE EXPRESSION OF HIS AESTHETIC

At the core of his work is an ability to weave disciplines together, tracing a path toward a style defined by clean lines, reconsidered forms, and carefully studied flavor.



Graphic



Decor poetry



Emotional architecture

THE ART OF SUGAR

A virtuosity of invention and a brilliance of mastery — Jonathan Mougel elevates sugar to the rank of art.

A rich repertoire of artisanal technique runs through every piece, each one embodying the full intensity of his craft in service of an opulent delicacy and a lush refinement.

An enduring dialogue with nature, redrawing its pure and intricate beauty — whether in a rustle of wings or in his collection "Feuilles" (Leaves).

He commands an eloquence of form to conceive, build, and unveil spectacular ensembles: honoring the material itself, capturing a multitude of detail, and drawing on an entire spectrum of color.

FROSTED VEGETATION



RUSTLINGS



VOSGES BUDS



WATER LILIES



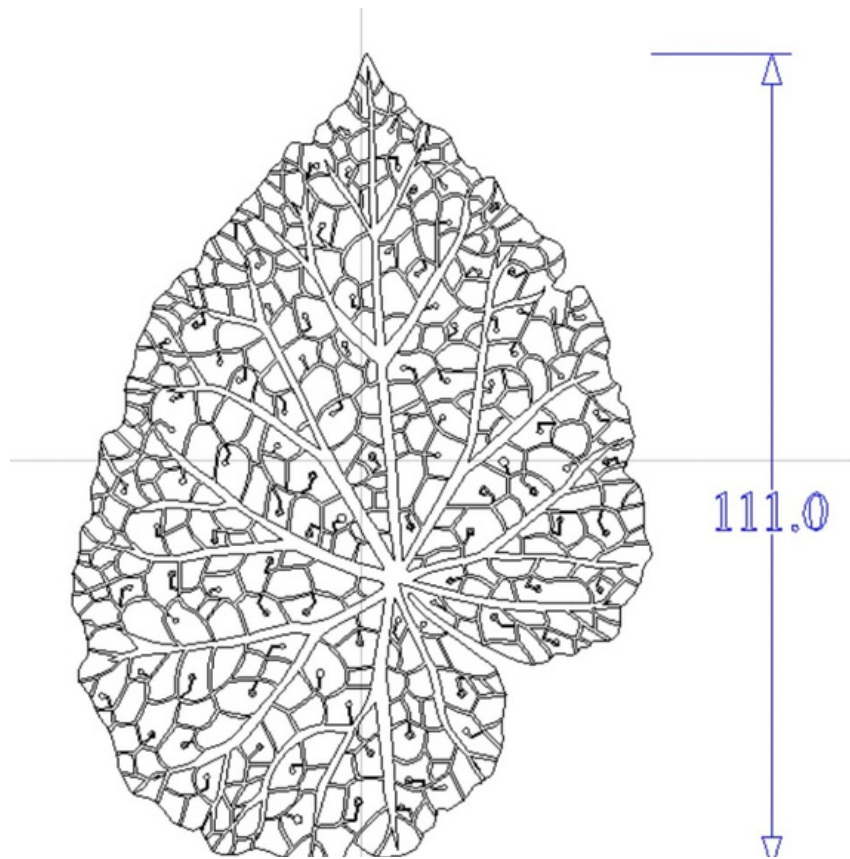
FRAGMENTS





EXCLUSIVE COLLABORATIONS

In this same spirit of bespoke craftsmanship, Jonathan Mougel partners with leading Houses to translate their identity. Reinterpreting a world built on unmatched expertise, and lending it his creative force to reveal that identity in a new light.



≡S-TAMP

by Jonathan Mougel

WHERE SCIENCE MEETS CRAFT

Developing, sharpening, refining — Jonathan Mougel is charting new territory for his craft. With Es-tamp, he offers the tools to translate the art of engraving with an uncompromising eye for detail.

ENGRAVING TECHNIQUES

Contrast, relief, and a full palette of color — whether bespoke or produced at scale, Es-tamp brings every creation to life with striking realism in form, material, and every finishing detail.

His credo: "Technique in service of sensibility."

TRANSMISSION

Jonathan Mougel | Jean-Philippe Walser | Mickaël Ferry



French and english text

TEACHING

A teacher since the earliest days of his career, his gift for pedagogy echoes the same values of generosity that define his approach to the craft.

Today, Jonathan Mougel shares his expertise around the world — in culinary schools, within companies, and directly with fellow professionals.

PUBLISHING HOUSE

JMW.ED was founded on Jonathan Mougel's commitment to sharing knowledge.

His first book, "W," was published in 2017. Building on its success, he took on the role of publisher — supporting fellow professionals in showcasing their work and helping to give every expression of the pastry craft its due recognition.



[@JONATHAN_MOUGEL](https://www.instagram.com/jonathanmougel)

JONATHAN.MOUGEL.CONSEIL@GMAIL.COM

+33 6 79 94 70 92