

Welcome to Madrid

Ricardo Vélez, owner and pastry chef at this temple of sweet delights located in front of El Retiro Park, has been seduced by French influences and offers delicacies that seem to come straight from the trans-Pyrenean country, like their croissants and brioches made with butter or the ice-cream with chocolate bits and a chocolate sauce. In the 2023 edition of Madrid Fusión, Ricardo Vélez has been crowned Best Pastry Chef in Madrid.

From another European neighbour, Italy in this case, they have borrowed the idea for their famous panettone, which is one of their most popular items along with their Roscón de Reyes, which they prepare every weekend.



Practical Information

Address

Calle
de Alcalá, 77
28009

Telephone

(+34) 91 431 81 45

Web

<http://www.moulinchocolat.com>

Metro

Retiro (L2)

Cercanías (local train)

Opening times

Tues - Sat: 10am - 9pm

Sun: 9am - 3pm

Tourist area

Barrio de Salamanca

Fax

Email

Bus

1, 2, 9, 15, 19, 20, 21, 28, 51, 52, 53, 74,
146, N2, N3, N4, N5, N6, N7, N8

BiciMAD bike-share scheme

Docking Stations:

- Velázquez (calle Alcalá, 95)

- Columela (calle Serrano, 8)

Type

Gourmet products



Official Tourism Website

 | MADRID