



COOKING CLASS

January – The Cuisine of Yesterday with the Taste of Today

Starter: Onion Soup, Bread in Texture

Dishes: Coquille St Jacques Lutée, Fondue of Leeks with Citrus

February – Pom, Pom, Pom, Pom...

Starter: Truffled Toupinel Potato, Confit Egg Yolk, Mâche Coulis

Dessert: Revisited Apple Mille Feuilles, Creamy Vanilla, Salted Butter Caramel

Classes on Monday – Friday – Saturday or Sunday - depending on reservations

Price : €80- Time : 09h15

Reservation and information on 04.93.90.00.91

