



L'ART DES METS

— SELON RÉMY —

CLASSES - JANUARY 2018

WEDNESDAY 5 pm - 8 pm.

CLOSED

FRIDAY 10 am- 1 pm.

CLOSED

SUNDAY / PASTRY 10 am - 1 pm.

With Cedric Noël. Head pastry chef.

CLOSED

CLASSES - FEBRUARY 2018

WEDNESDAY 5 pm - 8 pm.

February 7th: VEGETABLE SOUPS:

New flavors to enchant you!

February 21st: SMOKE YOUR OWN SALMON:

I'll share my secrets and of course some easy recipes.

February 28th: LOCAL CUISINE:

Snails by Lisa Lamontre to accompany a rack of lamb..

FRIDAY 10 am- 1 pm.

February 9th: 100 % VEGETARIAN:

Kohlrabi prepared with horseradish.

February 16th: A SIGNATURE DISH:

Roasted pike-perch with fennel and cumin sauerkraut.

February 23rd: BOOST YOUR COOKING:

Red mullet stew with «coeur Val de Loire» safran.

SUNDAY / PASTRY 10 am - 1 pm.

February 4th: CHILDREN'S SPECIAL CLASS 10 - 11 a.m.

You'll make your own marshmallows and be inspired to make crazy shapes.

February 11th: OUR CHOCOLATE TART:

Made using delicate shortbread pastry with praline.

February 18th: CLEMENTINE GRATIN:

Almond cake with zests «like a baba». Sorbet.

February 25th: THE «HAUTS DE LOIRE» TIRAMISU

Flavored with coffee, cardamom and lemon zest.