

CLASSES - NOVEMBER 2017

WEDNESDAY 5 - 8 p.m.

November 8th: GILT-HEAD SEA BREAM
Raw and cooked. Shellfish à la marinière, lemon confit.

November 15th: LOCAL SIGNATURE CUISINE:
Lettuce from the Berry area. Original recipes.

November 22nd: THE PHEASANT HEN:
Cooked with Ceylon cinnamon.

November 29th: BASIC COOKING SKILLS:
Make your own sauce bases.

FRIDAY 10 a.m. - 1 p.m.

November 3rd: OYSTERS:
1 recipe and a condiment for oyster fans.

November 10th: 100 % VEGETARIAN:
We are right in the middle of the root vegetable season, and that's a good thing.

November 24th: FRENCH CUISINE CLASSICS:
My version of pike quenelles with crayfish.

SUNDAY / PÂTISSERIE 10 a.m. - 1 p.m.

November 5th: CHILDREN'S SPECIAL CLASS 10 - 11 a.m.
Les Fondango®. A creative lesson!

November 12th: CITRUS FRUITS:
They're in season, discover Cedric's recipe.

November 19th: BABA pastry.
And of course, a few gourmet recipes.

November 26th: THE DOMAINE's SIGNATURE DESSERT: *Chocolate and Anjou quinoa.*

CLASSES - DECEMBER 2017

WEDNESDAY 5 - 8 p.m.

December 6th: 100 % VEGETARIAN:
Sweet onion and rosemary tart, cider caramel.

December 13th: TRUFFLE SPECIAL:
How to be more confident about choosing your truffles and making the best of them in your cooking. Some easy recipes.

FRIDAY 10 a.m. - 1 p.m.

December 1st: SCALLOPS:
Caramelized. Granny Smith apple fondue.

December 8th: LOCAL SIGNATURE CUISINE:

December 15th: SMOKED SALMON
I'll share my skills and my tips for Scandinavian-inspired seasoning. (you'll take your fillet of salmon home)

December 29th: FOIE GRAS TERRINE: *Make your own terrine for the end of year festivities. (you'll take your terrine home)*

SUNDAY / PÂTISSERIE 10 a.m. - 1 p.m.

December 3rd: CHILDREN'S SPECIAL CLASS 10 - 11 a.m. *Thanks to Cedric's advice you'll make a Christmas log with your Mum.*

December 10th: DISCOVER MY BREDELE* RECIPES: *(*traditional biscuits from Alsace made during the Christmas period) Make leckerlis* and cinnamon swirls (*mini gingerbreads)*

December 17th: CHOCOLATE SPECIAL:
Now's the time to make your own chocolates «homemade» for the end of year festivities.