



L'ART DES METS

— S E L O N R É M Y —

CLASSES - MARCH 2018

WEDNESDAY 5 - 8 p.m.

March 7th: EGGS by Anne LAMY:
"Benedictine" poached egg in puff pastry.

March 14th: 100 % VEGETARIAN:
Vegetable risotto.

March 21st: FRENCH CUISINE CLASSICS: My
twist on veal blanquette.

March 28th: BOOST YOUR COOKING:
Lobster, Thai bisque, turnip.

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

March 9th: PIKE-PERCH:
With leek and orange.

March 16th: A SIGNATURE DISH:
Warm parsley mousse with toasted hazelnut oil.

March 23rd: EASY AND ORIGINAL:
The "cod crunch" (toasted).

March 30th: LOCAL CUISINE:
The famous Beuchelle Tourangelle (veal
sweetbreads and kidneys with cream and
mushrooms) specialty dish from the Tours area

SUNDAY / PÂTISSERIE 10 a.m. - 1 p.m.

March 4th: CHILDREN'S CLASS 10 - 11 a.m.
Easter is coming. Prepare and decorate your
creation like a professional!

March 11th: NOUGAT:
Make your own nougat exactly as you like it.

March 18th: THE DOMAINE'S SIGNATURE
DESSERT:
Panna cotta with exotic fruit.

March 25th: BAVARIAN SAUCES
Techniques and different uses.

CLASSES - APRIL 2018

WEDNESDAY 5 - 8 p.m.

April 11th MACKEREL:
Refreshing salad with red hibiscus and
rhubarb.

April 18th: NOBLE OFFAL:
Veal sweetbread apple with cinnamon.

April 25th: LOCAL CUISINE:
Asparagus by Samuel MARPAULT

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

April 13th: FRENCH CUISINE CLASSICS: Beef
pastry pie. Périgueux sauce.

April 20th: FISH FROM THE LOIRE:
Discover how to cook the wonderful grande Alose
(allis shad) fish.

April 27th: BOOST YOUR COOKING:
Discover the way to eat garden peas in their
entirety.

SUNDAY / PÂTISSERIE 10 a.m. - 1 p.m.

April 8th: CHILDREN'S CLASS 10 - 11 a.m.
The fondango® 4'33. A dazzling dessert!

April 15th: BISCUITS:
Dacquoise, Joconde, Genoa bread. Some
ways to use them.

April 22nd: THE DOMAINE'S SIGNATURE
DESSERT:
Praline and lemon inspired.

April 29th: THE TROPEZIENNE (St.Tropez pie).