



L'ART DES METS

S E L O N R É M Y

CLASSES - SEPTEMBER 2017

WEDNESDAY 5 - 8 p.m.

September 27th: LOCAL CUISINE:

Discover the «Princesse de Chambord» rice beans.

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

September 1st: SQUAB by Rémy ANEZO

Pressed juice the old fashioned way.

September 22nd: 100 % VEGETARIAN:

Stir-fried raw vegetables. Easy, full of vitamins and above all full of taste.

September 29th: RAY FISH:

You'll discover my preparation technique. Delicious and attractive as well, for fans of this type of fish.

SUNDAY / PATISSERIE 10 a.m. - 1 p.m.

September 3rd: CHILDREN'S SPECIAL CLASS

Modelling chocolate in lots of colors. 10 - 11 a.m.

September 10th: FIGS: Delicate tart, honey from our own beehives, and green cardamom.

September 17th: A DOMAINE SIGNATURE

DESSERT: Peach with herb sorbet.

September 24th: THE FIRST GOLDEN DELICIOUS APPLES OF THE SEASON:

The Tarte Tatin will be the subject of this class.

CLASSES - OCTOBER 2017

WEDNESDAY 5 - 8 p.m.

October 4th: A SIGNATURE DISH:

Veal sweetbreads with chicory and whelk cream.

October 11th: WILD MUSHROOMS:

Tips and tricks to get more taste.

October 18th: RAW AND COOKED ROOT VEGETABLES

Prepare a delicious vegetable salad.

October 25th: APPETIZERS.

Original and attractive. To delight your friends.

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

October 6th: SWEET CHESTNUT:

A few tasty suggestions (ravioli, creams...)

October 13th: LOCAL SIGNATURE CUISINE:

Perch in a marinère stew.

October 20th: SCALLOPS:

With parsnip, coconut milk and lime.

October 27th: FRENCH CUISINE CLASSICS:

Jugged hare cooked two ways.

SUNDAY / PATISSERIE 10 a.m. - 1 p.m.

October 1st: CHILDREN'S SPECIAL CLASS

Modelling chocolate in lots of colors. 10 - 11 a.m.

October 8th: CHOUX PASTRY / APPLICATIONS.

October 15th: A DOMAINE SIGNATURE

DESSERT: Rice pudding with crème brûlée.

October 22nd: FLAKY PASTRY.

October 29th: PEAR AND GIANDUJA:

In a chocolate dome, ginger caramel.