



L'ART DES METS

— SELON RÉMY —

CLASSES - JULY 2017

WEDNESDAY 5 - 8 p.m.

July 12th: 100 % VEGETARIAN:
Why not enjoy your vegetables in a savory sorbet.

July 19th: RACK OF LAMB:
With aubergine (eggplant) béarnaise.

July 26th: LOCAL CUISINE:
Cisse Valley melon with tarragon.

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

July 7th: PERCH:
Sweet onion and gingerbread mousse. Beurre blanc (warm butter sauce).

July 14th: FRENCH CUISINE CLASSICS:

July 21st: SARDINES.
Marinated. With pickled lemon and fennel sorbet.

July 28th: TOMATO COLLECTION:
Passion fruit and basil vinaigrette.

SUNDAY / PÂTISSERIE 10 a.m. - 1 p.m.
With Cedric Noël Head Pastry Chef.

July 9th: THE DOMAINE'S SIGNATURE DESSERT:
Raspberry with basil.

July 16th: CHILDREN'S SPECIAL CLASS 10 - 11 a.m.
Strawberry with mint.

July 23rd: DISCOVER OUR ICECREAMS WITH JAM!!!

July 30th: MY FRAISIER RECIPE: (strawberry cake). *Creamy mousse with almond paste.*

CLASSES - AUGUST 2017

WEDNESDAY 5 - 8 p.m.

AUGUST 2nd: CHICKEN.
Steamed with an aromatic herb coulis.

AUGUST 23rd: WHITING:
Baby leek and oyster vinaigrette.

AUGUST 30th: LOCAL CUISINE:
Cisse Valley courgette in cold soup with parmesan mousse.

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

August 4th: VEAL DONE DIFFERENTLY:
Foam with crayfish. To grill or brown in the oven!!

August 11th: LOCAL SIGNATURE CUISINE:
CELERIAC by Eric ROY. A really delicious recipe!

August 18th: EGGS by Anne LAMY:
White omelette with yolk stuffing.

August 25th: MUSSELS:
The original mouclade recipe with «safran Coeur Val de Loire». (Just like my grandfather used to make).

SUNDAY / PÂTISSERIE 10 a.m. - 1 p.m.
With Cedric Noël Head Pastry Chef.

August 6th: FRENCH PÂTISSERIE CLASSICS:
The Saint Honoré.

August 13th: CHILDREN'S SPECIAL CLASS 10 - 11 a.m.
Make your own mini-tarts and filling.

August 20th: POIRE WILLIAMS:
Make your own charlotte.

August 27th: PLUM TARTS
Tips and tricks.