



L'ART DES METS

— SELON RÉMY —

CLASSES - NOVEMBER 2018

WEDNESDAY 5 - 8 p.m.

November 28th: 100 % VEGETARIAN:

Collection of apiaceae. Parsnip and chervil root with toasted nuts and vanilla flavored natural jus

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

November 30th: GILT-HEAD SEA BREAM

Raw and cooked. Shellfish à la marinière with green cardamom. Candied Meyer lemon with Abelha honey

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

November 4th: CHILDREN'S SPECIAL CLASS
10 - 11 a.m. *Waffles.*

November 11th: CHOCOLATE SPECIAL:
Party desserts.

November 18th: MAKE YOUR OWN SWEETS AND CANDY:

Nougat, calissons and fruit jellies.

November 25th: CHOCOLATES FOR CHRISTMAS:

From fillings to coatings, learn how to do it all.

CLASSES - DECEMBER 2018

WEDNESDAY 5 - 8 p.m.

December 5th: «CLARINS» SIGNATURE:

Fresh pasta with moringa and seasonal shellfish.

December 12th: FOIE GRAS TERRINE:

Make your own terrine for the end of year festivities. (you'll take your terrine home with you)

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

December 7th: 100 % VEGETARIAN:

My 2018 vegetable discoveries. Unusual vegetables.

December 14th: SMOKED SALMON

I'll be sharing with you my technique and seasoning tips from Scandinavian countries. (you'll take your fillet of salmon home with you)

December 28th: TRUFFLE SPECIAL:

Make the best choice to enjoy it even more. Some party combinations to surprise your friends.

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

December 2nd: CHILDREN'S SPECIAL CLASS
10 - 11 a.m. *Christmas chocolates. Learn how to make original molds for chocolates and enjoy decorating them.*

December 9th: CHRISTMAS SPECIAL:

Leckerli, zimsterne and also Spritz. You may not know them yet. But you'll soon be an addict!