



# L'ART DES METS

— SELON RÉMY —

## CLASSES - MARCH 2020

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### WEDNESDAY 5 - 8 p.m.

**March 11th: OUR BISTRO RECIPES**

*Salmon fondant with orange and juniper berries. Watercress whipped cream.*

**March 18th: FRENCH CUISINE CLASSICS:**

*My version of Boeuf Bourguignon.*

**March 25th: 100 % VEGETARIAN:**

*My brassica-inspired theme.*

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

**March 13th: WHITING:**

*The whiting crunch with apples, ginger and curry.*

**March 27th: LOCAL CUISINE:**

*The Beuchelle Tourangelle (veal sweetbreads and kidneys with cream and mushrooms) specialty dish from the Tours area.*

## CLASSES - APRIL 2020

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### WEDNESDAY 5 - 8 p.m.

**April 1st: FRENCH SALMON**

*Crunchy biscuit lightly smoked. Cauliflower semolina.*

**April 8th: GATINAIS QUAIL.**

*Discover the crunchy quail chop.*

**April 15th: LOCAL CUISINE:**

*The First Asparagus by Samuel MARPAULT*

**April 22nd: EGGS by Anne LAMY:**

*Creative recipe inspired by a croquette, with a soft and creamy heart. Morels with cream.*

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

**April 3rd: A SIGNATURE DISH:**

*Rack of lamb stuffed with snails, in an aromatic herb crust.*

**April 17th: FISH FROM THE LOIRE:**

*Discover how to cook the wonderful grande Alose (allis shad) fish.*

**April 24th: GARDEN PEAS:**

*Optimize the way to eat garden peas.*

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

With Tom DUCLOS Head Pastry Chef

**April 5th: CHILDREN'S SPECIAL CLASS 10 - 11 a.m.**

*Rémy's Fondango ® with seasonal fruit and flowers.*

**April 19th: A DOMAINE SIGNATURE DESSERT:**

*Pink grapefruit with cardamom and poppy.*

**April 26th: SOUFFLÉ:**

*(Guaranteed to impress your friends, without a doubt ;))*