

CLASSES - APRIL 2024

SATURDAY 10 a.m. - 1 p.m.

April 6th : "CHARLOTTE" VAL DE CISSE ASPARAGUS:

Young spider crab and sorrel mayonnaise.

April 13th : THE SHAD

Discover this delicious fresh water fish. My technique for removing the bones.

Obviously a recipe to be tasted and enjoyed !

April 20th : A SIGNATURE DISH :

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

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

April 7th : A TIMELESS CLASSIC:

*Chocolate soufflé firm on the outside, runny on the inside.
Blood orange salad with saffron threads.*

April 14th : A SIGNATURE DESSERT:

Crunchy tonka bean flaky pastry millefeuille with creamy filling.

April 21st : RHUBARB:

In an almond and brown sugar crust. Candied Buddha's hand (fingered citron).

Strawberry jus and sorrel sorbet.

CLASSES - MAY 2024

SATURDAY 10 a.m. - 1 p.m.

May 11th : AN EMBLEMATIC HAUTS DE LOIRE RECIPE:

Warm parsley and hazelnut oil mousse.

May 18th : BISTRO SIGNATURE DISH:

Grilled leek with oyster vinaigrette.

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

May 12th: THE FONDANGO ® :

*Strawberry. Jammy coulis.
Rose flavored white chocolate emulsion.*

CLASSES - JUNE 2024

SATURDAY 10 a.m. - 1 p.m.

June 1st: "DO YOU LIKE SARDINES?":

*Prepared maki-style. Tangy strawberry paper.
Now is the time to discover this delicious recipe!!*

June 15th : A SIGNATURE DISH :

*Different artichoke textures. Mild harissa sorbet.
Barigoule* jus with green coriander seeds.*

June 22th : FRENCH CUISINE CLASSIC DISH :

*French veal ragout (blanquette)
With chanterelle mushrooms from Sologne and spring onions.*

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

June 2nd: INSPIRED BY OUR HONEY FROM THE DOMAINE:

*Madeleine cake with sweet horsechestnut honey.
Pollen ice cream.
Lemon and honey paste.*

June 16th: PEACH AND VERBENA CUBE:

Goopy meringue, blackcurrant and basil jelly.

June 23th: CHERRY:

*Steamed in a red fruit and mild spice coulis.
Almond paste ice cream.*

CLASSES - JULY 2024

SATURDAY 10 a.m. - 1 p.m.

July 27th: TOMATO SALAD:

*My very personal version. Flavored with "Attar of roses" geranium, harmony
of basil oil, blackcurrant and passion fruit.*

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

July 28th: A FRENCH PATISSERIE CLASSIC:

*Make and take away your very own Raspberry cake 'Framboisier' for four
people.*

I'll bring the jammy coulis to make it extra delicious!!