

COOKING PROGRAMS

MICHEL GUÉRARD'S 3 CUISINES

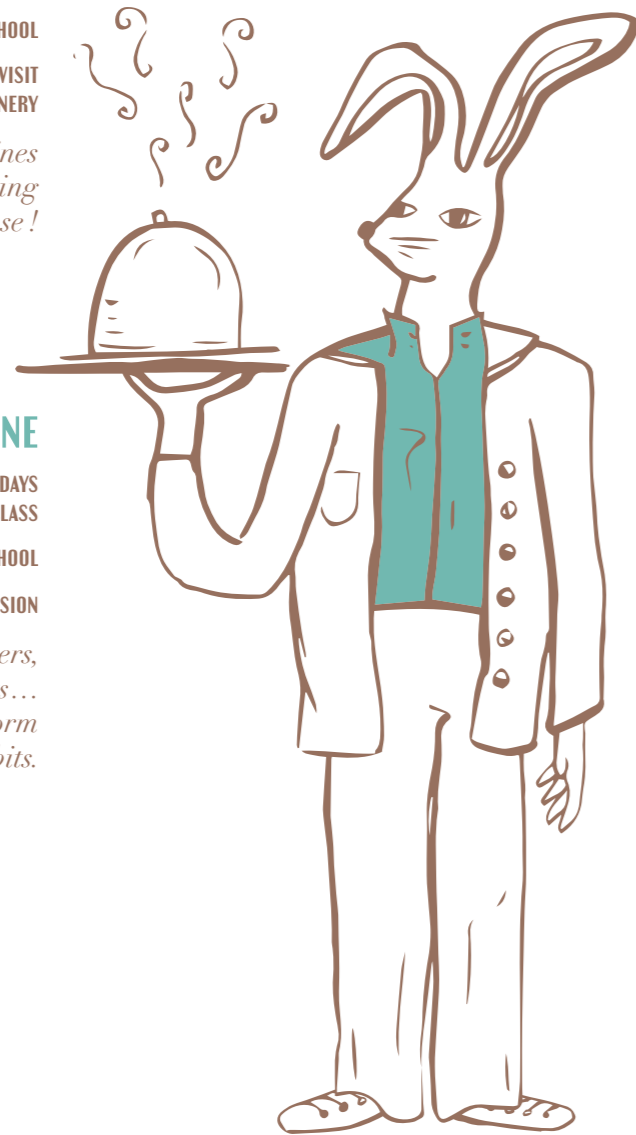
- 14-HOUR CLASS ON 4 DAYS
- 3 COOKING CLASSES - 1 PASTRY CLASS
- 3 TASTING LUNCHES AT THE SCHOOL
- 1 OENOLOGICAL VISIT TO THE CHÂTEAU DE BACHEN WINERY

A unique initiation to the 3 cuisines Rustic, Michelin-starred, and Slimming Spring, Summer or Fall... you choose!

DETOX CUISINE

- 14-HOUR CLASS ON 4 DAYS
- 3 COOKING CLASSES - 1 PASTRY CLASS
- 3 TASTING LUNCHES AT THE SCHOOL
- 1 PILATES AND YOGA SESSION

Feather-light sauces, detox waters, lactose and gluten free desserts... A complete toolbox to transform your dietary habits.



250 € per class 880 € per program



Les Prés d'Eugénie - Maison Guérard
40320 Eugénie les Bains

Tel: +33 (0)5 58 05 06 07

Online bookings on lespresdeugenie.com

COOKERY CLASSES

AT MICHEL GUÉRARD INSTITUTE®



2020

12 themes over 4 seasons

COOKING DAYS

new G7 MENU

4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

Learn to cook what was served for the G7 summit dinner to President Macron and his peers. Michel Guérard's most tasty recipes: truffle zéphyr, braised guinea fowl and Melba strawberries from Eugénie... A national feast!

DINNER PARTY

4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

A seasonal festive menu entrée, main course, dessert specifically designed to be recreated at home and show off among family and friends!

LOBSTER EXTRAVAGANZA

4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

Lobster in every way: pincer fritter, creamy bisque and roast tail... Let's start the feast!

new SUMMER VIBES

4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

Fresh recipes to impress family and friends! Heirloom tomatoes revisited, seabass and a roast peach with verbena cream for dessert.

« ALL CHOCOLATE » PASTRY

4H CLASS

An intense afternoon on chocolate favourites: Soufflé, cakes, cream...

FOIE GRAS LOVERS

4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

Preserved, fresh and pan-seared, in a pot-au-feu... A unique program to indulge all year long!

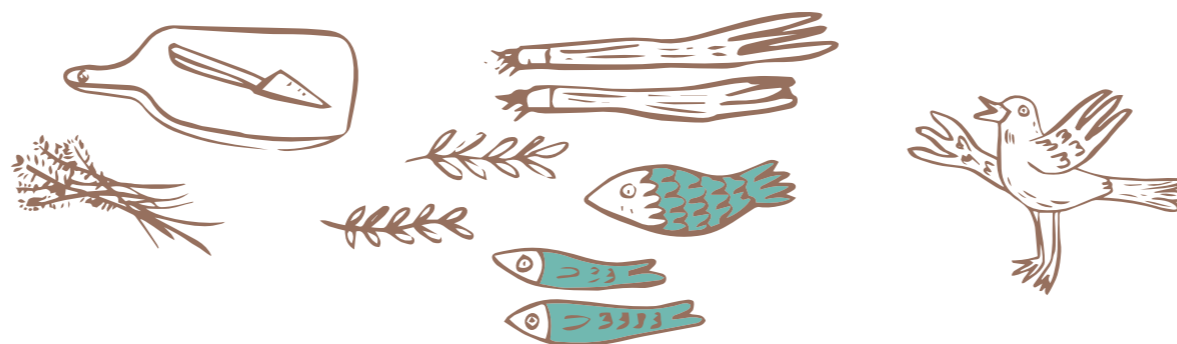
SCALLOP AND ITS SECRETS

4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

Cromesquis, carpaccio or meunière... Get the best tricks and techniques to make scallops sublime.

250 € per day

WORKSHOPS new



PASTRY WORKSHOPS FOR YOUNGS & GROWN-UPS*

A SWEET AFTERNOON FOR TWO: BE READY FOR SOME GOURMET RECIPES AND LAUGHS!

1H30 CLASS

Mère Poule's famous Cakes

Discover at last Mère Poule's treats: chocolate pie, red berry clafoutis, and the well-known crêpe cake!

Childhood bites

The authentic canelé from Bordeaux, small madeleines, chouquettes and financiers... Bake those iconic recipes with your favorite little ones.

*one adult accompanied with one child up to 15 years old

A PRODUCT, A CLASS!

METHODS AND TIPS TO UNDERSTAND A PRODUCT THROUGH CLASSIC RECIPES. LEARN BY DOING!

1H30 CLASS

Asparagus

White or green... to be cooked in multiple ways!

Tomato

All the tricks you need to know to cook tomato-based dishes for your summer meals!

Mushroom

Autumnal variations of velouté, marinades and confits.

Strawberry

Key recipes to taste the one and only Eugénie's strawberries.

Soufflés

Break all the secrets of salty and sweet soufflés!

Raviolis

Bake some fresh and flavored pasta with original garnishes.

90 € euros per workshop

AGENDA

COOKING PROGRAMS

APRIL	FROM 13 th TO 16 th	Michel Guérard's 3 cuisines	-
JUNE	FROM 22 nd TO 25 th	Michel Guérard's 3 cuisines	-
AUGUST	FROM 3 rd TO 6 th	Detox Cuisine	-
OCTOBER	FROM 26 th TO 29 th	Michel Guérard's 3 cuisines	-

COOKING DAYS

APRIL	FRIDAY 17	Dinner Party	from 9 am to 3 pm
MAY	FRIDAY 1	Lobster Extravaganza	from 9 am to 3 pm
	FRIDAY 8	«All chocolate» Pastry	from 2 pm to 6 pm
	SATURDAY 9	Dinner Party	from 9 am to 3 pm
	FRIDAY 22	Dinner Party	from 9 am to 3 pm
JUNE	SATURDAY 20	G7 Menu	from 9 am to 3 pm
JULY	TUESDAY 14	Lobster Extravaganza	from 9 am to 3 pm
	FRIDAY 24	Dinner Party	from 9 am to 3 pm
	MONDAY 27	Summer Vibes	from 9 am to 3 pm
OCTOBER	WEDNESDAY 29	G7 Menu	from 9 am to 3 pm
	SATURDAY 3	Scallop and its secrets	from 9 am to 3 pm
NOVEMBER	FRIDAY 30	Dinner Party	from 9 am to 3 pm
	WEDNESDAY 11	Foie Gras lovers	from 9 am to 3 pm

WORKSHOPS

JUNE	MONDAY 1	Asparagus	from 10 am to 11.30 pm
	MONDAY 1	Strawberry	from 3 pm to 4.30 pm
JULY	SATURDAY 25	Mère Poule's famous Cakes	from 3 pm to 4.30 pm
	TUESDAY 28	Tomato	from 10 am to 11.30 pm
	TUESDAY 28	Soufflés	from 3 pm to 4.30 pm
AUGUST	FRIDAY 7	Childhood bites	from 3 pm to 4.30 pm
OCTOBER	FRIDAY 2	Mushroom	from 10 am to 11.30 pm
	FRIDAY 2	Raviolis	from 3 pm to 4.30 pm

THIS CALENDAR MAY BE MODIFIED DEPENDING ON THE ATTENDANCE TO EACH SESSION. RECIPES MAY VARY FOLLOWING THE SEASONS.

MORE INFORMATION ON PROGRAM CONTENT AND DATES AT LESPRESDEUGENIE.COM