

# COOKERY CLASSES

AT MICHEL GUÉRARD INSTITUTE®



2021

12 themes over 4 seasons

# COOKING PROGRAMS

## MICHEL GUÉRARD'S 3 CUISINES

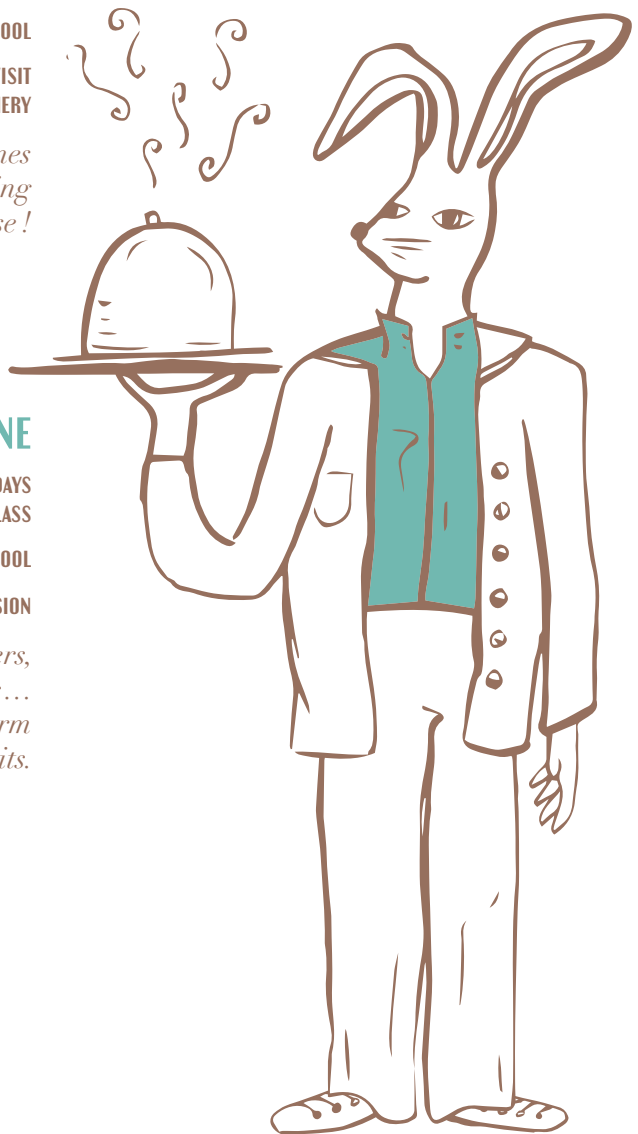
- 14-HOUR CLASS ON 4 DAYS
- 3 COOKING CLASSES - 1 PASTRY CLASS
- 3 TASTING LUNCHES AT THE SCHOOL
- 1 OENOLOGICAL VISIT  
TO THE CHÂTEAU DE BACHEN WINERY

*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

# 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!*

**SUMMER VIBES** new

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

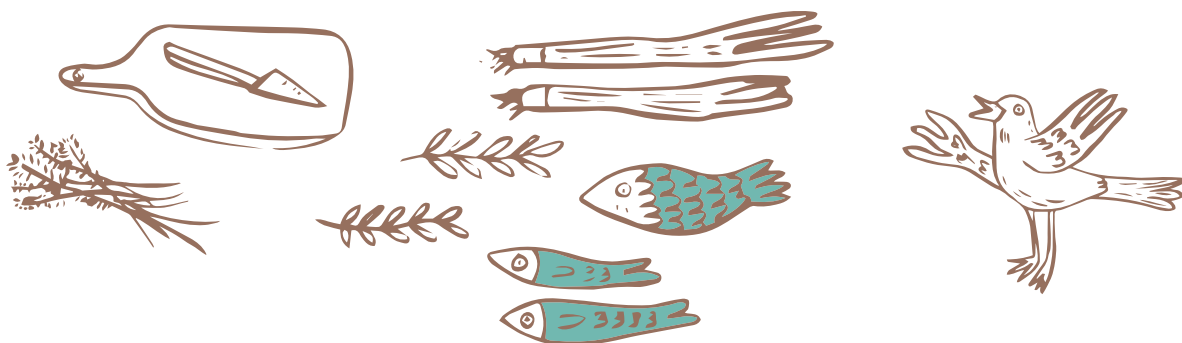
4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

*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 19 <sup>TH</sup> TO 22 <sup>ND</sup>	Michel Guérard's 3 cuisines	-
JUNE	FROM 21 <sup>ST</sup> TO 24 <sup>TH</sup>	Michel Guérard's 3 cuisines	-
AUGUST	FROM 2 <sup>ND</sup> TO 5 <sup>TH</sup>	Detox Cuisine	-
OCTOBER	FROM 25 <sup>TH</sup> TO 28 <sup>TH</sup>	Michel Guérard's 3 cuisines	-

## COOKING DAYS

APRIL	FRIDAY 23	Dinner Party	from 9 am to 3 pm
	FRIDAY 30	G7 Menu	from 9 am to 3 pm
MAY	SATURDAY 1	Lobster Extravaganza	from 9 am to 3 pm
	SATURDAY 8	«All chocolate» Pastry	from 2 pm to 6 pm
	FRIDAY 14	Dinner Party	from 9 am to 3 pm
	SATURDAY 22	Dinner Party	from 9 am to 3 pm
JUNE	FRIDAY 25	G7 Menu	from 9 am to 3 pm
JULY	WEDNESDAY 14	Lobster Extravaganza	from 9 am to 3 pm
	FRIDAY 23	Dinner Party	from 9 am to 3 pm
	MONDAY 26	Summer Vibes	from 9 am to 3 pm
	TUESDAY 27	G7 Menu	from 9 am to 3 pm
AUGUST	FRIDAY 6	Dinner Party	from 9 am to 3 pm
	SATURDAY 7	Summer Vibes	from 9 am to 3 pm
OCTOBER	SATURDAY 9	Scallop and its secrets	from 9 am to 3 pm
	FRIDAY 29	Scallop and its secrets	from 9 am to 3 pm
	SATURDAY 30	Dinner Party	from 9 am to 3 pm
NOVEMBER	THURSDAY 11	Foie Gras lovers	from 9 am to 3 pm
	FRIDAY 12	Dinner Party	from 9 am to 3 pm

## WORKSHOPS

MAY	THURSDAY 13	Asparagus	from 10 am to 11.30 am
	THURSDAY 13	Strawberry	from 3 pm to 4.30 pm
JULY	SATURDAY 24	Mère Poule's famous Cakes	from 3 pm to 4.30 pm
AUGUST	SATURDAY 21	Tomato	from 10 am to 11.30 am
	SATURDAY 21	Soufflés	from 3 pm to 4.30 pm
OCTOBER	FRIDAY 1	Mushroom	from 10 am to 11.30 am
	FRIDAY 1	Raviolis	from 3 pm to 4.30 pm
NOVEMBER	MONDAY 1	Childhood bites	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](http://LESPRESDEUGENIE.COM)



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

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

Online bookings on [lespresdeugenie.com](https://www.lespresdeugenie.com)