

COOKERY CLASSES

AT MICHEL GUÉRARD INSTITUTE®



2021

12 themes over 4 seasons

COOKING PROGRAMS

MICHEL GUÉRARD'S 3 CUISINES

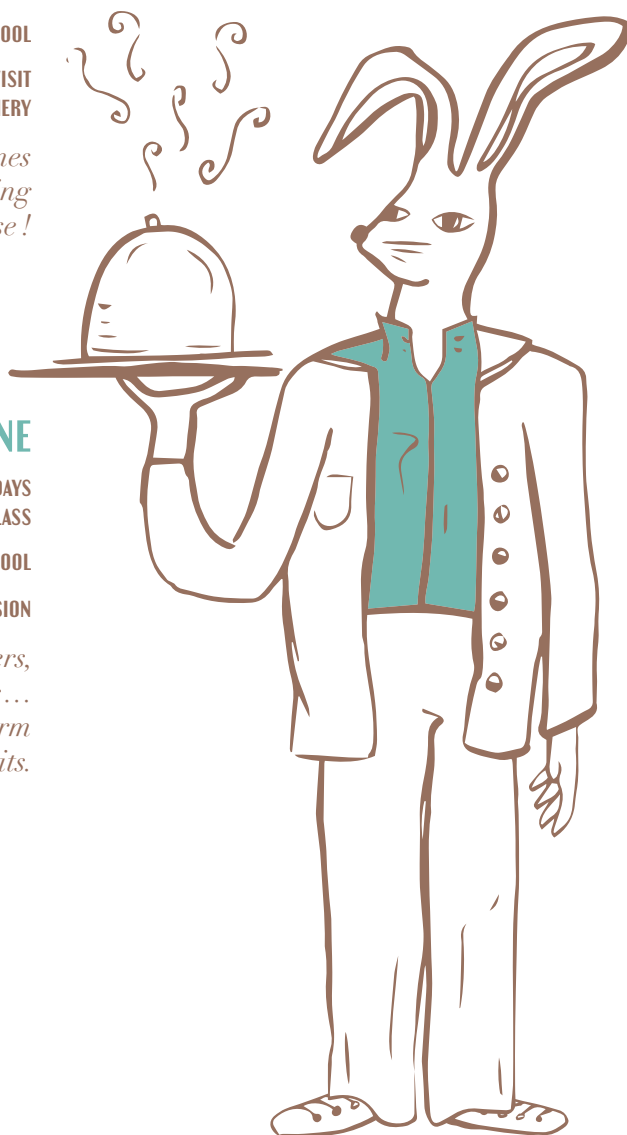
14-HOUR CLASS ON 4 DAYS
3 COOKING CLASSES - 1 PASTRY CLASS
3 TASTING LUNCHES AT THE SCHOOL
1 OENOLOGICAL VISIT
TO THE CHÂTEAU DE BACHEN WINERY

*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

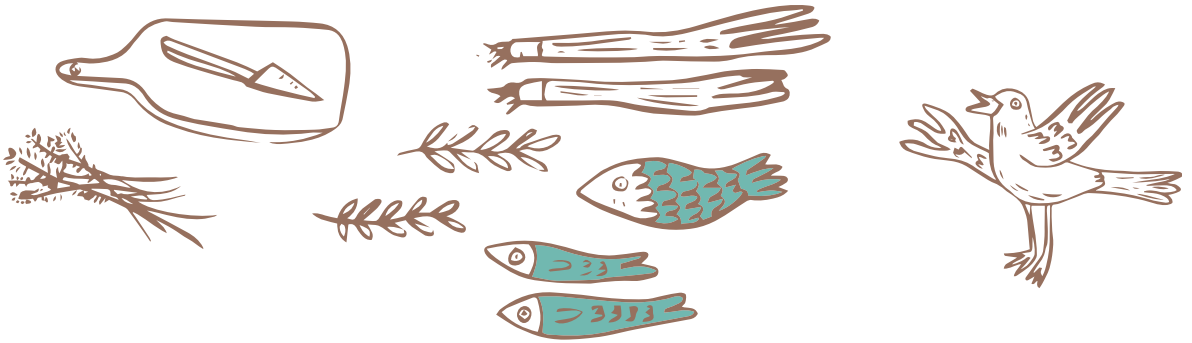
4H CLASS - 1 TASTING LUNCH AT THE SCHOOL

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



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Online bookings on lespresdeugenie.com