

“A LA CARTE” COOKING LESSONS

1. ADULTS: PRIVATE INDIVIDUALS AND COMPANIES

- **Place:** the lessons are given in the **A LA CARTE** workshop located at 104 rue Oberkampf, 75011 Paris. The services provided feature a cooking lesson and the tasting of the dishes prepared by the participants, under the supervision of the Chef.



- **Food tasting:** after having carried out the presentation on a dish, the participants then gather around the table to try out the recipes they have cooked together. The workshop is conducted in French and English depending on your requirements.
- **Cooking lessons:** the participants are invited to share the chef's passion for cuisine. They will get to learn a great deal about the Chef's secrets and recipes and will find themselves completely and deliciously caught up in the world of fine and accessible cooking. Those taking part are divided up into groups, each group preparing part of the recipes by following the Chef's advice and tips.
- **Working out a menu or a theme workshop:** depending on the duration of the cooking lesson (2 or 3 hours) and the number of participants, together we define its contents either based on a menu (starter/main dish or main dish/dessert for a 2-hour course or starter/main dish/dessert for a 3-hour course), or on a theme-based workshop.

- **Some menu examples:**
 - o “Bistrot-style cooking”: Saint-Jacques crumble with Belgian endives and its *petit four* biscuit flavoured with fully matured mimolette, soft chocolate cake and light custard cream
 - o “Exceptional moments”: millefeuille layering of potatoes and foie gras, truffled Bresse chicken and winter vegetables, champagne granite, teamed up with dry fruits



- **Tariff:** we draw up a tailor-made estimate within 24 hours according to the number of hours chosen, the menu selected and the number of participants. The overall service includes:
 - o the Chef’s service
 - o the exclusive utilisation of the A LA CARTE workshop
 - o fresh food (delivered no later than 48 hours before the start of the lesson) and the products used during the workshop
 - o work tools made available: recipients, cutlery and utensils
 - o the tasting of the dishes that have been prepared and drinks (1 glass of wine per person and as much EVIAN mineral water as desired)
 - o a book of Cooking Recipes & Tips
 - o aprons made available

- **Some theme workshop examples:**
 - o highlighting a product: fish, meat, vegetable, cheese, sauce, spice, chocolate, etc.
 - o highlighting a fabrication or cooking technique, etc.
 - o highlighting a theme : “parties and receptions”, “a glass full of food”, “bread and Viennese pastries”, “dishy desserts”, “confectionery”, etc.



2. CHILDREN

from 6 years of age up

- **Place:** the course is held in the A LA CARTE cooking workshop at 104 rue Oberkampf, 75011 Paris. It consists of a cooking lesson and the tasting of the dishes that the children have prepared.



- **How the birthday party takes shape:** the Chef works out each recipe with **her** pupils (2 to 3 per workshop) and gives details about the steps to follow, while revealing some of the “tricks of the trade” so that the little trainee chefs get the knack of what cooking is all about. These workshops also focus on the bases of cooking: e.g. how to use cooking equipment, proportions, preparation and cooking time. At the end of each workshop, the children take time out to enjoy a taste of the dishes they’ve made, with lots of refreshments, too!

- **Getting the menu right for the birthday party:** what is to be on the menu is defined together on the basis of the food preferences of the child who is celebrating his or her birthday, of what he or she likes or doesn’t like, with any allergies or dietary restrictions also to be kept in mind.



- **Some menu examples:**
 - o “My pals are coming over”: tomato-mozzarella mini-cake, veal brochette and Victoria pineapple, cake treat
 - o “Sweet mania”: baked apples in flaky pastry with Carambar sauce, disco quatre-quart, Maltesers ice cream



- “Made in U.S.A.”: home-made cheeseburger, potato brochette, Snickers milk shake
 - “TV platter”: carrot and cucumber sticks with dip, beef tacos, Snickers milk shake
 - “Party menu”: baked egg garnished with pink prawns, veal escalope cordon bleu and tomato preserve, chocolate profiteroles
- **Tariff:** fixed rate €300 for a group of 6 children. Duration of cooking course with tasting session: 2 hours 30 min.



à la carte
événements gastronomiques sur mesure