

COOKING CLASSES

From 4 to 10 persons
From 3.00 pm to 5.00pm

FOIE GRAS

Date upon request

70€ per person

- ❖ « Carpaccio », mini leeks, herbs and walnuts,
- ❖ Roasted, with artichoke from Jerusalem and lime,
- ❖ Fried, with pineapple and piquillos chutney,
- ❖ Marbled with chocolate.

GRAPES

Date upon request

60€ per person

- ❖ Stuffed quail with an apple and grape confit,
- ❖ Entrecôte steak with its grape rate juice,
- ❖ Grape jelly, fig and dried apricots.

CEP MUSHROOMS

Date upon request

60€ per person

- ❖ « Carpaccio » of cep mushrooms with « foie gras » and green apple,
- ❖ Duck breast with its cep mushrooms and pistachio,
- ❖ Like a Tiramisu cake... but with cep mushrooms!

SAINT JACQUES SHELLFISH

Date upon request

60€ per person

- ❖ « Carpaccio » of chervil,
- ❖ « Saint Jacques » shellfish « en croûte » with walnuts, beetroot and passion juice,
- ❖ Fried « Saint Jacques » shellfish, blood sausage, saffron apple and « vinaigrette ».

JACKY MERCIER'S PUMPKINS AND MARROWS

Date upon request

60€ per person

- ❖ Pumpkin « velouté » soup with green cardamon and bacon mousse,
- ❖ Fried « Saint Jacques » shellfish, creamy vanilla pumpkins,
- ❖ Pumpkin blancmange extra bitter crunchy chocolate.

TRUFFLES

Date upon request

80€ per person

- ❖ Truffle omelette,
- ❖ Mille-feuilles with truffles and potatoes,
- ❖ « Saint Jacques » shellfish with a truffle dressing.