



Chef le Grande

2022 season

*Cookery and wine pairing workshop brought to your residence by
professional chef and sommelier*

*Please be aware that Chef le Grande offers a bespoke service, and is
happy to give workshops in other chosen menus,
time and season allowing*

These menus are designed for each course to compliment the other

*Please note because we work with fresh, seasonal ingredients and due to availability,
some items on the menus may have to be substituted if the
Original is unobtainable.*

*All menus are served with Coffee and petit fours and in some cases,
A complimentary digestif*

A prearranged deposit will secure the booking

Meal kit menus are available and can be discussed

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<i>Course Description</i>	<i>Times</i>	<i>Tariffs</i>
<p><i>One Day Cookery Course including lunch & wine pairing</i> <i>Please choose or discuss from sample menus</i></p>	<p><i>Wednesday & Thursday</i> <i>10.00am - 4pm</i></p>	<p><i>180€ per adult*</i></p>
<p><i>Half Day Cookery Course including lunch & wine pairing</i></p>	<p><i>Every Thursday</i> <i>10am to 1pm or 2pm-5pm</i></p>	<p><i>125€ per adult</i></p>
<p><i>Regional Cooking Demonstration (groups only-min 8 people/max 14 people)</i></p>	<p><i>contact us with your preferred dates and recipes</i></p>	<p><i>75€ per person</i></p>
<p><u><i>Full Day Gourmet Menu</i></u> <i>Morning session you will eat for lunch with a sommelier paired wine</i> <i>Evening session likewise</i></p> <p><i>Morning session 10-12am</i></p> <p><u><i>Cooking en papillote</i></u> <i>Veal, Fish, or poultry</i> <i>Learn how to cook your chosen course in seasonal vegetables, steamed in parchment and its own jus</i> <i>or</i> <u><i>Oysters Rockefeller</i></u> <i>Oysters cooked in their own shell on a bed of spinach and fresh Hollandaise sauce</i></p> <p><u><i>12-1.30 lunch</i></u></p>	<p><i>Wednesday- Thursday or Friday</i> <i>10am-5pm</i></p>	<p><i>195€ per adult</i></p>



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<i>Course Description</i>	<i>Times</i>	<i>Tariffs</i>
<p><i>Afternoon Session 1.30-5pm</i></p> <p><u><i>Bouillabaisse comme à Marseille</i></u> Or <u><i>Tournedos Rossini avec Foie Gras</i></u> <u><i>et Sauce Madère,</i></u> <i>served on a crispy crouton of brioche or Gâche, or pommes Anna</i> Or <u><i>Crispy Dordogne Duck breast</i></u> <u><i>sous-vide,</i></u> <i>served with caramelised orange, cherry, or Madeira sauce and seasonal vegetables, served on a bed of Rosti or pommes Anna</i></p>		
<p><i>Cheese and wine Pairing workshop</i> <i>A selection of French regional cheese with their perfect pairing</i></p>	<p><i>Lunchtime course</i> <i>2-3pm</i> <i>Wednesdays, Thursdays, or Fridays</i></p>	<p><i>75.00€</i> <i>per adult</i></p>