

CÔTÈ • COURS

ATELIERS DE CUISINE



Miele

COOKING SCHOOL

CÔTÉ COURS

From the simplest recipes to the most sophisticated creations, from culinary journeys to the great classics of French gastronomy, step inside Côté Cours and discover all our Chefs' secrets.

Designed for food lovers and passionate home cooks, Côté Cours offers hands-on classes where you can learn professional techniques and master the skills that elevate everyday cooking into something remarkable.



Our cooking school welcomes you every day for fun, interactive classes led by our Chefs.

Open to all, and guided step by step by our Chefs, we offer both sweet and savory introductory classes, ranging from classic gastronomy to pastry-making, all held in a bright and spacious kitchen.

To enjoy the culinary experience to the fullest, you will have the opportunity to taste your own creations on site, prepared during your class.

SCHEDULE

CÔTÉ COURS

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Themed Class	Themed Class	Themed Class	Themed Class	Themed Class	Saint-James Brunch	Like at the Saint-James 9h00 – 13h00
10h00 – 13h30	10h00 – 13h30	10h00 – 13h30	10h00 – 13h30	10h00 – 13h30	9h30 – 13h00	Saint-James Brunch 9h30 – 13h00
Afterwork	Afterwork	Funny Chefs or Private Birthday 15h00 – 17h00	Gastronomy Workshops 18h00 – 22h00	Gastronomy Workshops 18h00 – 22h00	Funny Chefs or Private Birthday	Pastry Class
18h30 – 21h00	18h30 – 21h00	Afterwork 18h30 – 21h00	Boutique-Style Pastry 15h00 – 17h00	Saint-James Apéritif 18h30 – 21h00	15h00 – 17h00	15h00 – 17h30

CLASSES

CÔTÉ COURS

THEMED CLASS - 95 € per person

From Monday to Friday, from 10h00 to 13h30.

Food enthusiasts and passionate home cooks are invited to don their aprons and take part in this unmissable rendezvous for anyone who loves great produce and professional techniques.

Depending on the theme and inspiration of the moment, dive into the world of modern bistronomic cuisine: mastering cooking methods, learning expert gestures and exploring subtle international influences.

This experience includes:

- Hands-on preparation of one starter and one main course
- On-site tasting of both dishes, along with a dessert crafted by our pastry Chef
- Two glasses of wine and a hot beverage
- Technical sheets to recreate these recipes at home

AFTERWORK - 70 € per person

From Monday to Wednesday, from 18h30 to 21h00.

Recharge after a busy day and enjoy creating a selection of delicious savory bites inspired by flavors from around the world. As you cook, experiment and discover new culinary influences, you'll also enjoy two glasses of carefully selected wine to enhance your tasting and make the experience even more enjoyable.

This experience includes:

- Hands-on preparation of four culinary specialties
- On-site tasting of everything you prepare
- Two glasses of wine and a hot beverage
- Technical sheets to recreate these recipes at home
- A moment of relaxation, sharing and pure conviviality

SAINT-JAMES BRUNCH - 100 € per person

Saturdays and Sundays, from 9h30 to 13h00.

Discover the art of crafting a refined, full brunch.

With the expert guidance of our Chef, the iconic dishes of brunch will no longer hold any secrets for you. Each recipe is created with premium ingredients and sophisticated techniques to ensure an unforgettable tasting experience. In a warm and inviting atmosphere, immerse yourself in the delight of an exceptional brunch.

This experience includes:

- Collaborative preparation of a complete sweet and savory brunch
- On-site tasting of all dishes prepared
- A hot beverage, a fresh juice extraction, and a glass of Champagne
- Technical sheets to recreate these recipes at home

SAINT-JAMES APERITIF - 90 € per person

Fridays, from 18h30 to 21h30.

Celebrate the start of the weekend by elevating your culinary experience!

Under the attentive eye of our Chef, craft exceptional cocktail bites and learn the secrets behind these refined creations, from precise knife skills to bold flavor pairings using premium ingredients.

For the tasting, enjoy a privileged moment on our terrace or in our bar, taking in a spectacular view of Bordeaux and a stunning sunset over the Garonne.

This experience includes:

- Hands-on preparation of four hors d'oeuvres
- On-site tasting of your creations
- A glass of Champagne
- Technical sheets to recreate these recipes at home
- A festive and convivial start to the weekend!

LIKE AT LE SAINT-JAMES - 195 € per person

Sundays, from 9h00 to 13h30.

Reach for the stars as you craft your own gastronomic menu alongside our Côté Cours Chef!

Begin this exceptional morning with a private tour of our estate before stepping into the kitchen. You will then dive behind the scenes of haute gastronomy and discover the secrets of great Chefs. From selecting the finest ingredients to the artistic plating of each dish, every step of the culinary process is revealed. To end on a high note, enjoy a unique moment tasting your creations with our Chef, who will guide you through a personalized degustation.

And to impress your loved ones and claim your title as Chef, you will leave with a Côté Cours apron.

This experience includes:

- Individual preparation of a starter, a main course and a dessert
- On-site tasting of the three dishes with our Chef
- Two glasses of wine and a hot beverage
- Technical sheets to recreate these recipes at home

BOUTIQUE-STYLE PASTRY - 80 € per person

Thursdays, from 15h00 to 17h00.

For those with a sweet tooth, discover the professional secrets behind boutique-style cakes.

Refine your pastry skills in a warm, friendly atmosphere. At the end of the class, take home your creation and enjoy the pleasure of sharing it — or keeping it all to yourself.

This experience includes:

- A glass of Champagne and a hot beverage to enjoy on site
- Individual preparation of a pastry (serves 6) to take home
- Technical sheets to recreate these recipes at home

PASTRY CLASS - 80 € per person

Sundays, from 15h00 to 17h30.

End the weekend on a sweet note with our refined pastry class.

Discover the secrets of a perfect Tea Time as you create delicate sweet bites paired with single-origin chocolates, a glass of Champagne and a selection of exceptional teas and coffees.

This experience includes:

- Individual preparation of four sweet treats
- On-site tasting of your creations and single-origin chocolates
- A selection of tea, exceptional coffee, and a glass of Champagne
- Technical sheets to recreate these recipes at home
- A delicious, suspended moment in time!

GASTRONOMY WORKSHOP SERIES - 115 € per person

Thursdays and Fridays, from 18h00 to 22h00.

Dive into the ultimate gastronomic experience with this immersive cooking class!

Explore the richness of gastronomy through its three pillars, cuisine, cocktails and wine, guided by our team of experts: a Chef, a bartender and a sommelier. In this captivating class, prepare a starter and a main course with personalized advice from our Chef. Meanwhile, our talented bartender introduces you to the art of mixology, sharing the secrets behind a refined and well-balanced cocktail. Finally, learn from our seasoned sommelier how to create the perfect wine pairing for the menu you've prepared, elevating your tasting experience.

This experience includes:

- Individual preparation of a starter and a main course
- On-site tasting of both dishes and a dessert prepared by our pastry Chef
- One cocktail, two glasses of wine and a hot beverage
- The participation of our Chef, bartender and sommelier
- Technical sheets to recreate these recipes at home
- A complete immersion into the Saint-James gastronomic universe!

FUNNY CHEFS - 40 € per child

This class is designed for children aged 7 to 12

Wednesdays and Saturdays from 3 p.m. to 5 p.m.

Young Chef, it's your turn to shine!

In a fun, creative setting, explore ingredients, learn basic techniques and unleash your imagination with the help of our experienced Chef. Discover the endless world of cooking as you create delicious sweet and/or savory bites.

This experience includes:

- Individual preparation of sweet and/or savory bites
- On-site tasting of your creations accompanied of a beverage
- A joyful moment of discovery and laughter!

BIRTHDAY - 45 € per child

This private class is designed for children aged 7 to 12, with a minimum of six participants.

Wednesdays and Saturdays, from 15h00 to 17h00.

Celebrate your birthday in the Côté Cours kitchen and make it unforgettable!

After putting on your apron and decorating your own Chef's toque, create delicious recipes with your team of little Chefs for the day.

End this festive afternoon by striking a pose for a photo and take home your personalized souvenir!

This experience includes:

- Exclusive private use of the kitchen for your celebration
- Collaborative preparation of sweet creations
- On-site tasting of your creations accompanied of beverages, sweets and birthday cake
- A customizable Chef's toque
- A souvenir photo with your friends and the Chef
- A memorable and delicious birthday party!

THE THEMES

CÔTÉ COURS

May

Themed Class: Asparagus
Afterwork: Greece
Funny Chefs: Cupcakes
Boutique-Style Pastry: Fruits & Vegetables
Saint-James Apéritif: Shellfish
Brunch: Mediterranean
Pastry Class: Molten Heart Cake

June

Themed Class: Spring Vegetables
Afterwork: Lebanon
Funny Chefs: Carnival
Boutique-Style Pastry: Fruit Tart
Saint-James Apéritif: Caviar
Brunch: Sea & Garden
Pastry Class: Berries

July

Themed Class: Fish from Our Coasts
Afterwork: Iberian
Funny Chefs: Ice Creams & Sorbets
Boutique-Style Pastry: Pavlova
Saint-James Apéritif: Summer Truffle
Brunch: Brasero
Pastry Class: Orchard Fruits

THE THEMES

CÔTÉ COURS

August

Themed Class: Fish from Our Coasts

Afterwork: Iberian

Funny Chefs: Ice Creams & Sorbets

Boutique-Style Pastry: Pavlova

Saint-James Apéritif: Summer Truffle

Brunch: Brasero

Pastry Class: Orchard Fruits

September

Themed Class: The Vine

Afterwork: In the Vineyards of the Grand Est

Funny Chefs: School Snack

Boutique-Style Pastry: Paris-Brest

Saint-James Apéritif: Summer Truffle

Brunch: Pork Charcuteries

Pastry Class: Caramel

October

Themed Class: Surf & Turf

Afterwork: Peru

Funny Chefs: Doughnuts

Boutique-Style Pastry: Fruits & Vegetables

Saint-James Apéritif: Shellfish

Brunch: South America

Pastry Class: Honey

THE THEMES

CÔTÉ COURS

November

Themed Class: No-heat Cooking
Afterwork: Norway
Funny Chefs: Waffles
Boutique-Style Pastry: Savoie Cake
Saint-James Apéritif: Caviar
Brunch: Scandinavia
Pastry Class: Citrus Fruits

December

Themed Class: Shellfish
Afterwork: Tropical
Funny Chefs: Cupcakes
Boutique-Style Pastry: Yule Log
Saint-James Apéritif: Foie Gras
Brunch: Christmas Market
Pastry Class: Exotic Fruits