

COTE C OURS

L'ÉCOLE DE CUISINE DU SAINT-JAMES



Miele

Summary

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Revisit the classics of French cuisine,
From the simplest recipe to the most sophisticated
with our new Chef, Mrs. Camille Angèle,
and discover his course suggestions.

Cooking School Planning 2021

| Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|-------------------|-------------------|---|--|---|---|--|
| Open upon request | Open upon request | Open upon request | Themed class From 10:00 am to 01:30 pm | Chef Techniques From 10:00 am to 01:30 pm | Themed class From 10:00 am to 01:30 pm | Saint-James Style From 9:30 am to 01:30 pm |
| | | Funny Chefs From 02:00 pm to 04:00 pm | Pastry class From 11:00 am to 01:30 pm | Saint-James Aperitif From 6:30 pm to 09:00 pm | Dinner with Friends From 06:00 pm to 10:00 pm | Open upon request |

Details & rates

« Themed class »

88 € per person

10 people maximum

Thursdays from 10am to 1:30pm

Saturdays from 10am to 1:30pm

The Chef offers you around a seasonal product to put into practice the professional gestures that allow you to reproduce your two recipes at home.

The service includes a hands-on class with the preparation of a starter and a main course, the on-site tasting of the two dishes accompanied by a glass of wine, mineral water and coffee, as well as a dessert made by our Pastry Chef Sébastien Bertin.

« Funny Chefs »

30 € per child

For children aged from 7 to 17 years old

10 children maximum

Wednesdays from 2pm to 4pm

In a fun and educational atmosphere, budding chefs learn to make savoury or sweet recipes like grown-ups.

The service includes the participatory course and the on-site tasting of the creations.



« Pastry Class »

10 people maximum

Thursdays from 6:30pm to 9pm

70 € per person

For all the sugar aficionados, come discover different technics to prepare individual desserts that will amaze friends and family during your dinners!

The service includes a hands-on class and an on-site food tasting of a dish prepared in our kitchen and your dessert, along with a glass of wine and coffee.

For all sugar aficionados, come and discover the professional secrets of a plated desserts, entremets or cakes. Perfect your technique in an educational and friendly atmosphere.

The service includes a hands-on class and the on-site tasting of a dish made by Mathieu Martin, Chef of our Michelin-starred restaurant, accompanied by a glass of wine, mineral water and coffee, along with your dessert.



« Chef Techniques »

10 people maximum

Fridays from 10am to 1:30pm

88 € per person

Discover the techniques and secrets to master cutting and cooking meats and fish. You will learn to tie, trim, cut meat; as well as raising, dressing a fish. These professional techniques will allow you to perfectly realize your best recipes at home.

The service includes a hands-on class with the preparation of a starter and a main course, the on-site tasting of the two dishes accompanied by a glass of wine, mineral water and coffee, as well as a dessert made by our Pastry Chef Sébastien Bertin.

A solid red rectangular bar on the left side of the text.

« Saint-James Aperitif »

10 people maximum

Fridays from 6:30pm to 9pm

70 € per person

Dare to open the doors of Saint-James! After a week of work, the Chef offers you the opportunity to unwind in a friendly and fun class around appetizer bites. Something to impress your loved ones! Then take advantage of a special moment to taste your creations, at the Hotel Bar nearby the fireplace or on the terrace.

The service includes a hands-on class with the preparation and the tasting of three savoury bites accompanied by a glass of Champagne, as well as two sweet bites made by our Pastry Chef Sébastien Bertin.

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« The Saint-James Style »

8 people maximum

Sundays from 9:30am to 1:30pm

185 € per person

Reach out and touch the stars!

You will prepare your gastronomic menu, using our professional equipment and infrastructure: live a unique experience immersed in the kitchen of our Michelin-starred restaurant. You will discover the secrets of technical and tasty recipes, inspired by the menu of our Chef Mathieu Martin.

The service includes a hands-on class with the preparation of a starter, a main course and a dessert, on-site tasting in the Saint-James Hotel Lounges, accompanied by a glass of wine, mineral water and coffee.

An apron bearing the effigy of our school "Côté Cours" will be offered to each participant.

« Dinner With Friends »

12 people maximum

Saturdays from 6pm to 10:30pm

100 € per host (maximum 2)
and 60 € per guest

Take over the stoves and treat your loved ones by inviting them to the table of the "Côté Cours" cooking school. You will cook alongside our Chef before receiving your guests and savouring together your dishes.

The service includes a hands-on class for the host with the preparation of starters and dishes for all the guests, the on-site tasting accompanied by a glass of wine, mineral water and coffee, as well as a dessert made by our Pastry Chef Sébastien Bertin.



Themes

From Wednesday 25th August 2021 to Sunday 12th September 2021

Themed class: The royal sea bream from Arcachon Bay

Funny Chefs: Sweetly Salty

Pastry class: The figs from Solliès

From Monday 13th September 2021 to Sunday 26th September 2021

Themed class: The Bouchot mussels

Funny Chefs: The spread

Pastry class: The sweets (mignardises)

From Monday 27th September 2021 to Sunday 10th October 2021

Themed class: The beef

Chef Techniques: The shellfishes

Funny Chefs: Homemade bread and butter

Pastry class: The trompe-l'oeil

From Monday 11th October 2021 to Sunday 24th October 2021

Themed class: Fall products

Chef Techniques: Cutting poultry

Funny Chefs: Chef's Fast Food

Pastry class: Macarons

From Monday 25th October 2021 to Sunday 14th November 2021

Themed class: Italian cuisine

Chef Techniques: The scallops

Funny Chefs: Small appetizer bites

Pastry class: Amazing combinations

*** Annual closure of the cooking school from 15th to 23rd November 2021 included ***

From Wednesday 24th November 2021 to Sunday 28th November 2021

Themed class: Zero waste cooking

Chef Techniques: Raise a Fish Fillet

Funny Chefs: All chocolate workshop

Pastry class: Baker's dessert

From Monday 29th November 2021 to Sunday 02nd January 2022

Themed class: Menus and festive products

Chef Techniques: Cooking foie gras

Funny Chefs: Christmas shortbread

Pastry class: The Christmas log roll

*** Annual closure of the cooking school from 03rd to 25th January 2022 included ***

