

COTE OURS

L'ÉCOLE DE CUISINE DU SAINT-JAMES



Miele

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Revisit the classics of French cuisine,
From the simplest recipe to the most sophisticated
with our Chef “Côté Cours”,
and discover her course suggestions.

Cooking School Planning 2022

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
School closed	School closed	Themed class 10am-01:30pm	Themed class 10am-01:30pm	Themed class 10am-01:30pm	Saint-James Brunch 09:30am-01:30pm	Saint-James Style 09:30am-01:30pm
		Outside school holidays**: Culinary Workshop 06:30pm-9pm	Culinary Workshop 06:30pm-9pm	Saint-James Aperitif 06:30pm-9pm	Exceptional dinner 06pm-10pm	School closed
		During school holidays**: Funny Chefs 04pm-06pm				

** School holidays - Bordeaux area = from February 14th to 27th, from April 18th to May 1st, and from July 11th to September 4th

Details & rates

« Themed class »

90 € per person

10 people maximum

From Wednesday to Friday, from 10am to 01:30pm

Every morning of the week, it is the unmissable event for lovers of fine products and chef techniques.

Passionate about their land, our “Côté Cours” Chef offer you a seasonal local product by making a starter and a gourmet dish. To do so, you will discover and put into practice professional techniques and gestures that will allow you to easily reproduce great recipes at home.

The service includes the hands-on class with the preparation of a starter and a main course, technical sheets to reproduce the recipes at home, the on-site tasting of the two dishes as well as a signature dessert from our starred restaurant, a glass of wine, mineral water and hot drink.

« Funny Chefs »

30 € per child

For children aged from 7 to 17 years old

10 children maximum

Wednesdays, from 4pm to 6pm

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

The service includes the hands-on class and the on-site tasting of the creations.

« **Culinary Workshop** »

10 people maximum

70 € per person

Wednesday and Thursday, from 06:30pm to 09pm

In the spirit of sharing and conviviality, we invite you to take a seat on our culinary journey; let's cook together specialties with influences from around the World.

By making sweet and savory bites, perfect your technique.

To end the session, taste your creations with a food & wine pairing imagined by the Chef Sommelier of Saint-James from among the 1,500 references on our wine list.

The service includes the hands-on class with the preparation of 4 culinary specialties, technical sheets to reproduce the recipes at home, the on-site tasting of your creations with a food & wine pairing (1 glass), mineral water and hot drink.

« **Saint-James Brunch** »

10 people maximum

100 € per person

Saturdays, from 09:30am to 01:30pm

Sweet and savory, the Saint-James brunch is now every Saturday morning at "Côté Cours"!

Beginner or experienced, come and discover the preparation of a real complete and refined brunch, made with carefully selected products. Then having a successful brunch at home will have no secrets!

For this unique event, you will perfect your cooking skills accompanied by our Chef from "Côté Cours".

The service includes the hands-on class with the preparation of a complete sweet and savory brunch, technical sheets to reproduce the recipes at home, the on-site tasting of your creations with hot drink, juice extraction, a glass of Champagne and mineral water.

« Saint-James Aperitive »

10 people maximum

Fridays, from 06:30pm to 09pm

90 € per person

Dare to open the doors of Saint-James! Relax after a week of work, our Chef "Côté Cours" offers you the time of a friendly cooking class to develop your culinary skills by making exceptional appetizer bites using products such as truffles or caviar.

During the tasting, take advantage of a privileged moment by the fireplace of the hotel in wintertime or on our terrace in summertime to enjoy a magnificent view of the city of Bordeaux and a wonderful sunset.

The service includes the hands-on class with the preparation of 4 appetizer bites, technical sheets to reproduce the recipes at home, the on-site tasting of your creations with a glass of Champagne.

« Saint-James Style »

8 people maximum

Sundays, from 09:30am to 01:30pm

195 € per person

Reach out and touch the stars!

You will prepare your gourmet menu, using our professional equipment and infrastructure: live a unique experience immersed in the kitchen of our starred restaurant.

To this exceptional morning will be added a visit to the Hotel and you will taste your menu in a private lounge.

The service includes the hands-on class with the preparation of a starter and a main course, technical sheets to reproduce the recipes at home, the on-site tasting of the 2 dishes as well as a signature dessert from our starred restaurant, a drink of wine, mineral water and hot drink.

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

« **Exceptional dinner** »

195 € per person

10 people maximum

Saturdays, from 06pm to 10pm

Some products are rare. In this course, we invite you to learn how to cook them.

Every Saturday evening, our school gives you the unique opportunity to work and taste an exceptional product such as truffles, lobster, caviar ... You will perfect your cooking skills accompanied by our Chef "Côte Cours". Discover and offer a luxury product from starter to dessert.

The service includes the hands-on class with the preparation of a 3-course menu, the technical sheets to reproduce the recipes at home, the on-site tasting of the 3 dishes with a food & wine pairing (2 glasses), a glass of Champagne, mineral water and hot drink.

Themes

May

Themed class: Asparagus from the Landes
'Culinary Workshop' class: Mediterranean influences
'Brunch' class: family brunch– XXL dishes to share
'Exceptional dinner' class: Caviar

June

Themed class: Beef - Blonde d'Aquitaine
'Culinary Workshop' class: Influences from Italy
'Brunch' class: Summer brunch - in the spirit of a starry picnic
'Exceptional dinner' class: Truffle

July

Themed class: The Chipirons from the Basque Country
'Culinary Workshop' class: Influences from Polynesia
'Brunch' class: Polynesian brunch
'Exceptional dinner' class: Truffle
'Funny Chefs': Puff pastries

August

Themed class: Langoustines
'Culinary Workshop' class: The great classics of French cuisine
'Brunch' class: Brunch around the World
'Exceptional dinner' class: Lobster
'Funny Chefs: Pastry workshop

*** Annual closure of the cooking school from 08th to 21st August included ***

September

Themed class: Around the vineyard
'Culinary Workshop' class: Influences from Japan
'Brunch' class: Well-being & vitality brunch
'Exceptional dinner' class: Lobster