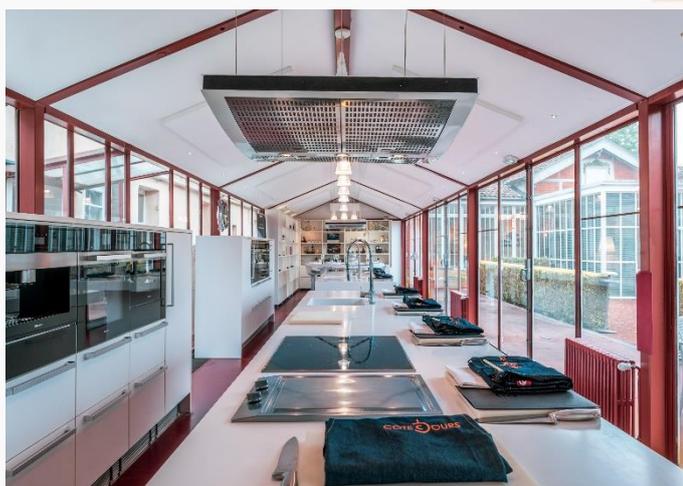


COTE **C**OURS

L'ÉCOLE DE CUISINE DU SAINT-JAMES



Miele

Summary

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From the simplest recipe to the most sophisticated, from the culinary journey to the great classics of French gastronomy, come and discover all the secrets of our “Côte Cours” chefs, Camille Angele, and her partner, Aurelien Marchal .



Camille Angele

Passionate about culinary design, world cuisine and innovation, I am a creative chef. My cooking is full of influences that I like to share.



Maxime Chentouf

Lover of fine products, my cuisine draws its source from Bretagne, with a Basque influence.

Cooking Class Schedule 2022-2023

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Themed Class 10am-1:30pm	Themed Class 10am-1:30pm	Themed Class 10am-1:30pm	Themed Class 10am-1:30pm	Themed Class 10am-1:30pm	Saint-James Brunch 9:30am-1:30pm	Like at Saint-James 9:30am-1:30pm
Culinary Workshop 6:30pm-9pm	Culinary Workshop 6:30pm-9pm	Outside school holidays*: Culinary Workshop 6:30pm-9pm	Culinary Workshop 6:30pm-9pm	Saint-James Aperitif 6:30pm-9pm	Exceptional Dinner 6pm-10pm	Pastry Workshop 3:30pm-6pm
		During school holidays*: Funny Chefs 4pm-6pm				

* School holidays – Bordeaux Zone = Toussaint from October 22nd to November 7th, Christmas from December 17th to January 3rd, Winter from February 4th to February 20th, Spring from April 8th to April 24th, Summer as of July 8th.

The courses in detail & prices

"Themed Class"

Maximum 10 participants

90 € per person

Monday to Friday, 10 a.m. to 1:30 p.m.

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

Passionate about their terroir, our "Côté Cours" chefs offer you the opportunity to use a local seasonal product by making a starter and a gourmet main course. To do this, you will discover and put into practice techniques and professional gestures that will allow you to easily reproduce beautiful recipes at home.

The service includes the participatory lesson with the joint production of a starter and a main course, the 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 a hot drink.

"Culinary Workshop"

Maximum 10 participants

70 € per person

Monday to Thursday, 6:30 p.m. to 9 p.m.

In the spirit of sharing and conviviality, we invite you to take part in 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 Saint-James' Chef Sommelier from among the 1500 references on our wine list.

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

"Saint-James Brunch"

Maximum 10 participants

100 € per person

Saturday from 9:30 a.m. to 1:30 p.m.

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

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

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

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

"Aperitif at Saint-James"

Maximum 10 participants

90 € per person

Friday from 6:30 p.m. to 9:00 p.m.

Dare to push the doors of the Saint-James! Decompress after a week of work, our chef "Côté Cours" offers you the time for a friendly cooking class to develop your culinary skills with the preparation of exceptional hors d'oeuvres using products such as truffles or caviar.

For the tasting portion, take advantage of a privileged moment by the hotel's fireplace in winter or on its terrace in summer and enjoy a magnificent view of the city of Bordeaux with a wonderful sunset.

The service includes the participatory course with the joint production of 4 hors d'oeuvres, the technical sheets to reproduce the recipes at home, the on-site tasting of your creations with a glass of Champagne.

“Like at Saint-James”

Maximum 8 participants

195 € per person

Sunday from 9:30 a.m. to 1:30 p.m.

The stars are at your fingertips! You will create your gastronomic menu, using our professional equipment and infrastructure: live a unique experience immersed in the kitchen of our Michelin starred restaurant.

To this exceptional morning will be added a visit of the establishment and the tasting of your menu in a privatized lounge.

The service includes the participatory course with the joint creation of a starter and a main course, the technical sheets to reproduce the recipes at home, the tasting of the two dishes on site as well as a signature dessert from our starred restaurant, a glass of wine, mineral water and a hot drink. You will receive an apron with our "Côté Cours" school's logo as a gift.

“Exceptional Dinner”

Maximum 10 participants

195 € per person

Saturday from 6:00 p.m. to 10:00 p.m.

Some products are rare. In this course, we will teach you 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 “Côté Cours” chefs. Discover and decline a luxury product from starter to dessert.

The service includes the participatory course with the joint production of a 3-step 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 a hot drink.

“Pastry Workshop”

Maximum 10 participants

80 € per person

Sunday from 3.30 p.m. to 6 p.m.

Sunday afternoon is the perfect time to join us and enjoy a sweet and refined break, with our pastry class, sweet preparations will no longer have any secrets for you. Then, taste original chocolates, as well as a glass of Champagne and discover a selection of teas offered on our starred table.

The service includes the participatory course with joint creation of a pastry, the technical sheets to reproduce the recipe at home, the on-site tasting of your creations, original chocolates, an exceptional tea with a glass of Champagne.

“Funny Chefs”

Maximum 10 children

30 € per child

Intended for children between the ages of 7-12

Wednesday from 4 p.m. to 6 p.m., during school holidays

In a fun and educational atmosphere, budding chefs learn to make savory or sweet bites like the grown-ups.

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

Themes

September

Themed Class: Around the vine
Culinary Workshop: Japanese influences
Brunch: Well-being & vitality brunch
Exceptional Dinner: Lobster

October

Themed Class: Mushrooms
Culinary Workshop: American influences
Funny Chefs: Pancakes, crepes and waffles
Brunch: XXL Brunch
Exceptional Dinner: Lobster
Pastry Workshop: The trompe l'oeil

November

Themed Class: Saint Jacques
Culinary Workshop: Vietnamese influences
Funny chefs: Small verrines
Brunch: Starred brunch
Exceptional Dinner: Winter truffles
Pastry Workshop: Chocolate entremet

*** Cooking school annual closure from November 13th to 23rd, 2022 included ***

December

Themed Class: Duck and foie gras
Culinary Workshop: Traditional French influences
Funny Chefs: Christmas snack
Brunch: End of year celebration brunch
Exceptional Dinner: Winter truffles
Pastry Workshop: Christmas buchette

*** Cooking school annual closure from January 1st to 18th, 2023 included ***

January

Themed Class: Forgotten squashes and vegetables
Culinary Workshop: Nordic influences
Brunch: Winter brunch
Exceptional Dinner: Winter truffles
Pastry Workshop: The galette des rois

February

Themed Class: Sea bream
Culinary Workshop: Peruvian influences
Funny Chefs: Candlemas pancakes
Brunch: Valentine's Day brunch
Exceptional Dinner: Winter truffles
Pastry Workshop: Citrus

March

Themed Class: Guinea fowl
Culinary Workshop: Indian influences
Brunch: Around the world brunch
Exceptional Dinner: Caviar
Pastry Workshop: Macaroons

April

Themed Class: Squid
Culinary Workshop: Basque influences
Funny Chefs: Chocolate
Brunch: Southwest brunch
Exceptional Dinner: Caviar
Pastry Workshop: Vanilla

May

Themed Class: Spring vegetables
Culinary Workshop: Mediterranean influences
Brunch: Vegetable brunch
Exceptional Dinner: Caviar
Pastry Workshop: Choux pastry

June

Themed Class: Calf
Culinary Workshop: Italian influences
Brunch: Italian brunch
Exceptional Dinner: Caviar
Pastry Workshop: Light pastry

July

Themed Class: Mackerel
Culinary Workshop: Greek influences
Funny Chefs: Small cookies
Brunch: Summer brunch
Exceptional Dinner: Summer truffles
Pastry Workshop: Red fruits

August

Themed Class: Shellfish
Culinary Workshop: Polynesian influences
Funny Chefs: Sweet and salty snack
Brunch: Traditional English brunch
Exceptional Dinner: Summer truffles
Pastry Workshop: The tartlet

September

Themed Class: The vine
Culinary Workshop: Bordeaux influences
Brunch: Brunch with local specialties
Exceptional Dinner: Lobster
Pastry Workshop: The canelé revisited