



LE CORDON BLEU®

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es Démonstrations Culinaires

Culinary Demonstrations

Du 17 novembre au 20 décembre 2014

From November 17 to December 20, 2014

1 DEMONSTRATION • €45 OR/OU

4 DEMONSTRATIONS • €166

Le Cordon Bleu Paris

8, RUE LÉON DELHOMME
75015 PARIS



lcbparis.com

From Novembre 17 to Novembre 22

Monday 17 November	Tuesday 18 November	Wednesday 19 November	Thursday 20 November	Friday 21 November	Saturday 22 November
8h30 : IPATISSERIE1 <p style="text-align: center;">CAKES</p> <ul style="list-style-type: none"> • Streusel cake • Almond cake • Scottish 	08h30 CUISINE <ul style="list-style-type: none"> • Frog legs with garlic purée and green jus • Pan-fried double lamb loin chops Maintenon, Swiss chard "gratin" and purple potato crisps • Fresh fruit minestrone with basil, almond milk cappuccino 	8h30 : CUISINE <ul style="list-style-type: none"> • Marbled terrine of langoustines and lamb sweetbreads in a lightly tart sauce • Red mullet served whole with a black olive tapenade gratin, savory onion "royal" custard, emulsified star anis and parsley sauce • Pears Belle-Helene 	8h30 : PATISSERIE <ul style="list-style-type: none"> • Fraiser 	08h30 : PATISSERIE <ul style="list-style-type: none"> • Pound cake with candied fruit • Small shell-shaped tea cakes • Lemon pound cake 	08h30 CUISINE <p style="text-align: center;">THE SOUTH-WEST, LANDES</p> <ul style="list-style-type: none"> • Roasted squab salad, squab jus vinaigrette • Roasted duck "salmis" • Hazelnut shorbread, stewed prunes and Armagnac sabayon
12h30 : SPATISSERIE1 <p style="text-align: center;">ORIGINAL TARTS</p> <ul style="list-style-type: none"> • Chiboust cream and apple tart • Creole tart 	12h30 CUISINE <p style="text-align: center;">NORMANDY</p> <ul style="list-style-type: none"> • Fish stew with dry cidre • Pan-roasted guinea fowl with Calvados sauce • Apple tart with creamy caramel 	08h30 : CUISINE <ul style="list-style-type: none"> • Chilled tomato gaspacho, cucumber and celery sticks • Sea bass in a crust coulibiac style, tomatoes stuffed with broccio cheese • Dried fruits and almond cream in phyllo pastry, cinnamon ice cream 	8h30 : CUISINE <p style="text-align: center;">BASIC STOCKS - PART 2</p> <ul style="list-style-type: none"> • White chicken stock • Poached chicken with suprême sauce, rice "au gras" • Common thickeners • Cheese soufflé 	08h30 : CUISINE <p style="text-align: center;">COMMONLY USED DOUGHS PART 2</p> <ul style="list-style-type: none"> • Savory short dough: Quiche Lorraine • Wild mushroom quiche • Puff pastry preparation 	12h30 : PATISSERIE <p style="text-align: center;">RESTAURANT PETITS FOURS</p> <ul style="list-style-type: none"> • Passion fruit macaroons • Green tea cakes, white chocolate cream • Hazelnut and chocolate cookies • Piped jasmine shortbread • Chocolate diamonds
12h30 : ICUISINE1 <p style="text-align: center;">BASQUE COUNTRY</p> <ul style="list-style-type: none"> • Salmon and watercress salad • Basque-style chicken sauté • Gascon-style crisp, flaky pastry tart with apples 	12h30 PATISSERIE <ul style="list-style-type: none"> • Jamaica 	12h30 PATISSERIE <p style="text-align: center;">MODERN CAKE</p> <ul style="list-style-type: none"> • Chocolate and pistachio macaroon cake 	12h30 : BPATISSERIE <p style="text-align: center;">CHOUX PASTRY</p> <ul style="list-style-type: none"> • Saint-Honoré • Paris-Brest 	12h30 PATISSERIE <p style="text-align: center;">MODERN STYLE CHOUX</p> <ul style="list-style-type: none"> • Matcha eclair • Praline with liquid caramel choux • Victoria pineapple choux • Chocolate eclair with nibbed cocoa beans 	12h30 CUISINE <ul style="list-style-type: none"> • Foie gras terrine presentation and tasting with chutney and herb salad • Pan-fried sea bream, squid stuffed with langoustine risotto and arancini • Lemon grass cream, citrus jelly and rhubarb crisps
15h30 IPATISSERIE2 <p style="text-align: center;">ASSORTED TARTS</p> <ul style="list-style-type: none"> • Passion fruit and raspberry tart • Lemon tart 	15h30 PATISSERIE <ul style="list-style-type: none"> • Mango and raspberry entremets 	12h30 CUISINE <p style="text-align: center;">BASIC STOCKS - PART 1</p> <ul style="list-style-type: none"> • Brown veal stock • Fish stock (fumet) • Lemon sole fillets in white wine sauce 	12h30 CUISINE <p style="text-align: center;">BURGUNDY</p> <ul style="list-style-type: none"> • Puff pastry with snails, smoked bacon, mushrooms and white Chablis wine • "Gaston Gerard" style free-range chicken, Morvan-style "crapiaux" • Gingerbread ice cream and gingerbread Napoleon 	12h30 CUISINE <ul style="list-style-type: none"> • Smoked and fresh salmon terrine with leek, shallot vinaigrette • Croustillant d'agneau à la Provençal-style crisp wrapped lamb fillet, vegetable tian • Panna cotta with licorice and caramel 	12h30 ATELIER <p style="text-align: center;">TERRINES, A TRADITIONAL FRENCH STARTER</p>
15h30 SCUISINE1 <ul style="list-style-type: none"> • Creamy broccoli, "bouquet" shrimp and herb salad with argan oil • John dory fillets with red spices, wild rice with tropical fruit, red kidney bean "French fries" • Baby banana baked in its skin, sorbet, hibiscus and rum sauce 	18h30 PATISSERIE <p style="text-align: center;">SHORTBREAD BISCUITS</p> <ul style="list-style-type: none"> • Diamonds • Nantais shortbreads • Glasses • Chocolate shortbreads • Brittany shortbread biscuits 	15h30 BPATISSERIE <p style="text-align: center;">ASSORTED TARTS USING SWEET SHORT PASTRY</p> <ul style="list-style-type: none"> • Classic French apple tart • Tart tatin • Normandy tart 	15h30 PATISSERIE <p style="text-align: center;">RESTAURANT DESSERTS</p> <ul style="list-style-type: none"> • Raspberry filled macaroons with anise flavored pastry cream • Dark chocolate fondant with bee's nest • Caramel crème brûlée 	15h30 : CUISINE <p style="text-align: center;">COMMONLY USED DOUGHS PART 3</p> <ul style="list-style-type: none"> • Puff pastry completion • Puff pastry with leeks, poached eggs with Albufera sauce + soft-coddled eggs • Sweet short pastry: Seasonal fruit tart 	12h30 ATELIER <p style="text-align: center;">SWEET CHOUX PASTRY TREATS</p>
18h30 : ICUISINE2 <ul style="list-style-type: none"> • Shellfish soup with garlic glaze • Savoy cabbage filled with salmon, red wine sauce • Wild strawberry gratin 	18h30 CUISINE1 <p style="text-align: center;">WELCOME TO FRENCH CUISINE</p> <ul style="list-style-type: none"> • Basic principals : techniques, presentation and use of kitchen knives • Various ways of cutting vegetables • Rustic vegetable soup 	18h30 CUISINE4 <ul style="list-style-type: none"> • Smoked surf and turf duo • Quail and veal sweetbreads with shiitake mushrooms, pepper flavored sauce, glazed pearl onions • Frozen chocolate nougat with sour cherry coulis 	15h30 CUISINE <p style="text-align: center;">COMMONLY USED DOUGHS - PART 1</p> <ul style="list-style-type: none"> • Savory yeast dough: Onion tart with anchovies and olives • Fresh pasta dough • Spinach-stuffed cannelloni with tomato sauce 	18h30 PATISSERIE <p style="text-align: center;">PUFF PASTRY</p> <ul style="list-style-type: none"> • Apple turnovers • Palms • Raspberry strawmats • Puff pastry filled with apple 	15h30 : CUISINE <p style="text-align: center;">LES POTAGES - 1ERE PARTIE / SOUPS - PART 1</p> <ul style="list-style-type: none"> • Cream soups: Cream of cauliflower soup • (from March to September) Asparagus velouté Mushroom velouté Bisques: Crab bisque • Cooking of consommé stock
			18h30 CUISINE <ul style="list-style-type: none"> • Foie gras terrine + Semi-cooked foie gras at low temperature • Lobster chartreuse with candied orange and lemon, frothy jus • Light tiramisu-style mousse and sugared raspberries 		18h30 CUISINE <ul style="list-style-type: none"> • Shortbread with crab, lime and lemon balm, mango and lemon grass sauce • Squab breast wrapped in cabbage, legs stuffed, tartlets with wild mushrooms • Coconut meringue, yoghurt sorbet, blackberries and parsley coulis
			18h30 CUISINE <ul style="list-style-type: none"> • Chicken salad with apples and walnuts • Stuffed sea bream fillet wrapped in lettuce leaves • "Mirilton" with apricots and rosemary 		18h30 CUISINE <ul style="list-style-type: none"> • Oven roasted vegetable roulade with St-Maure goat's cheese • Guinea fowl pie • Pineapple ravioli with mascarpone, pineapple sorbet and honey sauce

From Novembre 24 to Novembre 29

Monday 24 November	Tuesday 25 November	Wednesday 26 November	Thursday 27 November	Friday 28 November	Saturday 29 November
08h30 IBPÂTISSERIE6 <ul style="list-style-type: none"> • Butter cake with pastry cream • Diplomat's pudding 	08h30 CUISINE CHOUX PASTRY <ul style="list-style-type: none"> • Eclairs • Choux pastries • Acorns • Salambos • Chantilly cream filled puffs	08h30 CUISINE PETITS FOURS BISCUITS AND MERINGUE PETITS FOURS <ul style="list-style-type: none"> • Raisin biscuits • Marshal's batons • Cigarettes • Macaroons 	8h30 : PÂTISSERIE ALSACE <ul style="list-style-type: none"> • "Flame cake" savory bacon, onion and cream tart • Trout stuffed with morel mushrooms and braised in Riesling wine • Alsatian-style sauerkraut 	08h30 PÂTISSERIE GENOISE SPONGE CAKE <ul style="list-style-type: none"> • Mocha • Working with a pastry bag	08h30 CUISINE <ul style="list-style-type: none"> • Shot glass of guacamole and céviche • Tender white cuttlefish, gazpacho with basil, eggplant "paupiettes" • Inversed flat peach Melba, red currant jus flavored with hibiscus
12h30 : BCUISINE8 SOUPS - PART 2 <ul style="list-style-type: none"> • Clarification: Consommé with vegetable brunoise • French onion soup • Fish soup Marseillaise-style 	8h30 : CUISINE <ul style="list-style-type: none"> • Fresh artichoke salad, ricotta gnocchi, lemon peel and dandelion leaves • Lamb shank slowly cooked with spices, roll-cut salsify and potato gnocchi with herbs • Baby pineapple with vanilla and gingerbread, coconut sauce with saffron 	8h30 : CUISINE FORCEMEAT STUFFINGS - PART 1 <ul style="list-style-type: none"> • Technique for deboning fowl • Duck terrine with prunes and Armagnac (preparation and cooking) • Stuffed veal rolls with glazed vegetables 	12h30 : CUISINE CHOCOLATE – 2nd PART: MILK CHOCOLATE <ul style="list-style-type: none"> • Tempering milk chocolate, preparing interiors / fillings and dipping (Praline, Rochers (Rocks), Muscadine) 	08h30 : CUISINE TRADITIONAL RECIPES <ul style="list-style-type: none"> • Poivrade artichokes "à la Grecque" style with Spring vegetables • Rabbit with mustard, sautéed potatoes • Vanilla, tea and caramel cup custards 	8h30 : PÂTISSERIE COOKING FOR FRIENDS
12h30 ICUISINE9 <ul style="list-style-type: none"> • Oysters from Arcachon with tender leeks • Bordeaux-style duck breast, fondant potato rounds, pan fried cep mushrooms with unsmoked bacon • Bordeaux "cannelés" 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Three chocolate Bavarian cream • Tempering chocolate for decoration 	12h30 PÂTISSERIE CHOCOLATE – 1st PART: DARK CHOCOLATE <ul style="list-style-type: none"> • Tempering dark chocolate, preparing interiors / fillings and dipping (Coffee chocolates, Truffles, Mendiants (Mixed dried fruit and nuts), Candied orange covered in dark chocolate) 	12h30 : BPÂTISSERIE STUFFINGS - PART 2 <ul style="list-style-type: none"> • Basic technique for making a mousseline filling • Stuffed chicken breasts, sauce and mushrooms • Presentation (platter decoration) and tasting of the duck terrine 	12h30 : PÂTISSERIE <ul style="list-style-type: none"> • Heavenly chocolate – entremets and individual plate servings 	12h30 CUISINE THE SECRETS OF MACAROONS
15h30 : IPÂTISSERIE6 <ul style="list-style-type: none"> • Opera 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Upside-down tomato and fennel tart • Lobster "à l'américaine", rice with raisins • Chocolate cream soufflé, orange ice cream 	12h30 : CUISINE <ul style="list-style-type: none"> • Grilled salmon, emulsified butter sauce with chives • Roasted pork with herb crust, Byron potatoes • Choux pastry with ice cream and chocolate sauce, Chantilly cream 	15h30 CUISINE <ul style="list-style-type: none"> • Grilled line caught whiting served with a warm salad, medley of condiments • Sautéed veal grenadin, polenta with Parmesan, stuffed "poivrade" artichoke • Sweet caramelized parsnip on a speculoos biscuit, rhubarb compote, chicory flavored jus 	12h30 CUISINE BERRY <ul style="list-style-type: none"> • Easter pâté wrapped in a pastry crust • Rooster cooked in red wine • Pear and walnut pie 	12h30 SPÂTISSERIE <ul style="list-style-type: none"> • Molding chocolate objects • Chocolate bars (blocks)
15h30 : SCUISINE9 <ul style="list-style-type: none"> • Lightly roasted langoustines and zucchini blossom with herbs • Red mullet filets with potato scales, orange butter and 'barigoule' style artichokes • Candied tomato stuffed with red berries, wine sauce and lavender shortbread 	15h30 : PÂTISSERIE <ul style="list-style-type: none"> • Veal trotter and wild chicory salad • Sole stuffed with mushrooms served with sauce "glacée à l'ancienne", célestine crêpes with shellfish • Mango and pineapple chutney, avocado sorbet 	15h30 BPÂTISSERIE <ul style="list-style-type: none"> • Crisp meringue with raspberry and lychees • Creamy milk chocolate with cocoa bean « nibs » tuiles and white chocolate ice cream • "Mock" two "textured" marshmallow 	18h30 : PÂTISSERIE <ul style="list-style-type: none"> • Marinated sardine filets with tomato and basil • Lamb fillet with vegetable "tian", peppermint jus • Parisian-style frozen nougat 	15h30 : CUISINE PRESTIGIOUS DESSERTS <ul style="list-style-type: none"> • Chocolate filled egg shells with cocoa caviar • Mango-passion fruit with chocolate foam served in a shot glass • Chocolate sphere, mango coulis and praline crisp 	15h30 SCUISINE <ul style="list-style-type: none"> • Roasted jumbo shrimp flavored with lemon grass and coconut • Herb crusted thick salmon steak, mushroom flan, creamy jus with Madeira • Pistachio crème brûlée, nibbed cocoa bean tuile
18h30 : SPÂTISSERIE6 DESSERTS SERVED IN A GLASS <ul style="list-style-type: none"> • Creamy strawberries served in a glass with crisp and chocolate fizz • Apple and blackcurrant served in a glass • Chocolate and hazelnuts served in a glass • Fromage blanc served in a glass with raspberries and lime • Prunes with jasmine tea and citrus fruit served in a glass 	18h30 CUISINE TRADITIONAL DESSERTS <ul style="list-style-type: none"> • Apple tart, vanilla ice cream • Grand Marnier soufflé • Soufflé crêpes with passion fruit and wild strawberries 	15h30 : CUISINE <ul style="list-style-type: none"> • Sea bream and tomato jelly mosaïque with salad in a crisp pastry • Clarification of the ballotine cooking liquid • Tasting of the ballotine 		15h30 : PÂTISSERIE FISH - PART 1 <ul style="list-style-type: none"> • Poached in a court-bouillon: Poached hake steaks with Hollandaise sauce • "Meunière": Pan-fried sole with nut-brown butter 	15h30 : CUISINE FISH - PART 2 <ul style="list-style-type: none"> • Breaded and deep fried: Breaded strips of sole, green sauce • Salmon escalope with sorrel • Braised : Brill filets in white wine sauce
18h30 : BCUISINE9 <ul style="list-style-type: none"> • Mixed herb omelette • Roasted chicken and jus • Preparing fowl for roasting • Techniques and presentation of garden-style vegetables and turned artichokes		18h30 PÂTISSERIE MERINGUE <ul style="list-style-type: none"> • Dacquoise • French meringue and Swiss meringue • Meringue figures (Mushrooms, Fairy fingers, Wreaths, Meringue shells) 	19h00 CUISINE FOOD AND WINE PAIRING	18h30 BPÂTISSERIE INDIVIDUAL TARTLETS <ul style="list-style-type: none"> • Orange tartlets • Chocolate tartlets • Lemon tartlets • Bourdaloue pear tartlets • "Amandine" tartlets • Brittany tartlets with apricot 	18h30 : CUISINE <ul style="list-style-type: none"> • Baba with aged rum • Kugelhof
		18h30 : BCUISINE FORCEMEAT STUFFINGS - PART 1 <ul style="list-style-type: none"> • Technique for deboning fowl • Duck terrine with prunes and Armagnac (preparation and cooking) • Stuffed veal rolls with glazed vegetables 			18h30 : CUISINE ÎLE-DE-FRANCE <ul style="list-style-type: none"> • Argentueil asparagus puff pastry and flan • Lamb chops braised with onions and potatoes, leek cannelloni • Chocolate fondant and pistachio ice cream

From December 01 to December 06

Monday 1 December	Tuesday 2 December	Wednesday 3 December	Thursday 4 December	Friday 5 December	Saturday 6 December
08h30 SCUISINE16 •Marinated mackerel filets, pickle style cucumber and egg mimosa •Veal tenderloin with morel mushroom crust, potato purée with caramelized apple, balsamic shallot compote, glazed root vegetables, Port wine sauce •Figs in spicy strawberry wine, cocoa crisp and yogurt sorbet	08h30 CUISINE AUVERGNE • Pigs' trotters glazed with foie gras on toast • Braised stuffed cabbage • Sweet flan • Strawberry soup with freshly ground white pepper	08h30 CUISINE CROISSANT DOUGH • Croissants •Chocolate croissants • Apricot pastry • Cherry windmills • Kouign - Amann • Brioche dough preparation	PATISSERIE	08h30 PATISSERIE LA PROVENCE • Baby calamari salad • Mediterranean Scorpion fish and John Dory filets in a Provençal fish stew • Menton lemon and candied orange tart	8h30 : CUISINE •Pear charlotte • Almond cream brioche
12h30 : BCUISINE16 HISTORICAL AND REGIONAL INFLUENCES • Deep fried jumbo shrimp, tartare sauce •Veal Marengo with fondant potatoes •Cherry or seasonal fruit flan	12h30 CUISINE SWEET PASTRY DOUGH • Caramelized pear and crisp almond crust tart • Honey filled barquettes	12h30 CUISINE BRIOCHE 'RICH YEAST DOUGH' • Brioche 'rich yeast buns' • Raisin buns	12h30 : CUISINE LOIRE VALLEY • Warm salad with lightly smoked pike-perch •Rabbit tournedos with prunes, potatoes filled with cheese • Anjou-style choux fritters filled with orange cream	12h30 : CUISINE A TYPICAL BISTROT MENU •Lightly saffroned mussel soup •Sautéed veal chops, "Grand-Mère"-style garnish (glazed onions, mushrooms and lardons) • Strawberries Italian-style with pistachio shortbread	08h30 PATISSERIE •Red mullet "escabèche", fennel salad •Duck breast roasted with spices, orange glazed daikon radish, Anna potatoes, apricot chutney •Bitter chocolate soft-centered cake, vanilla ice cream
15h30 : IPATISSERIE 12 SAVORY PETITS FOURS (INVERTED PUFF PASTRY) • Chorizo stuffed puff pastry • Cocktail sausages in puff pastry • Cheese straws •Pâté filled pastries • Salmon palms • Pizzas	12h30 PATISSERIE •Breaded soft boiled eggs, wild mushrooms and chervil cream •Guinea fowl breast cooked on the bone with lemon grass "fricandeau" of legs and green tomato "royale" •Crisp puff pastry with citrus fruit	12h30 : PATISSERIE BALANCED MENU • Salmon marinated with dill • Traditional veal stew, pilaf rice •Sweet yeast dough: Sugar tart			
15h30 : ICUISINE17 CHAMPAGNE • Leek and Chaurce cheese tart •Sole fillet and whiting mousseline paupiettes with Champagne •Champagne, golden raisin and currant sorbet, madeleines flavored with orange peel	15h30 PATISSERIE •Chocolate flowers and boxes	15h30 CUISINE THE CÔTE D'AZUR (FRENCH RIVIERA) • Puff pastry galette with marinated sea bass, virgin vinaigrette with basil • Braised beef with olives •Tulip cookie with lemon emulsion	15h30 CUISINE •Green asparagus and Crab charlotte, citrus vinaigrette •Lightly pan-fried scallops, scallop Parmentier and carrot butter •All about lemon	15h30 CUISINE CONFECTIONERY • Strawberry conserve with raspberries and balsamic vinegar • Pineapple and date conserve • Honey candies • Shaped fruit jelly • Marshmallows •Mint flavored boiled candy	12h30 ATELIER PETITS FOURS
18h30 SPATISSERIE11 •Preparation of Chocolate and caramel centers • Molding	15h30 : PATISSERIE RED MEATS - PART 2 • Braising: cooking Beef Burgundy, boiled turned potatoes •Grilling: Prime rib of beef red wine sauce, tomatoes Provençal-style			15h30 CUISINE •Lobster salad with lobster sorbet •Sea bass fillet cooked at low temperature, glazed vegetables and herb coulis •Apple crisps, pineapple sorbet, lemon balm syrup	12h30 ATELIER THE CHEF'S CHOICE, FOIE GRAS
18h30 : BCUISINE17 RED MEATS - PART 1 • Roasting: Roasted sirloin fillet, puréed potatoes • Braised: Beef with onions and carrots •Marinating: Beef Burgundy (marinating)	18h30 CUISINE • Wild strawberry and vanilla "Treasure" • Pistachio dacquoise with berries	18h30 CUISINE • Chestnut mousse cake •Chestnut barquettes	18h30 CUISINE • Raspberry and passion fruit cream cake • Shaped fruit jelly	15h30 PATISSERIE APPETIZERS IN A GLASS	15h30 : CUISINE • Warm oysters with Muscadet wine •Roast duckling with turnips • Warm orange and Cointreau soufflé
		18h30 CUISINE • Potato and scallop salad with fresh truffles • Roast beef tenderloin, 'mi-venaison' marinade with soy, macaire potatoes • Frothy caramel with sea salt from Guerande, coffee and Cognac Chantilly	18h30 : CUISINE BUSINESS DINNER • Lining dough: Flemish leek pie • Grilled tournedos with Béarnaise sauce, potatoes "Pont-Neuf" • Frozen coffee parfait with a caramel and cognac sauce	18h30 CUISINE LANGUEDOC • Salt cod purée, garlic and parsley cream and tapenade 'gressini' •Traditional white bean stew • Apricot and fig gratin with lavender honey	

From December 08 to December 13

Monday 8 December	Tuesday 9 December	Wednesday 10 December	Thursday 11 December	Friday 12 December	Saturday 13 December
08h30 IBPÂTISSERIE16 INTRODUCTION TO CHOCOLATE <ul style="list-style-type: none"> • Chocolate génoise with chocolate mousse • Tempering of couverture chocolate 	8h30 : CUISINE <ul style="list-style-type: none"> • Croquembouche N°1 	CUISINE	8h30 : PÂTISSERIE INTRODUCTION TO BREAD BAKING <ul style="list-style-type: none"> • White bread and baguette • French sandwich bread • Fermented dough, Rye bread, Fougasse 	PÂTISSERIE	8h30 : CUISINE COOKING FOR FRIENDS
08h30 : BCUISINE23 <ul style="list-style-type: none"> • Grilled langoustines with spices, virgin olive oil sauce • Salmon and watercress gratin • Beef Stroganoff, rice with vegetables 	08h30 CUISINE PUFF PASTRY <ul style="list-style-type: none"> • Pithiviers or three kings' cake • Puff pastry "twists" • Almond cream rectangles • "Country style bread" with almond cream 	CUISINE	12h30 CUISINE <ul style="list-style-type: none"> • Fantasy of smoked and fresh salmon <ul style="list-style-type: none"> • Sea bass in a salt crust, vegetable tart with provence flavors • Chestnut cake, caramel ice cream and caramel sauce 	12h30 CUISINE <ul style="list-style-type: none"> • Sea bass and shellfish with aromatic vegetables • Veal tenderloin cooked pink, creamy risotto and mushroom duxelles, asparagus sauce • Mango poached in vanilla-passion fruit syrup, strawberry granita and meringue fingers 	8h30 : PÂTISSERIE CHRISTMAS CHOCOLATES
12h30 ICUISINE23 BRITTANY <ul style="list-style-type: none"> • Roasted langoustines and Brittany artichoke salad with samphire • Monkfish wrapped in bacon with braised artichokes, broccoli and cauliflower "pannequet" • Prune flan 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°2 	12h30 PÂTISSERIE 'BISCUIT' SPONGES <ul style="list-style-type: none"> • Chocolate-pistachio log cake • Genoa cake 	12h30 : BPÂTISSERIE <ul style="list-style-type: none"> • Sea bream fillets with fennel • Guinea fowl with cabbage • Fried pear filled puffs 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Duck foie gras poached in red wine, cep mushroom salad, purple mustard from Brive and blackcurrants • Pike-perch with chestnut crust, mushroom cream jus • Blancmange with seasonal fruit, mojito sorbet and jasmine tuile 	
12h30 SCUISINE23 <ul style="list-style-type: none"> • Oysters and oyster leaves in a warm frothy Jerusalem artichoke broth • New style salt cod "brandade" • Mock' Mille feuille, pistachio mousseline, Amarena cherries 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Lightly smoked salmon, common ice plant, wasabi cream, Granny Smith • Noisettes of venison with "grand veneur" sauce • Orange and chocolate tartlet, blood orange granita 	15h30 : CUISINE <ul style="list-style-type: none"> • French-style scrambled eggs with smoked salmon • Hot fish terrine with beurre blanc • Vanilla bavarian cream, coffee sauce 	15h30 CUISINE <ul style="list-style-type: none"> • Chocolate cake • Making leaves or flowers from plastic chocolate or mazipan 	15h30 CUISINE <ul style="list-style-type: none"> • Basque-style snails in a pastry case • Pike-perch steak, herb sauce, ratatouille • Duck breast in orange sauce 	
15h30 IPÂTISSERIE 16 <ul style="list-style-type: none"> • Walnut cake • Candy making (Soft caramel) 	15h30 : PÂTISSERIE <ul style="list-style-type: none"> • Parisian-style gnocchi with cheese • Chicken sauté with tarragon, Italian-style vegetables • Apples with meringue, raspberry sauce 	15h30 : BPÂTISSERIE <ul style="list-style-type: none"> • Butchering lamb (to enhance your understanding please bring the 4 pages concerning lamb from your basic cuisine folder under section Meat Classification) • Lamb fillet with dates and rosemary, couscous with dried fruit • Béarnaise sauce • Catalan cream 	18h30 PÂTISSERIE <ul style="list-style-type: none"> • Cannelloni of Royal langoustine, frothy fumet • Semi-wild duckling served in two styles, cep mushroom and Belgian endive flan • Warm soft orange and lemon cake, tangerine sauce 	18h30 CUISINE <ul style="list-style-type: none"> • Golden chanterelle 'fricassée' with apricots, New Zealand spinach, cocks combs and chicken oysters, 'vin jaune' wine emulsion • Rabbit saddle sous-vide, crisp little gems, polenta with olives, reduced jus with sage • Frozen meringue with citrus fruit, kiwi coulis 	
15h30 : BCUISINE24 <ul style="list-style-type: none"> • Grooved carpet shell clams 'gratin' • Pork medallions in charcutière sauce, pommes Dauphine • Fresh fruit gratin with sabayon 	18h30 CUISINE <ul style="list-style-type: none"> • Autumn soup with chestnuts and gingerbread • Brill fillet, peppered sauce, mushroom and herb ravioli • Hot pear soufflé, sorbet and raspberry coulis 	18h30 CUISINE <ul style="list-style-type: none"> • Cream of cauliflower served with a jellied vegetable consommé, cockles and caviar • Black prince saddle of lamb, vegetable "chartreuse" • Pineapple and strawberries in syrup with ginger, crisp fan and Campari sorbet 	18h30 : CUISINE <ul style="list-style-type: none"> • Warm goat cheese salad with bacon • Veal escalope "à la viennoise", fresh pasta with cooked tomato concassée • Chocolate and orange mousse 	18h30 PÂTISSERIE FLANDERS <ul style="list-style-type: none"> • Warm skate and leek salad, herb vinaigrette with cockle jus • Pan-fried cod steak, flemish style red cabbage, beer jus vinaigrette • Rhubarb tart 	
18h30 : ICUISINE24 PÉRIGORD <ul style="list-style-type: none"> • Pan-fried duck foie gras with roasted apple, cider and walnut sauce • Pan-fried steak, celery flan, Madeira sauce with diced truffles and potatoes in goose fat • Caramelized walnut and pine nut tart 	18h30 CUISINE LYONNAIS <ul style="list-style-type: none"> • Lyon-style sausage with potatoes • Pike-perch dumplings in crawfish sauce • Lyon-style Mardi-Gras fritters 				

From December 15 to December 20

Monday 15 December	Tuesday 16 December	Wednesday 17 December	Thursday 18 December	Friday 19 December	Saturday 20 December
					12h30 PATISSERIE THE CHEF'S CHOISE, FOIE GRAS
					12h30 CUISINE CHRISTMAS CAKES
					12h30 ATELIER FRESHLY BAKED PASTRIES
			19h00 ATELIER FOOD AND WINE PAIRING		



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