

Les Démonstrations Culinaires

Culinary Demonstrations



Du 23 Mars au 13 Juin 2015
From 23rd of March to 13th of June 2015

1 DEMONSTRATION – 45€

4 DEMONSTRATIONS – 166€

Le Cordon Bleu Paris

8, RUE LÉON DELHOMME
75015 PARIS



From March 23rd to March 28th

Monday 23 March	Tuesday 24 March	Wednesday 25 March	Thursday 26 March	Friday 27 March	Saturday 28 March
	12h30 : PÂTISSERIE CAKES • Streusel cake • Almond cake • Scottish	12h30 : CUISINE • Frog legs with garlic purée and green jus • 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	8h30 : PÂTISSERIE ASSORTED TARTS • Passion fruit and raspberry tart • Lemon tart	8h30 : PÂTISSERIE ASSORTED TARTS • Passion fruit and raspberry tart • Lemon tart	12h30 : ATELIER FRESHLY BAKED PASTRIES
	12h30 : PÂTISSERIE CAKES • Streusel cake • Almond cake • Scottish	18h30 PÂTISSERIE SHORTBREAD BISCUITS •Diamonds • Nantais shortbreads • Glasses • Chocolate shortbreads •Brittany shortbread biscuits	12h30 PÂTISSERIE ASSORTED TARTS • Passion fruit and raspberry tart • Lemon tart	8h30 : PÂTISSERIE ASSORTED TARTS USING SWEET SHORT PASTRY •Classic French apple tart • Tart tatin •Normandy tart	15h30 CUISINE LA NORMANDIE • Fish stew with dry cider • Pan-roasted guinea fowl with Calvados sauce • Apple tart with creamy caramel
	15h30 PÂTISSERIE CAKES • Streusel cake • Almond cake • Scottish		12h30 PÂTISSERIE SHORTBREAD BISCUITS •Diamonds • Nantais shortbreads • Glasses • Chocolate shortbreads •Brittany shortbread biscuits	12h30 CUISINE Wild strawberry gratin Savoy cabbage filled with salmon, red wine sauce Shellfish soup with garlic glaze	
	15h30 CUISINE • Frog legs with garlic purée and green jus • 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		15h30 PÂTISSERIE ASSORTED TARTS • Passion fruit and raspberry tart • Lemon tart	12h30 PÂTISSERIE ASSORTED TARTS USING SWEET SHORT PASTRY •Classic French apple tart • Tart tatin •Normandy tart	
	18h30 : CUISINE Gascon-style crisp, flaky pastry tart with apples Basque-style chicken sauté Salmon and watercress salad			15h30 : CUISINE • Smoked surf and turf duo • Pan-fried double lamb loin chops Maintenon, Swiss chard "gratin" and purple potato crisps • Fresh fruit minestrone with basil, almond milk cappuccino	
	18h30 : PÂTISSERIE CAKES • Streusel cake • Almond cake • Scottish			18h30 : CUISINE • Smoked surf and turf duo • Pan-fried double lamb loin chops Maintenon, Swiss chard "gratin" and purple potato crisps • Fresh fruit minestrone with basil, almond milk cappuccino	

From March 30th to April 4th

Monday 30 March	Tuesday 31 March	Wednesday 1 April	Thursday 2 April	Friday 3 April	Saturday 4 April
8h30 : CUISINE <ul style="list-style-type: none"> • Scallops roasted with blood sausage, apples and cider butter • 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 <ul style="list-style-type: none"> • Creamy broccoli, "bouquet" shrimp and herb salad with argan oil • Lamb shank slowly cooked with dried herbs • Frozen chocolate nougat with sour cherry coulis 	8h30 : PATISSERIE <ul style="list-style-type: none"> • Fraisier 	8h30 : 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 	8h30 : ATELIER <p style="text-align: center;">PARIS MARKET TOUR</p>	8h30 : CUISINE <ul style="list-style-type: none"> • Cold vegetable Bouillabaisse with freshwater crawfish • Provençal-style crisp wrapped lamb fillet, vegetable tian • Warm Italian-style mascarpone soufflé
8h30 : PATISSERIE <ul style="list-style-type: none"> • Jamaica 	8h30 : PATISSERIE <ul style="list-style-type: none"> • Pound cake with candied fruit • Small shell-shaped tea cakes • Lemon pound cake 	12h30 : CUISINE <p>Savory yeast dough: Onion tart with anchovies and olives</p>	8h30 : PATISSERIE <ul style="list-style-type: none"> • Butter cake with pastry cream •Diplomat's pudding 	8h30 : PATISSERIE <p>MODERN STYLE CHOUX</p> <ul style="list-style-type: none"> • Éclair matcha / Matcha éclair • Praline with liquid caramel choux • Victoria pineapple choux •Chocolate éclair with nibbed cocoa beans 	12h30 CUISINE <ul style="list-style-type: none"> • Cold vegetable Bouillabaisse with freshwater crawfish • Provençal-style crisp wrapped lamb fillet, vegetable tian • Warm Italian-style mascarpone soufflé
12h30 CUISINE <ul style="list-style-type: none"> • Scallops roasted with blood sausage, apples and cider butter • Sea bass in a crust coulibiac style, tomatoes stuffed with broccio cheese • Dried fruits and almond cream in phyllo pastry, cinnamon ice cream 	12h30 PATISSERIE <p>MODERN CAKE</p> <ul style="list-style-type: none"> • Chocolate and pistachio macaroon cake 	12h30 : PATISSERIE <ul style="list-style-type: none"> • Fraisier 	12h30 : CUISINE <p>Gingerbread ice cream and gingerbread Napoleon</p> <ul style="list-style-type: none"> • "Gaston Gerard" style free-range chicken, Morvan-style "crapiaux" • Puff pastry with snails, smoked bacon, mushrooms and white Chablis wine 	12h30 PATISSERIE <p>MODERN STYLE CHOUX</p> <ul style="list-style-type: none"> • Éclair matcha / Matcha éclair • Praline with liquid caramel choux • Victoria pineapple choux •Chocolate éclair with nibbed cocoa beans 	18h30 : ATELIER <p style="text-align: center;">TERRINES, A TRADITIONAL FRENCH STARTER</p>
12h30 PATISSERIE <ul style="list-style-type: none"> • Jamaica 	15h30 CUISINE <ul style="list-style-type: none"> • Creamy broccoli, "bouquet" shrimp and herb salad with argan oil • Lamb shank slowly cooked with dried herbs • Frozen chocolate nougat with sour cherry coulis 	15h30 : 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 	12h30 : PATISSERIE <ul style="list-style-type: none"> • Butter cake with pastry cream •Diplomat's pudding 	15h30 : CUISINE <ul style="list-style-type: none"> • Chicken salad with apples and walnuts • Stuffed sea bream fillet wrapped in lettuce leaves • "Mirliton" with apricots and rosemary 	
15h30 CUISINE <p>White chicken stock</p> <ul style="list-style-type: none"> • Poached chicken with suprême sauce, rice "au gras" Bechamel sauce 	18h30 PATISSERIE <p>MODERN CAKE</p> <ul style="list-style-type: none"> • Chocolate and pistachio macaroon cake 		12h30 ATELIER	15h30 PATISSERIE <p>PUFF PASTRY</p> <ul style="list-style-type: none"> • Apple turnovers • Palms •Raspberry strawmats • Puff pastry filled with apple 	
15h30 PATISSERIE <ul style="list-style-type: none"> • Pound cake with candied fruit • Small shell-shaped tea cakes • Lemon pound cake 				18h30 : CUISINE <p>Puff pastry completion</p> <p>Puff pastry with leeks, poached eggs with Albufera sauce + soft-coddled egg</p> <p>Rustic vegetable soup</p> <ul style="list-style-type: none"> • Cooking of consommé stock (bouillon) 	

From April 6th to April 11th

Monday 6 April	Tuesday 7 April	Wednesday 8 April	Thursday 9 April	Friday 10 April	Saturday 11 April
	8h30 : CUISINE <ul style="list-style-type: none"> • Roasted squab salad, squab jus vinaigrette • Roasted duck "salmis" • Hazelnut shorbread, stewed prunes and Armagnac sabayon 	8h30 : PÂTISSERIE RESTAURANT PETITS FOURS <ul style="list-style-type: none"> • Macaron Passion / Passion fruit macaroons • Green tea cakes, white chocolate cream • Hazelnut and chocolate cookies • Piped jasmine shortbread • Chocolate diamonds 	8h30 : PÂTISSERIE CHOUX PASTRY <ul style="list-style-type: none"> • Saint-Honoré • Paris-Brest 	8h30 : PÂTISSERIE 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 	8h30 : ATELIER
	8h30 : PÂTISSERIE RESTAURANT DESSERTS <ul style="list-style-type: none"> • Raspberry filled macaroons with anise flavored pastry cream • Dark chocolate fondant with bee's nest • Caramel crème brûlée 	8h30 : CUISINE <ul style="list-style-type: none"> • / Foie gras terrine presentation and tasting with chutney and herb salad • / Lightly pan-fried scallops, scallop Parmentier and carrot butter • Lemon grass cream, citrus jelly and rhubarb crisps 	12h30 PÂTISSERIE CHOUX PASTRY <ul style="list-style-type: none"> • Saint-Honoré • Paris-Brest 	8h30 : 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 	8h30 : ATELIER
	12h30 PÂTISSERIE RESTAURANT DESSERTS <ul style="list-style-type: none"> • Raspberry filled macaroons with anise flavored pastry cream • Dark chocolate fondant with bee's nest • Caramel crème brûlée 	12h30 CUISINE <ul style="list-style-type: none"> • Pineapple ravioli with mascarpone, pineapple sorbet and honey sauce • Guinea fowl pie • Oven roasted vegetable roulade with St-Maure goat's cheese 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Opera 	12h30 PÂTISSERIE 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 	12h30 CUISINE Upside-down tomato and fennel tart <ul style="list-style-type: none"> • Lobster "à l'américaine", rice with raisins • Chocolate cream soufflé, orange ice cream
	15h30 PÂTISSERIE PUFF PASTRY <ul style="list-style-type: none"> • Apple turnovers • Palms • Raspberry strawmats • Puff pastry filled with apple 	12h30 CUISINE <ul style="list-style-type: none"> • / Foie gras terrine presentation and tasting with chutney and herb salad • / Lightly pan-fried scallops, scallop Parmentier and carrot butter • Lemon grass cream, citrus jelly and rhubarb crisps 	15h30 PÂTISSERIE <ul style="list-style-type: none"> • Opera 	15h30 : CUISINE French onion soup Fish soup Marseillaise-style Crab salad with guacamole and citrus fruit	15h30 : CUISINE Techniques and presentation of garden-style vegetables and turned artichokes Preparing fowl for roasting Roasted chicken and jus
		15h30 PÂTISSERIE RESTAURANT PETITS FOURS <ul style="list-style-type: none"> • Macaron Passion / Passion fruit macaroons • Green tea cakes, white chocolate cream • Hazelnut and chocolate cookies • Piped jasmine shortbread • Chocolate diamonds 	18h30 CUISINE Bordeaux "cannelés" Bordeaux-style duck breast, fondant potato rounds, pan fried cep mushrooms with unsmoked bacon <ul style="list-style-type: none"> • Oysters from Arcachon with tender leeks 	15h30 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 ATELIER 		18h30 PÂTISSERIE CHOUX PASTRY <ul style="list-style-type: none"> • Eclairs • Choux pastries • Acorns • Salambos • Chantilly cream filled puf 	

From April 13th to April 18th

Monday 13 April	Tuesday 14 April	Wednesday 15 April	Thursday 16 April	Friday 17 April	Saturday 18 April
8h30 : PÂTISSERIE TRADITIONAL DESSERTS • Apple tart, vanilla ice cream • Grand Marnier soufflé • Soufflé crêpes with passion fruit and wild strawberries	12h30 : CUISINE • Chicken stuffed with foie gras mousse and pistachios • Aspic coated chicken with country bacon and Chablis wine • White sausage with apples	8h30 : CUISINE • Choux pastry with ice cream and chocolate sauce, Chantilly cream Grilled salmon, emulsified butter sauce with chives and Byron potatoe	8h30 : PÂTISSERIE 2014 DESSERTS • Crisp meringue with raspberry and lychees • Creamy milk chocolate with cocoa bean « nibs » tuiles and white chocolate ice cream • "Mock" two "textured" marshmallow	8h30 : ATELIER PARIS MARKET TOUR	8h30 : CUISINE • Braised asparagus from Pertuis, bone-marrow and preserved gizzards, chicken jus with Sherry vinegar • Sautéed veal grenadin, polenta with Parmesan, stuffed "poivrade" artichoke • Crisp puff pastry with citrus
8h30 : PÂTISSERIE CHOUX PASTRY • Eclairs • Choux pastries • Acorns • Salambos • Chantilly cream filled puf		8h30 : CUISINE • Garlic and parsley snails in a crust, pan-fried St.-George's mushrooms and St.-George's mushroom velouté Quail and veal sweetbreads with shitake mushrooms, pepper flavored sauce, glazed pearl onions • Baby pineapple with vanilla and gingerbread, coconut sauce with saffron	12h30 PÂTISSERIE 2014 DESSERTS • Crisp meringue with raspberry and lychees • Creamy milk chocolate with cocoa bean « nibs » tuiles and white chocolate ice cream • "Mock" two "textured" marshmallow	8h30 : PÂTISSERIE CHOCOLATE – 1st PART: DARK CHOCOLATE • fillings and dipping (Coffee chocolates, Truffles, Mendiants (Mixed dried fruit and nuts), Candied orange covered in dark chocolate)	12h30 CUISINE • Presentation (platter decoration) and tasting of the duck terrine • Stuffed chicken breasts, sauce and mushrooms
12h30 : PÂTISSERIE TRADITIONAL DESSERTS • Apple tart, vanilla ice cream • Grand Marnier soufflé • Soufflé crêpes with passion fruit and wild strawberries		12h30 PÂTISSERIE PETITS FOURS BISCUITS AND MERINGUE PETITS FOURS • Raisin biscuits • Marshal's batons • Cigarettes • Macaroons	12h30 PÂTISSERIE PETITS FOURS BISCUITS AND MERINGUE PETITS FOURS • Raisin biscuits • Marshal's batons • Cigarettes • Macaroons	12h30 PÂTISSERIE CHOCOLATE – 1st PART: DARK CHOCOLATE • fillings and dipping (Coffee chocolates, Truffles, Mendiants (Mixed dried fruit and nuts), Candied orange covered in dark chocolate)	12h30 CUISINE • Braised asparagus from Pertuis, bone-marrow and preserved gizzards, chicken jus with Sherry vinegar • Sautéed veal grenadin, polenta with Parmesan, stuffed "poivrade" artichoke • Crisp puff pastry with citrus
12h30 CUISINE • Cannelloni of Royal langoustine, frothy fumet • Red mullet filets with potato scales, orange butter and 'barigoule' style artichokes • Candied tomato stuffed with red berries, wine sauce and lavender shortbread		12h30 CUISINE • Garlic and parsley snails in a crust, pan-fried St.-George's mushrooms and St.-George's mushroom velouté Quail and veal sweetbreads with shitake mushrooms, pepper flavored sauce, glazed pearl onions • Baby pineapple with vanilla and gingerbread, coconut sauce with saffron	18h30 : CUISINE • Shot glass of guacamole and céviche • Pan-fried sea bream, squid stuffed with langoustine risotto and arancini • Beet ravioli with berries		
15h30 PÂTISSERIE • Three chocolate Bavarian cream • Tempering chocolate for decoration			19h00 ATELIER FOOD AND WINE PAIRING		
15h30 CUISINE • Cannelloni of Royal langoustine, frothy fumet • Red mullet filets with potato scales, orange butter and 'barigoule' style artichokes • Candied tomato stuffed with red berries, wine sauce and lavender shortbread				15h30 CUISINE • Shot glass of guacamole and céviche • Pan-fried sea bream, squid stuffed with langoustine risotto and arancini • Beet ravioli with berries	
18h30 PÂTISSERIE • Three chocolate Bavarian cream • Tempering chocolate for decoration					

From April 20th to April 25th

Monday 20 April	Tuesday 21 April	Wednesday 22 April	Thursday 23 April	Friday 24 April	Saturday 25 April
8h30 : PÂTISSERIE PRESTIGIOUS DESSERTS • 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	8h30 : CUISINE • “Flame cake” savory bacon, onion and cream tart • Trout stuffed with morel mushrooms and braised in Riesling wine • Alsatian-style sauerkraut	8h30 : PÂTISSERIE • Molding chocolate objects • Chocolate bars (blocks)	8h30 : PÂTISSERIE • Heavenly chocolate – entremets and individual plate servings	8h30 : ATELIER PARIS MARKET TOUR	8h30 : BCUISINE15 Brill filets in white wine sauce Salmon escalope with sorrel cooked en papillote Breaded strips of sole, green sauce
8h30 : PÂTISSERIE MERINGUE •Dacquoise • French meringue and Swiss meringue • Meringue figures (Mushrooms, Fairy fingers, Wreaths, Meringue shells)	12h30 : PÂTISSERIE CHOCOLATE – 2nd PART: MILK CHOCOLATE • Tempering milk chocolate, preparing interiors / fillings and dipping (Praline, Rochers (Rocks), Muscadine)	8h30 : CUISINE • Roasted jumbo shrimp flavored with lemon grass and coconut • Herb crusted thick salmon steak, mushroom flan, jus with Madeira • Pistachio crème brûlée, nibbed cocoa bean tuile	12h30 CUISINE Cheese soufflé “Meunière”: Pan-fried sole with nut-brown butter Poached in a court-bouillon: Poached hake steaks with Hollandaise sauce	15h30 CUISINE • Easter pâté wrapped in a pastry crust • Rooster cooked in red wine • Pear and walnut pie	8h30 : ATELIER CUISINES OF THE WORLD THAILAND
12h30 PÂTISSERIE PRESTIGIOUS DESSERTS • 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	18h30 PÂTISSERIE GENOISE SPONGE CAKE •Mocha • Working with a pastry bag	12h30 PÂTISSERIE • Molding chocolate objects • Chocolate bars (blocks)	12h30 PÂTISSERIE • Heavenly chocolate – entremets and individual plate servings		12h30 ATELIER SWEET CHOUX PASTRY TREATS
12h30 PÂTISSERIE MERINGUE •Dacquoise • French meringue and Swiss meringue • Meringue figures (Mushrooms, Fairy fingers, Wreaths, Meringue shells)		12h30 CUISINE • Marinated sardine fillets with tomato and basil • Lamb fillet with vegetable “tian”, peppermint jus • Parisian-style frozen nougat	15h30 : PÂTISSERIE • Heavenly chocolate – entremets and individual plate servings		8h30 : CUISINE • Pan-fried baby calamari, chorizo, bell pepper and rocket pesto • Veal tenderloin with morel mushroom crust, potato purée with caramelized apple, balsamic shallot compote, glazed root vegetables, Port wine sauce • Bitter chocolate soft-centered cake, vanilla ice cream
15h30 : CUISINE Vanilla, tea and caramel cup custards Rabbit with mustard, sautéed potatoes • Poivrade artichokes “à la Grecque” style with Spring vegetables		15h30 : CUISINE • Marinated sardine fillets with tomato and basil • Lamb fillet with vegetable “tian”, peppermint jus • Parisian-style frozen nougat			12h30 CUISINE • Pan-fried baby calamari, chorizo, bell pepper and rocket pesto • Veal tenderloin with morel mushroom crust, potato purée with caramelized apple, balsamic shallot compote, glazed root vegetables, Port wine sauce • Bitter chocolate soft-centered cake, vanilla ice cream
15h30 : PÂTISSERIE CHOCOLATE – 2nd PART: MILK CHOCOLATE • Tempering milk chocolate, preparing interiors / fillings and dipping (Praline, Rochers (Rocks), Muscadine)		19h00 ATELIER CHEF'S SECETS			

From April 27th to May 2

Monday 27 April	Tuesday 28 April	Wednesday 29 April	Thursday 30 April	Friday 1 May	Saturday 2 May
8h30 : PÂTISSERIE <ul style="list-style-type: none"> • Baba with rum • Kugelhof 	8h30 : PÂTISSERIE <ul style="list-style-type: none"> • Preparation of Chocolate and caramel centers • Molding 	8h30 : PÂTISSERIE SAVORY PETITS FOURS (INVERTED PUFF PASTRY) <ul style="list-style-type: none"> • Chorizo stuffed puff pastry • Cocktail sausages in puff pastry <ul style="list-style-type: none"> • Cheese straws • Pâté filled pastries • Salmon palms 	8h30 : CUISINE <ul style="list-style-type: none"> • Crisp langoustines, citrus-wasabi and olive oil emulsion • Studded and roasted monkfish fillet, chermoula sauce, eggplant bayaldi • All about lemon 		8h30 : ATELIER <p style="text-align: center;">COOKING FOR FRIENDS</p>
12h30 PÂTISSERIE <ul style="list-style-type: none"> • Preparation of Chocolate and caramel centers • Molding 	8h30 : PÂTISSERIE INDIVIDUAL TARTLETS <ul style="list-style-type: none"> • Orange tartlets • Chocolate tartlets • Lemon tartlets • Bourdaloue pear tartlets • 'Amandine' tartlets • Brittany tartlets with apricot 	12h30 : PÂTISSERIE SAVORY PETITS FOURS (INVERTED PUFF PASTRY) <ul style="list-style-type: none"> • Chorizo stuffed puff pastry • Cocktail sausages in puff pastry <ul style="list-style-type: none"> • Cheese straws • Pâté filled pastries • Salmon palms 	8h30 : PÂTISSERIE SWEET PASTRY DOUGH <ul style="list-style-type: none"> • Caramelized pear and crisp almond crust tart • Honey filled barquettes 		12h30 ATELIER <p style="text-align: center;">FRESHLY BAKED PASTRIES</p>
12h30 PÂTISSERIE <ul style="list-style-type: none"> • Baba with rum • Kugelhof 	12h30 CUISINE <ul style="list-style-type: none"> • Marinated mackerel fillets, pickle style cucumber and egg mimosa • Sole stuffed with mushrooms served with sauce "glacée à l'ancienne", célestine crêpes with shellfish • Mango and pineapple Napoleon, avocado sorbet 	8h30 : CUISINE <ul style="list-style-type: none"> • Beef Burgundy (marinating) • Beef with onions and carrots Roasted sirloin fillet, Darphin potatoes 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Chocolate flowers and boxes 		
15h30 CUISINE <ul style="list-style-type: none"> • Marinated mackerel fillets, pickle style cucumber and egg mimosa • Sole stuffed with mushrooms served with sauce "glacée à l'ancienne", célestine crêpes with shellfish • Mango and pineapple Napoleon, avocado sorbet 	15h30 CUISINE Cherry or seasonal fruit flan Veal Marengo with fondant potatoes <ul style="list-style-type: none"> • Deep fried jumbo shrimp, tartare sauce 		12h30 PÂTISSERIE SWEET PASTRY DOUGH <ul style="list-style-type: none"> • Caramelized pear and crisp almond crust tart • Honey filled barquettes 		
15h30 PÂTISSERIE INDIVIDUAL TARTLETS <ul style="list-style-type: none"> • Orange tartlets • Chocolate tartlets • Lemon tartlets • Bourdaloue pear tartlets • 'Amandine' tartlets • Brittany tartlets with apricot 			15h30 PÂTISSERIE <ul style="list-style-type: none"> • Chocolate flowers and boxes 		
18h30 CUISINE <ul style="list-style-type: none"> • Argenteuil asparagus puff pastry and flan • Lamb chops braised with onions and potatoes, leek cannelloni • Chocolate fondant and pistachio ice cream 			15h30 CUISINE <ul style="list-style-type: none"> • Crisp langoustines, citrus-wasabi and olive oil emulsion • Studded and roasted monkfish fillet, chermoula sauce, eggplant bayaldi • All about lemon 		

From May 4th to May 9th

Monday 4 May	Tuesday 5 May	Wednesday 6 May	Thursday 7 May	Friday 8 May	Saturday 9 May
8h30 : PÂTISSERIE <ul style="list-style-type: none"> • Wild strawberry and vanilla "Treasure" • Pistachio dacquoise with berries 	8h30 : CUISINE <ul style="list-style-type: none"> • Lobster salad with lobster sorbet • Roast beef tenderloin, 'mi-venaison' marinade with soy, macaire potatoes • Frothy caramel with sea salt from Guerande, coffee and Cognac Chantilly 	8h30 : PÂTISSERIE CROISSANT DOUGH <ul style="list-style-type: none"> • Croissants • Chocolate croissants • Cherry windmills • Kouign - Amann • Brioche dough preparation	8h30 : PÂTISSERIE CONFECTIONERY <ul style="list-style-type: none"> • Strawberry conserve with raspberries and balsamic vinegar • Pineapple and date conserve <ul style="list-style-type: none"> • Honey candies • Shaped fruit jelly • Marshmallows • Mint flavored boiled candy 	15h30 : CUISINE Warm salad with lightly smoked pike-perch <ul style="list-style-type: none"> • Rabbit tournedos with prunes, potatoes filled with cheese • Anjou-style choux fritters filled with orange cream 	8h30 : CUISINE Strawberries Italian-style with pistachio shortbread Sautéed veal chops, "Grand-Mère"-style garnish (glazed onions, mushrooms and lardons) Lightly saffroned mussel soup
12h30 : PÂTISSERIE <ul style="list-style-type: none"> • Wild strawberry and vanilla "Treasure" • Pistachio dacquoise with berries 	15h30 : PÂTISSERIE CROISSANT DOUGH <ul style="list-style-type: none"> • Croissants • Chocolate croissants • Cherry windmills • Kouign - Amann • Brioche dough preparation	8h30 : PÂTISSERIE <ul style="list-style-type: none"> • Chestnut mousse cake • Chestnut barquettes 	12h30 : PÂTISSERIE CONFECTIONERY <ul style="list-style-type: none"> • Strawberry conserve with raspberries and balsamic vinegar • Pineapple and date conserve <ul style="list-style-type: none"> • Honey candies • Shaped fruit jelly • Marshmallows • Mint flavored boiled candy 		12h30 : CUISINE <ul style="list-style-type: none"> • Red mullet 'escabèche', fennel cream • Guinea fowl breast cooked on the bone with lemon grass "fricandeau" of legs and green tomato 'royale' • Blancmange with red berries, mojito sorbet and jasmine tuile
15h30 : CUISINE Prime rib of beef red wine sauce, baker's potatoes, tomatoes Provençal-style Cooking Beef Burgundy, boiled turned potatoes	15h30 : CUISINE <ul style="list-style-type: none"> • Lobster salad with lobster sorbet • Roast beef tenderloin, 'mi-venaison' marinade with soy, macaire potatoes • Frothy caramel with sea salt from Guerande, coffee and Cognac Chantilly 	12h30 : PÂTISSERIE BRIOCHE 'RICH YEAST DOUGH' <ul style="list-style-type: none"> • Brioche 'rich yeast buns' • Raisin buns 	15h30 : CUISINE <ul style="list-style-type: none"> • Green asparagus and Crab charlotte, citrus vinaigrette • Sea bass fillet cooked at low temperature, glazed vegetables and herb coulis • All about apple 		12h30 : ATELIER <div style="text-align: center;">FINANCIERS, CAKES AND POUND CAKES</div>
	18h30 PÂTISSERIE BRIOCHE 'RICH YEAST DOUGH' <ul style="list-style-type: none"> • Brioche 'rich yeast buns' • Raisin buns 	15h30 : PÂTISSERIE <ul style="list-style-type: none"> • Chestnut mousse cake • Chestnut barquettes 	18h30 CUISINE <ul style="list-style-type: none"> • Green asparagus and Crab charlotte, citrus vinaigrette • Sea bass fillet cooked at low temperature, glazed vegetables and herb coulis • All about apple 		
		19h00 ATELIER	8h30 : CUISINE Warm salad with lightly smoked pike-perch <ul style="list-style-type: none"> • Rabbit tournedos with prunes, potatoes filled with cheese • Anjou-style choux fritters filled with orange cream 		

From May 11th to May 16th

Monday 11 May	Tuesday 12 May	Wednesday 13 May	Thursday 14 May	Friday 15 May	Saturday 16 May
<p>8h30 : PÂTISSERIE</p> <ul style="list-style-type: none"> • Raspberry and passion fruit cream cake • Shaped fruit jelly 	<p>8h30 : PÂTISSERIE</p> <ul style="list-style-type: none"> • Pear charlotte • Almond cream brioche 	<p>8h30 : PÂTISSERIE</p> <ul style="list-style-type: none"> • Walnut cake • Candy making (Soft caramel) 		<p>8h30 : ATELIER</p> <p style="text-align: center;">PARIS MARKET TOUR</p>	<p>8h30 : CUISINE</p> <ul style="list-style-type: none"> • Lightly smoked salmon, common ice plant, wasabi cream, Granny Smith • Duck breast roasted with spices orange glazed daikon radish, Anna potatoes, apricot chutney • "False" Mille-feuille, pistachio mousseline, "Gariguettes" strawberries
<p>12h30 PÂTISSERIE</p> <ul style="list-style-type: none"> • Raspberry and passion fruit cream cake • Shaped fruit jelly 	<p>12h30 PÂTISSERIE</p> <ul style="list-style-type: none"> • Pear charlotte • Almond cream brioche 	<p>12h30 PÂTISSERIE</p> <ul style="list-style-type: none"> • Walnut cake • Candy making (Soft caramel) 		<p>8h30 : PÂTISSERIE</p> <p style="text-align: center;">INTRODUCTION TO CHOCOLATE</p> <ul style="list-style-type: none"> • Chocolate génoise with chocolate mousse • Tempering of couverture chocolate 	<p>12h30 PÂTISSERIE</p> <p style="text-align: center;">INTRODUCTION TO CHOCOLATE</p> <ul style="list-style-type: none"> • Chocolate génoise with chocolate mousse • Tempering of couverture chocolate
<p>12h30 CUISINE</p>	<p>12h30 CUISINE</p> <ul style="list-style-type: none"> • Crunchy vegetables and peas flavored with peppermint • Tender white cuttlefish, gazpacho with basil, eggplant "paupiettes" • Strawberry and rosemary "brochettes", rhubarb sorbet, balsamic jus 	<p>15h30 CUISINE</p> <ul style="list-style-type: none"> • Salt cod purée, garlic and parsley cream and tapenade "gressini" • Traditional white bean stew • Apricot and fig gratin with lavender honey 		<p>15h30 CUISINE</p> <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 	<p>15h30 CUISINE</p> <ul style="list-style-type: none"> • Duck foie gras poached in red wine, breaded grapes, purple mustard from Brive and blackcurrants • Black prince saddle of lamb, vegetable "chartreuse" • Fresh cherry and almond jubilee, large vanilla cream éclair
		<p>15h30 ATELIER</p>		<p>15h30 CUISINE</p> <ul style="list-style-type: none"> • Lightly smoked salmon, common ice plant, wasabi cream, Granny Smith • Duck breast roasted with spices orange glazed daikon radish, Anna potatoes, apricot chutney • "False" Mille-feuille, pistachio mousseline, "Gariguettes" strawberries 	<p>15h30 CUISINE</p> <ul style="list-style-type: none"> • Lightly smoked salmon, common ice plant, wasabi cream, Granny Smith • Duck breast roasted with spices orange glazed daikon radish, Anna potatoes, apricot chutney • "False" Mille-feuille, pistachio mousseline, "Gariguettes" strawberries
		<p>18h30 : CUISINE</p> <p style="text-align: center;">Beef Strogonoff, rice with vegetables</p> <p style="text-align: center;">Salmon and watercress gratin</p> <ul style="list-style-type: none"> • Pan-fried langoustines with spices, virgin olive oil sauce 			

From May 18th to May 23rd

Monday 18 May	Tuesday 19 May	Wednesday 20 May	Thursday 21 May	Friday 22 May	Saturday 23 May
8h30 : PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°1 	15h30 : CUISINE Apples with meringue, raspberry sauce •	8h30 : PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°1 	8h30 : CUISINE <ul style="list-style-type: none"> • Chilled leek and potato soup, creamy smoked bacon • Brill fillet, peppered sauce, mushroom and herb ravioli • Pineapple and strawberries in syrup with ginger, crisp fan and campari sorbet 	8h30 : CUISINE <ul style="list-style-type: none"> • Oysters and oyster leaves in a warm frothy hazelnut broth • Veal flank cooked in a cocotte, demie-glace jus, spring vegetables • Warm soft orange and lemon cake, tangerine sauce 	8h30 : PÂTISSERIE IINTRODUCTION TO BREAD BAKING <ul style="list-style-type: none"> • White bread and baguette • French sandwich bread • Fermented dough, Rye bread, Fougasse
8h30 : PÂTISSERIE PUFF PASTRY <ul style="list-style-type: none"> • Pithiviers or three kings' cake • Puff pastry "twists" • Almond cream rectangles 	18h30 : PÂTISSERIE 'BISCUIT' SPONGES <ul style="list-style-type: none"> • Chocolate-pistachio log cake • Genoa cake 	12h30 PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°1 	12h30 CUISINE <ul style="list-style-type: none"> • Chilled leek and potato soup, creamy smoked bacon • Brill fillet, peppered sauce, mushroom and herb ravioli • Pineapple and strawberries in syrup with ginger, crisp fan and campari sorbet 	8h30 : ATELIER <p style="text-align: center;">PARIS MARKET TOUR</p>	8h30 : CUISINE <ul style="list-style-type: none"> • Golden chanterelle 'fricassée' with apricots, New Zealand spinach, cocks combs and chicken oysters, 'vin jaune' wine emulsion • / Semi-wild duckling served in two styles, potato and celeriac cake <ul style="list-style-type: none"> • Inversed flat peach Melba, gooseberries flavored with Banyuls wine
12h30 PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°2 		12h30 PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°2 	18h30 : CUISINE Parisian-style gnocchi with cheese Hot fish terrine with beurre blanc Vanilla bavarian cream, coffee sauce	12h30 CUISINE <ul style="list-style-type: none"> • Oysters and oyster leaves in a warm frothy hazelnut broth • Veal flank cooked in a cocotte, demie-glace jus, spring vegetables • Warm soft orange and lemon cake, tangerine sauce 	12h30 ATELIER <p style="text-align: center;">THE SECRETS OF MACAROONS</p>
12h30 PÂTISSERIE PUFF PASTRY <ul style="list-style-type: none"> • Pithiviers or three kings' cake • Puff pastry "twists" • Almond cream rectangles 		15h30 : PÂTISSERIE <ul style="list-style-type: none"> • Croquembouche N°2 	19h00 ATELIER <p style="text-align: center;">FOOD AND WINE PAIRING</p>		15h30 CUISINE <ul style="list-style-type: none"> • Golden chanterelle 'fricassée' with apricots, New Zealand spinach, cocks combs and chicken oysters, 'vin jaune' wine emulsion • / Semi-wild duckling served in two styles, potato and celeriac cake <ul style="list-style-type: none"> • Inversed flat peach Melba, gooseberries flavored with Banyuls wine
15h30 CUISINE <ul style="list-style-type: none"> • Duck foie gras poached in red wine, breaded grapes, purple mustard from Brive and blackcurrants • Black prince saddle of lamb, vegetable "chartreuse" • Fresh cherry and almond jubilee, large vanilla cream 					
18h30 CUISINE <ul style="list-style-type: none"> • Duck foie gras poached in red wine, breaded grapes, purple mustard from Brive and blackcurrants • Black prince saddle of lamb, vegetable "chartreuse" • Fresh cherry and almond jubilee, large vanilla cream eclair 					

From May 25th to May 30th

Monday 25 May	Tuesday 26 May	Wednesday 27 May	Thursday 28 May	Friday 29 May	Saturday 30 May
8h30 : PÂTISSERIE INTRODUCTION TO BREAD BAKING <ul style="list-style-type: none"> • White bread and baguette • French sandwich bread • Fermented dough, Rye bread, Fougasse 	8h30 : CUISINE <ul style="list-style-type: none"> • Fantasy of smoked and fresh salmon • Sea bass in a salt crust, vegetable tart with provence flavors • Chestnut cake, caramel ice cream and caramel sauce 	18h30 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 : ATELIER PARIS MARKET TOUR	8h30 : ATELIER THE SECRETS OF MACAROONS
8h30 : PÂTISSERIE <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"> • Shot glass of goat cheese and oven-roasted vegetables, mini sacristains with black salt • Mini veal loin cooked at low temperature, souffléed potatoes • Small pear cooked with caramel, gingerbread bostock, carambar ice cream 				
12h30 CUISINE <ul style="list-style-type: none"> • Grey shrimp cannelloni and grapefruit jelly, pea pearls, honey and yuzu jus • Rabbit saddle sous-vide, crisp little gems, polenta with olives, reduced jus with sage • Watermelon jelly with melon, mint and Sauternes wine cocktail 	18h30 CUISINE <ul style="list-style-type: none"> • Shot glass of goat cheese and oven-roasted vegetables, mini sacristains with black salt • Mini veal loin cooked at low temperature, souffléed potatoes • Small pear cooked with caramel, gingerbread bostock, carambar ice cream 				
12h30 PÂTISSERIE <ul style="list-style-type: none"> •Chocolate cake •Making leaves or flowers from plastic chocolate or mazipan 					
18h30 CUISINE <ul style="list-style-type: none"> • Grey shrimp cannelloni and grapefruit jelly, pea pearls, honey and yuzu jus • Rabbit saddle sous-vide, crisp little gems, polenta with olives, reduced jus with sage • Watermelon jelly with melon, mint and Sauternes wine cocktail 					



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