



LE CORDON BLEU®
PARIS



Culinary Workshops

📍 INSTITUTE - PARIS 15 EIFFEL TOWER 📍 HÔTEL DE LA MARINE - PLACE DE LA CONCORDE



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Workshops

INSTITUTE - PARIS 15 EIFFEL TOWER

The Venues

INSTITUTE - PARIS 15 EIFFEL TOWER - *Cuisine, Pastry & Boulangerie*



Located in the 15th arrondissement training institute, on the banks of the Seine and a stone's throw from the Eiffel Tower, this modern venue bathed in natural light offers state-of-the-art equipment for an unrivalled culinary experience. Our professional kitchens welcome groups of up to 16 people, perfect for immersing yourself in culinary excellence and perfecting your techniques in a contemporary and inspiring setting.

HÔTEL DE LA MARINE - PLACE DE LA CONCORDE - *Cuisine, Pastry & Oenology*



Enjoy a warm, authentic setting in the historic Hôtel de la Marine. Our home-style kitchens are ideal for relaxed workshops for groups of 12. Tastings, meanwhile, take place in rooms that can accommodate up to 16 people. Combining historic charm with an intimate atmosphere, this venue is perfect for sharing unique gourmet moments.



THE ART OF COOKING LIKE A CHEF

Demonstration: Watch a culinary demonstration by a Le Cordon Bleu Chef, who will reveal the secrets of two recipes.

2h30, demonstration, €80

Workshop: Experience a complete immersion of a starter and main course in a demonstration room, followed by a cuisine workshop with a Chef where you will create one of the dishes worthy of the finest restaurants.

5h30, demonstration followed by a practical, €260



CORDON VERT® WORKSHOP, VEGETARIAN CUISINE

Learn how to make creative and gourmet vegetarian dishes. Master original and flavoursome recipes that highlight all that plant-based ingredients have to offer in delicious creations.

2h30, practical and tasting, €170



TRADITIONAL CRÊPES AND GAULETTES WORKSHOP

Master the art of Breton crêpes and galettes. Learn how to prepare the batter, cook it and fill your crêpes and galettes for a delicious treat, in honour of Brittany.

5h30, practical and tasting, €240

Full details of dates and times can be found on the website

Organise workshops for family, corporate, or leisure groups (see p22)



THE ART OF MAKING SAUCES AND JUS

5h30: Master the basics of sauce and jus preparation, learning reduction, emulsion and seasoning techniques. Enhance your dishes with refined sauces and jus worthy of the greatest chefs.

2 days: Perfect your skills over two days and discover tips for even more innovative and tasty sauces and jus.

5h30, practical, **€270**
2 days, practical, **€510**

The workshop concludes with a relaxed tasting of your creations.

TASTING MENUS: REGIONAL TREASURES

Dive into the heart of French regional flavours with these workshops, during which you will prepare several emblematic dishes. Explore the techniques and ingredients typical of each region to create authentic and tasty recipes.

The workshops conclude with a relaxed tasting of your creations.

5h30, practical and dinner, **€290**



La Provence:

Let yourself be seduced by Mediterranean flavours, where aromatic herbs, olive oil and sun-drenched vegetables unite in a cuisine full of freshness and warmth.



Burgundy:

Learn how to prepare emblematic dishes such as Beef Burgundy and snails. Master techniques that highlight local produce and authentic flavours.



Brittany:

Discover the techniques and ingredients that make this cuisine a true regional treasure. Each dish will be an invitation to gourmet pleasure and conviviality.



Creole:

Discover the warmth and enchanting flavours of Creole cuisine with emblematic dishes featuring the spices and tropical produce of the islands.

Parisian life



FROM MARKET TO PLATE: A TASTE OF PARIS

Accompany a Chef to the market to select the best fresh produce, then learn how to cook it in a hands-on workshop. The experience concludes with a relaxed tasting with the other participants.

5h30, practical, **€290**

Discover our “special festive season” workshops: **Black Truffle and Foie Gras** *see. p18*



MACARONS

Collection Workshop: Macarons

Master the art of macarons by learning "macaronage", piping and filling techniques. Explore a range of flavours for delicious and refined creations.

5h30, practical, **€260**



The Secrets of Plant-Based Macarons **NEW**



Master creative techniques to make 100% plant-based macarons, with crisp shells and tasty fillings, which are just as good as the traditional versions.

3h, practical, **€180**

COLLECTION WORKSHOP: FINANCIERS & CAKES

Learn how to make financiers and cakes with light, perfect textures. Explore different flavours and variations to create a range of refined cakes.

5h30, practical, **€260**



SIGNATURE WORKSHOP: TARTS

Learn how to make perfect tarts, from pastry to filling. Master techniques for lining and baking to create elegant and gourmet tarts.

3h, practical, **€180**



SIGNATURE WORKSHOP: CHOUX PASTRIES

Make light and tasty choux pastries by mastering choux pastry and baking techniques. Create creamy fillings to enhance each creation.

3h, practical, **€180**



Full details of dates and times can be found on the website.



SIGNATURE WORKSHOP: ÉCLAIRS

Discover the secrets of the perfect éclair, from choux pastry to pastry cream and original finishes. Each éclair will be a work of art as beautiful as it is tasty.

3h, practical, €180



CLASSICS WITH A MODERN TWIST

Enhance classic French pastry recipes with a modern twist as timeless pastries are reinvented with an elegant touch.

3h, practical, €180



PLANT-BASED PASTRY WORKSHOP **NEW**

Learn how to create 100% plant-based pastries that taste just as good as the classic versions. Explore innovative techniques for elevating plant-based ingredients and creating gourmet desserts that combine creativity and gourmet pleasure.

5h30, practical, €260



THE SECRETS OF WELLNESS PASTRY **NEW**

Learn how to make lighter pastries without compromising on taste. Use alternative ingredients to reduce sugar and fat while creating delicious, balanced desserts.

3h, practical, €180



Boulangerie



MAKING YOUR OWN BREAD

Learn to make traditional breads by mastering kneading, fermentation and baking.

5h30, practical, €290



FRESHLY BAKED PASTRIES

Freshly Baked Pastries Workshop: Master yeast based doughs to make croissants, chocolat rolls and golden brioches. Learn essential folding and baking techniques.

5h30, practical, €290

Traditional Freshly Baked Pastries Workshop: Explore the art of freshly baked pastries, making a variety of six traditional recipes: From croissant to kouglof and how to use dough trimmings in a recipe for Almond blackcurrant lemon cake.

2 days, practical, €540



BOULANGERIE

Traditional Bread Baking

Immerse yourself in the world of boulangerie with two days of intensive training. Create a selection of seven recipes and develop your theory and practical knowledge of leavens, kneading, different fermentation techniques and baking methods.

2 days, practical, €540

Healthy & Nutritional Bread Baking **NEW**

Discover techniques for creating nutritious breads, using different flours, seeds, pulses and leavens. Master fermentation for healthier breads.

2 jours, practical, €540



TRADITIONAL BREADBAKING AND FRESHLY BAKED PASTRIES

Learn to master the process of creating breads and freshly baked pastries, from dough to baking, with techniques used by leading chefs.

4 days, practical, €990

Full details of dates and times can be found on the website.



Learn, Perfect, Excel...

DISCOVERY WORKSHOPS

HEALTHY EATING AND GOURMET CUISINE - INTRODUCTORY COURSE

This introductory course, designed by Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) and Director of Le Cordon Bleu Paris institute, is aimed at professionals and enthusiasts with basic culinary skills. In 4 days, explore techniques such as lacto-fermentation, healthy cooking and gourmet plant-based recipes. Learn how to elevate flavours and combine nutritional balance and culinary pleasure under the guidance of nutrition and culinary arts experts.

4 days - €2350

WINE DISCOVERY - INTRODUCTORY COURSE

This introductory course, led by wine expert, invites you to delve into the fascinating world of wines and spirits. Aimed at amateurs, culinary arts students and hotel and restaurant professionals, this course explores France's main wine-producing regions, the art of tasting, and food and wine pairing. Guided by specialists, discover the subtleties of terroirs and develop genuine wine know-how.

4 days - €980

2 weeks - €2450

ADVANCED WORKSHOPS*

ADVANCED CULINARY TECHNIQUES - ADVANCED WORKSHOP

This advanced workshop, developed by Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) and Director of Le Cordon Bleu Paris institute, is designed for professionals wishing to hone their skills and discover modern techniques. In 4 days, master sous-vide cooking, molecular cuisine, smoking, low-temperature cooking and much more, for innovative and elegant dishes. A culinary experience at the cutting edge of excellence.

4 days - €2350

THE ART OF CONFECTIONERY - ADVANCED WORKSHOP

This advanced workshop, which is ideal for professionals and passionate individuals who already have a solid grounding, immerses you in the refined world of artisanal confectionery. Under the guidance of our expert Chefs, learn to master sugar cooking and specific techniques for making marshmallows, nougats, caramels, fruit jellies and other sweet treats. Develop unique know-how and create delicacies worthy of the greatest artisans.

4 days - €1900

***Admission: A CV will be required for your profile to be validated by Chef Eric Briffard.**

A certificate of attendance will be awarded by Le Cordon Bleu Paris.

Consult the dates available on our website and book your place online.

Please note that these programmes are not eligible for CPF funding (Personal training account).

Workshops

📍 HÔTEL DE LA MARINE - PLACE DE LA CONCORDE



Whether you are a gourmet, want to make delicious home-cooked meals for your guests, or simply learn the art of cooking, a Le Cordon Bleu Paris Chef will share their culinary secrets with you.

During these two or three-hour cuisine workshops, participants create a seasonal recipe. Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF), and his team have created these collections, which will help you discover the various regions of mainland and overseas France.

DEMONSTRATION - A Chef explains the gestures and techniques used step by step. The demonstration also includes a tasting.

1h - €35

WORKSHOP - Experience a complete immersion in the kitchen with a Chef during a workshop which includes a tasting.

2h - €125, 3h - €175



*Full details of recipes can be found on the website
Find out more about our weekly workshops on p.16*

Organise workshops for family, corporate, or leisure groups (see p.22)



Pastry & Tea Time

The pastry workshops are in harmony with the four seasons: Spring, summer, autumn and winter. Each season's menu features workshops followed by a tasting of the delicacies that have been prepared.

DEMONSTRATION - A Chef explains the gestures and techniques used step by step. The demonstration also includes a tasting
1h - €30

WORKSHOP - Experience a complete immersion in the kitchen with a Chef during a workshop which includes a tasting
2h - €110, 3h - €150



Tarts & Cakes



Meringues



Choux pastries

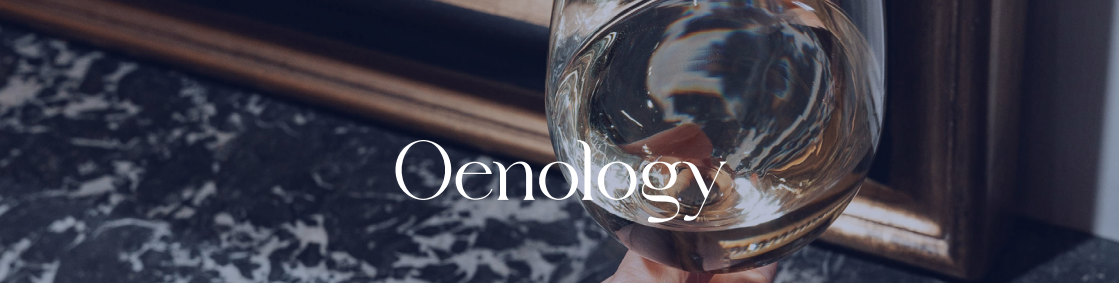


Macarons

Tea Time

1h30 macaron workshop followed by 1h30 Tea Time - €175

Every Saturday, a three-hour Tea Time takes place which includes making seasonal macarons to take home. A variety of savoury and sweet treats created by Le Cordon Bleu Chefs are then tasted. A selection of teas from around the world and a glass of Champagne are included.



Oenology

Be introduced to the art of tasting, discover the major grape varieties, or master the art of food and wine pairing - these are just some of the topics covered in the wine workshops led by our Head Sommelier. From initiation to in-depth study, these themed workshops invite you to discover France's wine-growing regions in a warm and friendly atmosphere.

2h / 5 wines tasted



TASTING FUNDAMENTALS - €78

A workshop for wine lovers who want to learn the art of tasting by analysing visual, olfactory and gustatory aspects.



FRENCH WINE HERITAGE - €99

These workshops allow you to discover the richness and diversity of French vineyard production.

FRENCH WINE TOUR / FRENCH WINES AND CHEESE / PRESTIGIOUS SWEET WINES FROM FRANCE



WINE REGIONS OF FRANCE - €140

Through these workshops, participants develop their knowledge of wines by exploring the most emblematic regions.

BURGUNDY / CHAMPAGNE / BORDEAUX / LOIRE / RHONE

GRANDS TERROIRS - €160

Exceptional tasting, exceptional wines. An introductory tour of the finest appellations.

Summer Offer



SUMMER APÉRITIF, 4 wines with 4 appetizers / 1h30 - €99

In just 1 hour and 30 minutes, this workshop shows you how to match 4 wines with 4 tasty appetizers and make your aperitifs even more delicious.

Every Wednesday - 7pm to 8.30pm

Possibility to purchase the wines tasted after each workshop

For an unforgettable experience

Masterclass & Events

DINNER WORKSHOPS

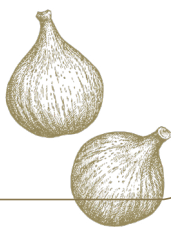


We offer a choice of 4 menus per season, **developed by Chef Eric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF)**. Each participant prepares a starter under the guidance of a Chef. A glass of Champagne and Burgundy choux pastries round off the workshop. It is then time for dinner in the dining room, where the prepared starter is tasted, followed by a variety of savoury and sweet dishes - **€240**

Dinner Workshop structure

WORKSHOP - 1h30
Make the starter
Burgundy choux pastries
Glass of Champagne

DINNER - 1h30
Starter
Seasonal soup
Main course
Dessert
Sweet treats



GASTRONOMIC LUNCHES AND DINNERS WITH WINE PAIRINGS



Food and wine pairings will be showcased by combining a gourmet meal **developed by Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF)**, with a range of carefully selected wines. "A unique menu every month"

GASTRONOMIC LUNCHES:

Aperitif/Main course/Dessert – food and wine pairings - **1h30**

Price (3 glasses included) : **€100** / person
Every Friday lunchtime

GASTRONOMIC DINNERS:

Apéritif/Starter/Main course/Dessert – food and wine pairings - **2h**

Price (4 glasses included) : **€180** / person
Every Thursday, Friday and Saturday evening

Choice of non-alcoholic drinks



MASTERCLASS GUEST

In line with the seasons and their inspiration, Le Cordon Bleu Chefs invite guests to take centre stage to talk about their backgrounds, personalities and creations.

On the occasion of the 130th anniversary of our institute, Le Cordon Bleu- Hôtel de la Marine will be offering courses led by alumni who have become renowned chefs, offering an immersion in Le Cordon Bleu know-how.

Le Cordon Bleu will be delighted to welcome renowned chef Babette de Rozières on a regular basis for masterclasses dedicated to caribbean cuisine.

Full price details are available on the website

EVENT WORKSHOPS



Three Kings' cake - €150

Come and celebrate Epiphany by discovering the art of the Three Kings' cake! Spend three hours immersed in French tradition as you learn how to make this delicious pastry, a symbol of conviviality and sharing.



Valentine's Day - €185

Le Cordon Bleu Hôtel de la Marine offers an exceptional dinner workshop! You will work in pairs to create your starter in the workshop before moving to the dining room where you will enjoy your starter and dishes for a perfect romantic meal.



Easter - €185

Celebrate Easter at Le Cordon Bleu - Hôtel de la Marine with a Gastronomic Dinner With Wine Pairings, designed by our expert Chefs and Sommelier, who will showcase the flavours of spring, and the many traditions associated with this occasion.

Discover our "special festive season" see p18



Weekly Workshops

Kid Friendly

EVERY WEDNESDAY FROM
1.30 PM TO 3.30 PM

WINTER COLLECTION 2025:
From 8 January to 23 March 2025

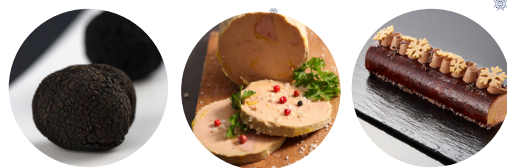
SPRING COLLECTION 2025:
From 25 March to 22 June 2025

SUMMER COLLECTION 2025:
From 24 June to 21 September 2025

AUTUMN COLLECTION 2025:
From 23 September to 18 December 2025

		11AM	12PM	12.30PM	1PM	1.30PM	2PM	2.30PM	3PM	3.30PM	4PM	4.30PM	5PM	5.30PM	6PM	7PM	7.30PM	8PM	8.30PM	9PM	9.30PM
TUESDAY	CUISINE								Workshop 2h												
	PASTRY		Workshop 2h																		
	OENOLOGY																				
WEDNESDAY	CUISINE								Workshop 3h												
	PASTRY		Workshop 2h				Kid Friendly				Demonstration										
	OENOLOGY																Summer Aperitif				
THURSDAY	CUISINE								Workshop 3h												
	PASTRY		Workshop 3h																		
	OENOLOGY																	Gastronomic Dinner with Wine Pairings			
FRIDAY	CUISINE								Workshop 3h												
	PASTRY								Macarons Workshop												
	OENOLOGY				Gastronomic Lunch with Wine Pairings								Workshop 2h					Gastronomic Dinner with Wine Pairings			
SATURDAY	CUISINE		Demonstration				Workshop 2h											Dinner Workshop (One Saturday a month)			
	PASTRY		Workshop 2h									Tea Time									
	OENOLOGY					French wines and cheese					Workshop 2h							Gastronomic Dinner with Wine Pairings			

Special festive season Workshops



INSTITUTE - PARIS 15 EIFFEL TOWER

THE PRESTIGE MENU: A CELEBRATION OF BLACK TRUFFLE

Learn how to choose, work with and elevate black truffles to exceptional gastronomic heights. Each creation will be a celebration of luxury and refinement. The experience is rounded off with a tasting dinner.

5h, practical, €320

PRESTIGE WORKSHOP: FOIE GRAS

Learn how to prepare traditional foie gras. Master deveining, seasoning and cooking techniques to perfect this emblematic product.

2h30, practical, €210

SIGNATURE WORKSHOP: YULE LOG

Create an elegant and festive Yule log. Learn how to prepare a light 'biscuit' sponge, a refined filling and decorative techniques to enhance your festive season.

2h30, practical, €140



HÔTEL DE LA MARINE -
PLACE DE LA CONCORDE

For 15 days at the end of the year, special festive season recipes are available for all our workshops: From Chicken supreme stuffed with black truffle and Mont-Blanc with chestnut cream, to Bömlo salmon steak and "Black Forest" Yule log, rediscover the flavours of the festive season during a workshop or dinner.

Take advantage of our Gastronomic Lunches with Wine Pairings or Dinner Workshops for a total festive season experience.

CUISINE:

Demonstration: 1h - €35
Workshop: 2h - €125, 3h - €175

PASTRY:

Demonstration: 1h - €30
Workshop: 2h - €110, 3h - €150

œNOLOGY:

Grand terroirs - €160 / Champagne - €140
/ Burgundy - €140 / The French Wine Tour
- €99 / French Wines and Cheese - €99 /
Tasting Fundamentals - €78

DINNER WORKSHOP:

1h30 Workshop followed by a 1h30 Dinner
- €250

GASTRONOMIC LUNCH WITH WINE
PAIRINGS
1h30 - €125

GASTRONOMIC DINNER WITH WINE
PAIRINGS
2h - €185



INSTITUTE - PARIS 15 EIFFEL TOWER

LES PETITS CORDONS BLEUS

Cuisine or Pastry 2h, practical, €99

This class for children (8 to 12 years old) allows young enthusiasts to create their own recipes under the supervision of a Le Cordon Bleu Chef. At the end of their workshop, the children take their preparations home with them. Birthday parties can also be organised.

PARENT-CHILD WORKSHOP

2h30, practical, €99 per person

As the seasons change, Le Cordon Bleu offers different workshops in which parents and children (aged 8 to 12) can participate together. A unique family experience for your child to create their first sweet treats.

- MY FIRST EASTER EGG
- MY FIRST CHOCOLATES
- MY FIRST YULE LOG



HÔTEL DE LA MARINE - PLACE DE LA CONCORDE

KID FRIENDLY

WEDNESDAY AFTERNOON - PASTRY

2h, practical, €99 / 6-12 years old

Guided by our pastry Chefs, you will learn to make a delicious recipe while sharing laughter and precious moments. Our workshops are open to children aged 6 and over, accompanied by an adult. Budding chefs aged 10 and over can even take part on their own, provided they present a parental waiver at reception. What is more, if there are several children, a parent can supervise up to 2 or 3 young food enthusiasts.

FROM ASPIRING JEWELLER TO LITTLE PASTRY CHEF / (9-11 years old)

4h, practical, €250

L'ÉCOLE, School of Jewelry Arts and Le Cordon Bleu Paris invite you to take part in an exclusive workshop. In the morning, children decorate a wooden treasure box in a jeweller's workshop, transforming it into a unique, personalised jewel box. In the afternoon, parents and children make irresistible Crunchy almond clusters together under the guidance of

LE
COLE
des Arts
Joailliers
Avec le soutien
de Van Cleef & Arpels

Practical information

La boutique

The two Le Cordon Bleu Paris boutiques offer a wide range of gourmet products, professional and amateur equipment, books and gifts, selected by Le Cordon Bleu Paris Chefs.



Decorative items



Children's gifts



Gourmet products



Kitchen accessories



Bechamel



Culinary books

Consult our online catalogue and visit our boutique for your purchases.



In addition

INSTITUT - PARIS 15 EIFFEL TOWER

On the day of the event, all participants benefit from a 10% discount on Le Cordon Bleu products at La Boutique at the institute (5% on books).

HÔTEL DE LA MARINE - PLACE DE LA CONCORDE

Bottles of wine for sale



Le café

INSTITUTE - PARIS 15 EIFFEL TOWER

Open to the public and the institute's students, Le Café Le Cordon Bleu offers a variety of freshly baked pastries, pastries, gourmet salads and hot dishes prepared by our Chefs in line with the seasons.

The institute's vegetable roof garden provides the aromatic plants and vegetables used daily in the preparation of dishes. Le Café Le Cordon Bleu is open Monday to Friday. All workshop participants receive a 10% discount on food and beverages (excluding set lunch menu) on the day of their workshop.



Tea Room

HÔTEL DE LA MARINE - PLACE DE LA CONCORDE

Discover our tea room, where tradition meets culinary excellence. We offer a refined selection of beverages, with espresso coffees from Maison LaGrange, roasted by Vincent Ballot, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF).

For tea connoisseurs, we have carefully selected exceptional varieties of Jugetsudo by Maruyamanori, from relaxing Matcha Genmaicha to refined Gyokuro for a moment of indulgence. For a touch of elegance, let yourself be tempted by a glass of Taittinger Brut Réserve Champagne.

You can also savour our gourmet creations, such as delicious matcha or citrus madeleines, as well as our famous "cannelés bordelais". Complete your experience with a gourmet coffee or tea, for a moment of pure relaxation.



The Joy of Giving

Gift voucher

For a birthday, a surprise, a farewell party

Delight culinary enthusiasts with our gift vouchers for Le Cordon Bleu Paris and Le Cordon Bleu Paris - Hôtel de La Marine workshops. Give them the opportunity to discover the culinary arts through exceptional experiences.



Groups

Le Cordon Bleu Paris institute and Le Cordon Bleu - Hôtel de la Marine offer exceptional team-building facilities for companies wishing to bring their employees closer together via an exceptional experience.

• CULINARY AND WINE ACTIVITIES

All our cuisine, pastry, boulangerie and wine activities are available for groups. This is the perfect opportunity to strengthen team spirit by creating seasonal recipes alongside our Chefs. Participants learn the techniques and tips of leading chefs, while sharing a unique moment of pleasure and indulgence.

Activities can be carried out in English or French

• PRIVATE CLASSES

Workshops can be customised for those wishing to take a private class. We can tailor the content of the workshop to the customer's needs. During this class, the participant works one-on-one with a Le Cordon Bleu Chef.

3h Workshop – in French or English

• SPACE RENTAL - MADE-TO-MEASURE QUOTES

The different areas of the two sites can be privatised for events, product launches, press events, film shoots, etc...

QAC: Demonstration room - Practical workshop - Classroom

HDM: Demonstration room - Practical workshop - Wine room - Dining room

Depending on your needs, what we have to offer can be customised and adapted to meet your specific expectations and requirements.

Request A Quote

We recommend that you contact us as far in advance as possible to guarantee the availability of the desired date. Please be as specific as possible with your request, so that our teams can study its feasibility and provide you with a budget estimate.

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