



LE CORDON BLEU®
PARIS



OUR WORKSHOPS

Festive period

2025-2026





For the festive season, Le Cordon Bleu Paris & Le Cordon Bleu Paris - Hôtel de la Marine are offering a series of exceptional culinary workshops designed to bring out the best in products that are emblematic of festive menus. Under the guidance of our expert Chefs, you will learn how to prepare refined and festive recipes featuring choice ingredients such as scallops, salmon and stuffed poultry. These workshops are a unique opportunity to master professional techniques and discover inspiring recipes, in a warm and friendly atmosphere.

Join us to celebrate the magic of the *festive season!*

LE CORDON BLEU PARIS



Full details of opening times and recipes can be found on the website

Cuisine *Workshops*



PRESTIGE MENU: A CELEBRATION OF BLACK TRUFFLE

Learn how to choose, work with and elevate the black truffle in outstanding gastronomic dishes which celebrate luxury and refinement. The workshop is rounded off with a tasting dinner.

5h, practical, **€320 - €350**

4 December 2025 & 23 January, 13 February 2026



PRESTIGE WORKSHOP: FOIE GRAS

Learn to make traditional foie gras. Master deveining, seasoning and cooking techniques to bring out the best in this emblematic dish.

2h30, practical, **€210**

10 & 17 December 2025



Pastry Workshops



SIGNATURE WORKSHOP: CHRISTMAS YULE LOG

Create an elegant and festive Yule log. Learn to prepare a light biscuit sponge, a filling and decorations to make your festive season sparkle.

2h30, practical, €150
16 & 19 December 2025



MY FIRST YULE LOG - KID WORKSHOP

Share a gourmet experience with your child by making a delicious chocolate log during this parent-child duo workshop. A Le Cordon Bleu Chef will accompany you to create your very first chocolate log.

2h30, practical, €99
10 & 17 December 2025



Full details of times can be found on the website

DEMONSTRATION - A Chef explains the gestures and techniques used step by step.

The demonstration also includes a tasting / **Cuisine Demonstration: 1h - €35**

/ **Pastry Demonstration: 1h - €30**

WORKSHOP - Workshop including tasting / **Cuisine: 2h - €125, 3h - €175**

/ **Pastry: 2h - €110, 3h - €150**

Cuisine Workshops

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

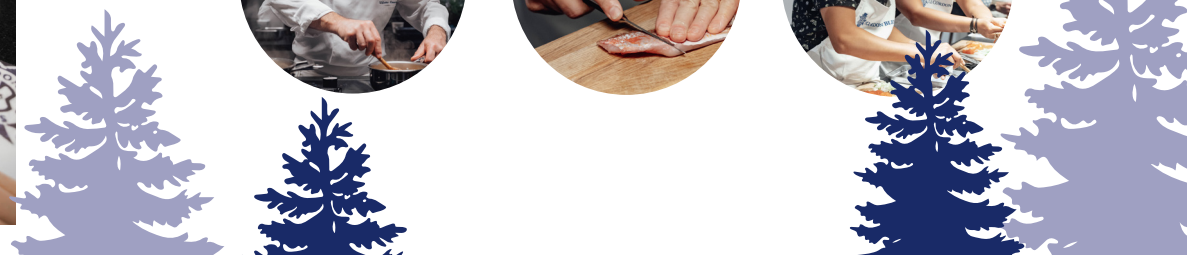
Thick "Iekjime certified" Bömlo salmon steak, beurre blanc with Provence citrus fruit, gnocchi with young spinach leaves

Workshop format - 2h - 24, 26 & 31 December 2025

Demonstration format - 27 & 28 December 2025

Chicken supreme stuffed with black truffle, Albufera sauce, root vegetables

Workshop format - 3h - 23, 27, 28, 29 & 30 December 2025



Pastry Workshops

Create delicate pastries designed by Le Cordon Bleu Paris in an exceptional setting and atmosphere in the emblematic Hôtel de la Marine.

Mont-Blanc with chestnut cream

Workshop format - 2h - 24, 26, 27, 28, 29, 30 December 2024

Demonstration format - 26 December 2024

Rolled "Black Forest" Yule Log

Workshop format - 3h - 27, 28, 29, 30 December 2024

Kids Friendly Workshop «Christmas Chocolates» - €99

Workshop format - 2h - 3, 10, 17 December 2025



Three King's Cake - €150

Workshop format - 3h - every Saturday in January



Dinner Workshop

An unforgettable experience

Each participant prepares a starter from the menu under the expert guidance of a cuisine Chef. A glass of Champagne and Burgundy choux pastries round off the workshop. Then it's time for dinner in the dining room, with a tasting of the prepared starter, followed by a selection of savoury and sweet dishes.

1h30 workshop followed by a 1h30 dinner - €240

A wine and food pairing package including 3 x 120 ml glasses to accompany your starter, main course and dessert is available at an additional cost of €50 (order and pay at the venue). A wine list is also available.

23, 26, 27, 28, 29 & 30 December 2025

Menu



BURGUNDY CHOUX PASTRIES

« cooked to order »

THICK "IEKJIME CERTIFIED" BÖMLO SALMON STEAK,
beurre blanc with Provence citrus fruit, gnocchi with young spinach leaves

BRITTANY SCALLOPS,
chicken broth with foie gras, ginger, mango and Granny Smith apple

CHICKEN SUPREME STUFFED WITH BLACK TRUFFLE,
Albufera sauce, root vegetables

BABA WITH AGED RUM,
pineapple, intense vanilla ice cream

SWEET TREATS:
Candied chestnut / Macaron / Chocolates



Gastronomic Lunch

With Wine Pairings

Food and wine pairings will be highlighted by the combining of a gourmet menu prepared by Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF), with a selection of wines from producers reflecting their terroirs.

Workshop - Aperitif / main course / dessert - food and wine pairing - 1h30 - €145

24, 26 & 31 December 2025

Menu

BURGUNDY CHOUX PASTRIES

« cooked to order »

Champagne 1er Cru « Secret de Famille » Monmartre

LANDAISE CHICKEN SUPREME WITH FRESH BLACK TRUFFLE,
risotto style celeriac, pearly jus, acidulated Red Meat radish

Saint Emilion Grand Cru 2019 Clos Saint Emilion Philippe

MONT BLANC, MANDARIN SORBET

Sainte Croix du Mont 2019 Château la Rame

SWEET TREATS/COFFEE





La Boutique

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

The pleasure of giving

Make this a gourmet Christmas

Delight your loved ones with exceptional gifts from Le Cordon Bleu Paris. Explore our selection of gift vouchers for unforgettable culinary workshops, iconic recipe books for cooking enthusiasts, and high-quality utensils and gourmet food products available at La Boutique.

From culinary or oenology classes, dining experiences to premium kitchen tools or delicious gourmet treats, you will find the perfect gift to make every food lover's festive period shine.

Our Gift voucher

Looking for ideas for your Christmas gifts? Offer a gift voucher in the amount of your choice, valid for 1 year at all Le Cordon Bleu Paris and Le Cordon Bleu - Hôtel de La Marine workshops.



Béchamel



Culinary books



Gourmet products



Kitchen accessories

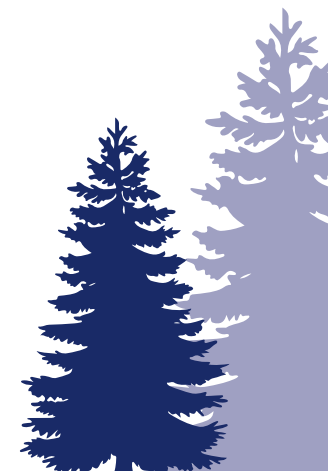


Decorative objects



Kids gifts

Take a look at our online catalogue and visit our shop to make your purchases.





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