



LE CORDON BLEU®
PARIS

OUR WORKSHOPS

Festive period

2026-2027





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 !*



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, **€350**

17 December 2026, 22 January 2027 et 18 February 2027



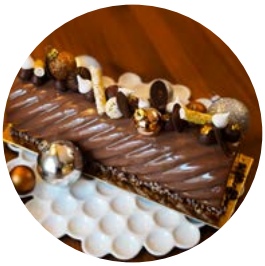
PRESTIGE WORKSHOP : FOIE GRAS

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

2h30, practical, **€240**

12 & 19 December 2026

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, **€180**

4, 12 & 19 December 2026



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, **€105**

16 & 19 December 2026







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 & Pastry Demonstration 1h - €38**

WORKSHOP - Workshop including tasting / **Cuisine : 2h - €120, 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 "Ikejime certified" Bömlo salmon steak, beurre blanc with Provence citrus fruit, gnocchi with young spinach leaves
Workshop format - **2h - 15, 17 et 24 December 2026 - €120**
Demonstration format - **1h - 22 et 29 December 2026 - €38**

Scallops with tangy mango and passion fruit butter, haddock, saffron fondant potatoes, Riesling sauerkraut
Workshop format - **2h - 16, 19 et 27 December 2026 - €120**

Chicken supreme stuffed with black truffle, Albufera sauce, root vegetables
Workshop format - **3h - 16, 19, 27 et 31 December 2026 - €175**

Ballotine of duck foie gras, mango and ginger chutney
Workshop format - **3h - 19, 22, 26, 27 et 29 December 2026 - €190**

Pastry Workshops

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

Festive macarons
Workshop format - **2h - 23 et 28 December 2026**
Workshop format - **3h - 22, 27, 29 et 31 December 2026**

Mont-Blanc with chestnut cream
Workshop format - **2h - 17, 26 et 30 December 2026**
Demonstration format - **2h - 16, 26 et 30 December 2026**

Rolled "Black Forest" Yule Log
Workshop format - **3h - 19, 24 et 30 December 2026**

Rolled tropical fruit Yule Log
Workshop format - **3h - 5, 23 et 28 December 2026**

Kids Friendly Workshops - 99 €
Christmas chocolates - **2h - 9, 19, 24 December 2026**
My first gingerbread - **2h - 12, 22 et 29 December 2026**
Cream choux pastries - **2h - 16, 27, 31 December 2026**






Three King's Cake - €150
Workshop format - **3h - Every Saturday in January**

Dinner Workshops

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 - €210

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.

Menu 1

3, 17 et 28 December 2026



APPETISER Burgundy choux pastries

STARTER Thick "Ikejime certified" Bömlo salmon steak, watercress cream, shavings of Boutargue, candied lemon

"ENTRE-PLAT" Grey shrimp broth with lemon grass, King prawn with spring onion and mild chilli ravioli

MAIN COURSE Chicken supreme stuffed with Black truffle, Albufera sauce, root vegetables

DESSERT Baba with aged rum, pineapple, intense vanilla ice cream

SWEET TREATS

Menu 2

10, 23 et 30 December 2026

APPETISER Burgundy choux pastries

STARTER Scallops with Timut pepper, Champagne butter, mango and passion fruit

"ENTRE-PLAT" Grey shrimp broth with lemon grass, King prawn with spring onion and mild chilli ravioli

MAIN COURSE Chicken supreme stuffed with Black truffle, Albufera sauce, root vegetables

DESSERT Mont-blanc with Bourbon vanilla, Ardèche chestnut and mandarin sorbet

SWEET TREATS

Gastronomic Lunches & Dinners
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.

Lunch - Appetiser / main course / dessert – food and wine pairings **- 1h30 - €120**
4, 12, 19, 24 et 31 December 2026

Dinner - Appetiser / starter / main course / dessert – food and wine pairings **- 1h30 - €165**
4, 5, 11, 12, 18, 19, 22, 27 et 29 December 2026

Lunch Menu



APPETISER Burgundy choux pastries
Champagne Taittinger « Brut Réserve »

MAIN COURSE Truffled chicken supreme, Albufera sauce, root vegetables cooked in chicken broth
Morey-Saint-Denis 2020 David Duband

DESSERT Bourbon vanilla Mont-blanc, Ardèche chestnut, mandarin sorbet
Alsace « Gewürztraminer Westhoffen » 2023 Domaine Loew

SWEET TREATS

Dinner Menu

APPETISER Burgundy choux pastries
Champagne Taittinger « Brut Réserve »

STARTER Golden scallops with Timut pepper, mango and passion fruit beurre blanc sauce with Champagne
Alsace « Riesling Ostenberg » 2024 Domaine Loew

"ENTRE-PLAT" Grey shrimp broth with lemongrass, King prawn ravioli, spring onion and chilli

MAIN COURSE Truffled chicken supreme, Albufera sauce, root vegetables cooked in chicken broth
Morey-Saint-Denis 2020 David Duband

DESSERT Bourbon vanilla Mont-blanc, Ardèche chestnut, mandarin sorbet
Alsace « Gewürztraminer Westhoffen » 2023 Domaine Loew

SWEET TREATS

Food & Wine : Special Festive Pairings

Our Head Sommelier invites you to enjoy an exceptional wine-tasting experience centred around the finest seasonal produce.
Designed as a moment of sharing and inspiration, this workshop showcases iconic festive dishes, elevated by the signature cuisine of Chef Éric Briffard, One of the Best Craftsmen in France (Meilleur Ouvrier de France - MOF) in 1994. Enjoy a light-hearted and festive atmosphere as you draw inspiration from our Chef's techniques and discover the secrets of a Head Sommelier's pairings.
You will explore the interplay between aromas, textures, condiments and wines, so that you can leave with unique and refined ideas that will elevate your festive meals.

5 wines, 5 festive canapés - **2h - €165**
5, 11, 23 et 30 December 2026

Menu

"David Hervé" oyster "spéciale" chaud-froid (servez glazed) and cold with lemongrass
Chablis «1er cru Vaillons» 2019 William Fèvre

Pan-fried duck foie gras with Timut pepper, pear chutney, ime and ginger gastrique
Alsace «Bruderbach Le Menhir» 2022 Domaine Loew

Joël Robuchon style crispy King prawns with shiso (perilla), celeriac and Granny Smith apple remoulade
Champagne Taittinger «Prélude Grand Cru»

"Ikejime" salmon gravlax marinated with red beetroot (beet), gin and juniper berries
Chambolle Musigny 2022 Bouchard Père et Fils

Rolled "Black Forest" Yule Log
Maury «10 ans» Domaine MasAmiel

Each of the tasting's savoury dishes will be served with rye bread with natural leaven made by our Boulangerie Chef Grégoire Bardet.







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 ? Offert 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.



La Boutique

The two of 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.



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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