



Atelier de Cuisine Gastronomique Française

~ Gourmet Cooking Classes in Lyon, France ~
Available all Year



The World of MBI can arrange your trip to France to attend cooking classes specially created for individuals or groups who want to discover the secrets of French Cuisine. The classes are taught in English by Chef Jean-Marc Villard in his private professional kitchen in the beautiful city of Lyon, France's gastronomic mecca,

Hands-on Cooking Class Information

- Preparation of a gastronomic ***lunch*** - 2 dishes and 1 dessert - followed by lunch with aperitif, wines and coffee. Participants receive recipes.

Class length: 4 - 4 ½ hours; 9:30 am – 2:00 pm

- Preparation of gastronomic ***dinner*** - 2 dishes and 1 dessert - with aperitif, wines and coffee. Participants receive recipes.

Class length: 4 hours; 4:30 am - 8:30 pm

Cost

2 participants: 150 Euros per person

3-4 participants: 125 Euros per person

5-12 participants: 110 Euros per person

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- **Market visit*** followed by preparation of a gastronomic ***lunch or dinner*** - 2 dishes and 1 dessert with aperitif, wines and coffee. Participants receive recipes.

Class length: 5 ½ hours; 8:15 am - 2 pm

Cost

2 participants: 190 Euros per person

3-4 participants: 160 Euros per person

5-12 participants: 150 Euros per person

- Cooking Demonstration - Chef Jean Marc cooks two recipes. Participants taste the dishes with the paired wines take part in a question and answer session.

Participants receive recipes.

Class length: 2 ½ hours - offered in the morning or the afternoon

Cost

5-14 participants: 65 Euros per person

15-20 participants: 65 Euros per person

- Cooking demonstration followed by lunch or dinner - Chef Jean-Marc cooks a gastronomic menu. Participants enjoy the meal that includes aperitif, wines and coffee.

Participants receive recipes.

Cost

5-14 participants: 100 Euros per person

15-20 participants: 90 Euros per person

- Discover "*The Secret of French Macaroons*" - Participants learn the art of making French macaroons and then savor them with a regional sparkling wine.

Participants receive the recipe and a macaroon sachet.

Class length: 2 – 2 ½ hours - morning and afternoon session are offered.

Cost

2 & 3 to 4 participants: 300 Euros for the group

5-10 participants: 60 Euros per person

- **Market visit - Halles Paul Bocuse or another famous outside market based on availability**

Please note: At time of registration for your choice of classes, the cost will be quoted in USD based on the prevailing USD/Euro rate of exchange