



DM

DOMAINE DE MANVILLE

LES BAUX DE PROVENCE

Cooking Class

Whether you are a novice cook or a real « Cordon Bleu », come and develop your skills, learn how to cook exceptional products using special technics and share your cooking passion with our team in a charming property.

THE MUSHROOMS

3H CLASS – 80€



Learn to cook the mushroom to create a gourmet and innovative menu. "Paris" mushrooms, Oyster mushrooms, Chanterelles, Shitakes, Boletus...

A glass of wine included during the tasting with our Chef.

SATURDAY 14 NOVEMBER - 10H > 13H

THE FOIE GRAS

3H CLASS – 100€



Royal, terrine, fry or pot-au-feu... Discover the masters and receipts to success a perfect foie gras for all occasions!

A glass of wine included during the tasting with our Chef.

SATURDAY 12 DECEMBER - 10H > 13H

THE TRUFFLE

3H CLASS – 130€



Discover the origin and where to find them... learn to cook them thanks to 2 simple and creative receipts:

- truffle egg scramble
- Sea bass, mashed potatoes with truffle, wine zabaglione

A glass of wine included during the tasting with our Chef.

SATURDAY 28 NOVEMBER - 10H > 13H

THE CAKES

2H CLASS – 70€



Learn to cook cakes and pastries with strawberries, raspberries, blackberries, white chocolate and black chocolate.

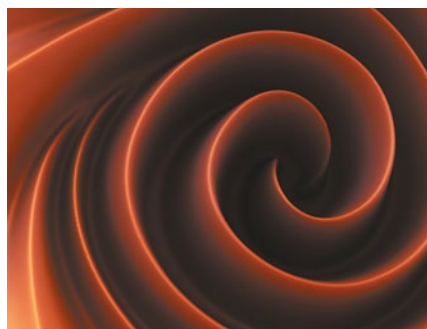
A glass of champagne included during the tasting with our Chef.

SATURDAY 12 DECEMBER - 15H > 17H

For Children, 29 december - 10h > 12h

THE CHOCOLAT

2H CLASS – 70€



Cooking class with our Pastry chef. Discover originals and creatives receipts around the chocolate.

A glass of champagne included during the tasting with our Chef.

SATURDAY 5 DECEMBER - 15H > 17H

For Children, 22 december - 10h > 12h

All these Gourmet cooking classes will be in the kitchen of one of our Luxury Villa of the Domaine.

Welcome capacity is from 2 people minimum to 8 people maximum.

