



IMPERIAL GAROUBE

COOKING LESSONS AT THE IMPERIAL GAROUBE

Culinary art is available to all:

Come meet a talented Chef in a relaxed setting to share a gustatory adventure.

Whether you are a beginner or have an advanced level, our courses adjust to your needs and wants. Our cooking atelier is a place to experiment with seasonal produce. A choice between a meat menu (lamb, duck foie gras...) and a sea menu (seafood, daily-caught fish) is offered.

Chef Pier Franco Ferrara and his team welcomes you in the kitchen and is eager to share this passion for gastronomy and to reveal some delicious tricks.

The cooking lessons take place on a half day (from 9:30AM to 2:00PM or from 5:00PM to 10:00PM).

*You will prepare a full menu (appetizer, main course, dessert) along with the Chef
The atelier ends at noon or 7:30PM and is followed by a tasting of your own menu at our restaurant Le Pavillon
A detailed note card with cooking instructions will be handed out at the end*

- *Rate: 100 euros per person (no Drinks included)*
- *Upon request only, depending on availability*

