

RESTAURANT CANTEMERLE

New in 2010

Workshops for our little chefs



Jérôme Héraud Head Chef

at the hotel restaurant Cantemerle
Shares his passion for cooking

THE CONCEPT

Fun and exciting cooking classes for little chefs from the age of 7 to 12, based on simplicity to discover through enjoyment cooking and pastry skills

Jérôme will share his own childhood memories of cooking and how he got his passion at a young age from candy floss, rice puddings and caramel

The work shops take place out side next to the herb garden which will be used to teach the children to recognise the different herbs

THE WORKS SHOPS ARE EVERY WEDNESDAY
AFTERNOON FROM 14H00 to 16H30
(please reserve in advance)

Schedule :

WORK SHOP
TEA TIME SNACKS
RECIPE RECAP SHEET
TOUR OF THE CHEFS NEW KITCHENS.

29€ per child (An adult can accompany their child)

APRIL : Sticky Easter Chocolate cake,
Chocolate truffles
Surprise

MAY : Soft sweet bread and butter pudding caramelised with wild
strawberries
Armand bonbons
Surprise

JUNE : Creamy rice pudding and raspberries
Carambar Toffee shapes
Surprise

July, August, September and October programs coming out soon, call
for information: 04.93.58.08.18

We can organise your child's birthday including a cooking
workshop, a pastry introduction, a magician show...
For further information : 04.93.58.08.18