



Welcome to Le Chapon Fin Cookery School

Nicolas Frion invites you to discover some of his secrets at Le Chapon Fin Cookery School, located in the historic Chapon Fin restaurant in Bordeaux.

Under his guidance, you will discover infinite flavour combinations and master the skills and techniques of haute cuisine in a warm and relaxed atmosphere.

COOKING CLASSES INFORMATION

- ❖ Classes take place on Wednesday and Saturdays (please refer to the planning).
- ❖ Cooking class format: cooking demonstration given by the Chef.
- ❖ From 9:00 a.m. to 12:00 p.m.
- ❖ **Location:** Restaurant Le Chapon Fin
- ❖ **Price:** 95 € per person
- ❖ **Special Group Rate:** 88 € per person (6 to 10 participants)

TAILORED COOKING CLASSES

Outside calendar, other classes are possible for groups upon request.

Our menus may vary depending on the availability of the products.



OUR MENUS

Estuary Fish

Learn how to prepare shad, eel, maigre, plaice, and other local fish.

Original recipes with Foie Gras

Discover new ways foie gras recipes.

Tastes of the French Southwest

Original recipes with local produce.

Shell fish

Lobster, langoustines, Mediterranean prawns: roasted, sautéed or poached !

Seasonal

Cuisine changes according to season. Learn to prepare an entire menu with fresh local seasonal produce

Cutting up Poultry

Become a carving expert.

Soups

Discover traditional and innovative soup recipes...

Carving & cooking Meat

Tricks and know-how...

Preparing, filleting & cooking Fish

Tricks and know-how...

Specials

Tapas, Desserts, Vegetarian cuisine, Game, Holiday Specials, Valentine Day, Easter, Pentecost, ...

Please call:

❖ +33(0)5.56.90.91.92 between 9:00AM and 5:00PM, Monday through Friday.

❖ For inquiries outside office hours, contact Le Chapon Fin restaurant at +33(0)5.56.79.10.10 5, rue Montesquieu - 33000 Bordeaux.