

Private events for friends & families at *La Cuisine de Flore*

Why a cooking class?



Birthday celebration, family meeting, bachelor or bachelorette party... Don't hesitate to organise a private cooking class at our atelier in order to celebrate the events that count for you!

The atelier is booked only for you and your guests so that you can enjoy this moment in complete privacy. The atelier is also fully equipped, you don't need to bring anything but your good mood, we take care of the rest!

A dynamic team dedicated to your event

La Cuisine de Flore has been organising for several years now cooking classes for corporate and private events (*see feedbacks from previous customers page 3*).

Be sure that we will welcome you in a warm and friendly way and that we'll do our utmost to make your event a unique and relaxed moment for you and your guests.



A warm and convivial atmosphere, the cornerstone of our atelier



Because cooking and eating is above all a moment shared with others, the atelier is a welcoming place where you will enjoy cooking in a relaxed and friendly atmosphere!

The Chefs will share with you simply their gestures and "coup de main". Then, it's the ultimate reward at the end of the class, that much awaited moment: we can savour all together the fruit of our efforts!

Astonishing recipes with products of the highest quality!

Recipes that will surprise you and change from everyday life, but with ingredients and kitchenwares that you will easily find at your home: that's what we will teach you!

All the attendees will do personally each step of the recipes: you will therefore eat what you've cooked, and you will be impressed by what you can achieve! You will also receive the recipes at the end of the class in order to cook them again with no worries at home.

We select our products with the utmost care for their taste and qualities, it's the basis of a successful recipe!



Cooking - all included



Menu 4 courses: *mise en bouche*, starter, main dish and dessert that you choose among our seasonal menu.

Beverages: appetizer, wine (1/3 bottle per pers.), water, softs and coffee.

Timing: around 3h30; 1h30 of cooking.

Price: 60€ per person.

Who? From 8 to 30 persons, extra charge of 10€ / pers. if group smaller.

Cooking & champagne



Menu 4 courses: *mise en bouche*, starter, main dish and dessert that you choose among our seasonal menu.

Beverages: appetizer with champagne, wine chosen by our sommelier (1/2 bottle per pers.), water, softs and coffee.

Timing: around 3h30; 1h30 of cooking.

Price: 75€ per person.

Who? From 8 to 30 persons, extra charge of 10€ / pers. if group smaller.

Light cooking class



Menu 3 courses: starter, main dish and dessert that you choose among our seasonal menu.

Beverages: water, softs and coffee; bottle of wine as an option.

Timing: around 3h; 1h15 of cooking.

Price: 55€ per person.

Who? From 8 to 30 persons, extra charge of 10€ / pers. if group smaller.

Lunch express cooking



Menu 2 courses: main dish and dessert that you choose among our seasonal menu.

Beverages: 1 glass of wine, water, softs & coffee.

Timing: around 2h ; 1h of cooking.

Price: 39€ per person.

Who? From 10 to 30 persons, extra charge of 10€ / pers. if group smaller.

Cooking & wine class



Cooking class: *mise en bouche*, starter, main dish and dessert that you choose among our seasonal menu.

Oenology class: degustation of 6 to 8 wines + *mise en bouche* with our sommelier.

Timing: oenology class of around 1h then cooking class (& degustation) of around 3h.

Price: from 90€ per person.

Who? From 10 to 30 persons, extra charge of 10€ / pers. if group smaller.

Oenology class by itself



Wines: degustation of 8 wines with our sommelier around a specific topic decided together.

Cuisine: *mise en bouche*.

Timing: around 2 hours.

Price: from 55€ per person.

Who? From 10 to 16 persons, extra charge of 10€ / pers. if group smaller.

Children's birthday party



Cooking class: the children cook just like grown ups! With the help of a Chef, they prepare the cakes and they decorate the table before eating all together.

Who? Group of 10 children from 7 to 13 years old.

When? Saturday or Wednesday afternoon.

Timing: around 3h.

Price: 40€ per child.

Additional information



We cook together the different dishes that we then savour all together after having dressed the nicest plates: you're not divided into groups!
The mise en bouche is prepared in less than 15 minutes in order to savour it immediately with the appetizer.



We can organise the cooking class at the date that suits you best according to the availability of the atelier. The class can take place during the week or the weekend, for a degustation at lunch or dinner time.



The class can be given in French or in English.



Prices are given including VAT.

They have already cooked with us: testimonials



A small message to thank you again for the beautiful evening we passed at your atelier. It was really "extra" from all point of view! Extra-good, extra-rewarding and extra-pleasant!!! All the participants were delighted. As for me, I impress all my close relations thanks to your great cooking tricks! I will not fail to organize again an event in your beautiful kitchen!! Laurence

A big thank you for having animated so nicely or evening. The team was delighted & places this activity at the top of all those already done. I won't hesitate to recommend you or reproduce your recipes! Chérine

Thanks again for yesterday's evening... Each one of us was delighted by the evening, but more particularly by the atmosphere you have created, the professionalism of your class and the result in our plates obviously! Thank you for your conviviality and your friendliness. Olivier



Thank you so much for the cooking cooking class! We had such a wonderful time and it was a treat being taught secrets of a chef. Really loved the event. Kristin

Don't hesitate to contact us!


La cuisine de Flore
Apprenez, dégustez, épatez !

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