




DISCOVER AND EXPLORE THE GASTRONOMIC HERITAGE OF THE LOIRE VALLEY

WITH



TOURS À TABLE, A FRIENDLY COOKING SCHOOL


The Chefs invite you to discover typical French recipes and products from the area

-  From 2 to 100 people
-  Workshop located in the historic center of Tours
-  A charming, well-equipped place

Each formula is tailor-made !

Preparation of French pastries with the knowledge and technics of our pastry chef / chocolatier.

Example : Eclairs and Religieuses, Paris-Brest and St Honoré, Opéra, Macarons...

 Duration 2.30 hrs

PASTRY CLASS



COOKING CLASS AND MEAL



Preparation of a typical French full menu guided by a Chef (starter, main course, dessert) and lunch served by the Chef (local wines included).

You will be offered a choice of French recipes.

 Duration 3hrs

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Meet one of our Chefs at Les Halles and they will guide you through the different stands and introduce you to the products you will cook later. Then a stroll to the Atelier where you will enjoy your cooking class and lunch served by the Chef (local wines included).



Duration 4hrs

BALADE GOURMANDE



GOURMET TOUR



A passionate guide takes you through the Halles de Tours where you'll meet some artisans (MOF = BCF, Best Craftsman of France) : they will tell you about their history and their products while you taste and savor...



Duration 2 or 3hrs

This class will teach you about wine tasting, initiation to technics and discovery of 4 wines from the region.

Let yourself be guided by an experienced oenologist.

Food and wine pairing with cheeses and local products.



Duration 2hrs

WINE TASTING AND OENOLOGY



Enjoy a delicious and unforgettable experience in one of the International Cities of Gastronomy!

