



...chez fabrice

private chef
cuisine workshops
gastro' tours around Paris

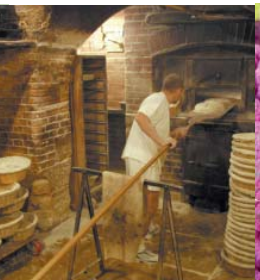


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A stay in Paris offers the best opportunities to discover French gastronomy!

Fabrice brings you a taste of traditional or more creative cuisine to your holiday.

Discover his various formulas!



les petites cocottes

17 euros / person (min. 2 p.)

After a visit in our beautiful city, enjoy a dish of authentic French tradition (a *Blanquette of veal* or a *Fricassee of poultry "à l'ancienne"* for example) prepared especially for you. A perfectly paired bottle of wine can also be proposed to you (additional\$).



un dîner chez soi

de 35 à 65* euros / person

Imagine yourselves warmly settled in your Parisian home, after a well filled but tiring day of visits! Fabrice has been cooking in your kitchen only for you (and your friends!) a Michelin rated worth menu just like in a restaurant!



*depending of the choice of products and complexity of the menu



trucs de chef !

80 euros / person

For this formula, it will be necessary to skip one or two museums from your tourist route of the day in order to dedicate a few hours to the learning of some very practical chefs' tricks! Your contribution to the success of a great diner will be a worthy reward!



un voyage culinaire !

120 euros / person

Any best products converge in Paris! Passionate dealers offer them to the city-dwellers. I propose to you a "foodista" walk around open air markets and gastronomic boutiques (whose adresses I keep as a treasure) ! This will be followed by a workshop and a tasting.



Some examples of dishes proposed in the Fabrice's menus:

- Velouté of ceps, hazelnut oil*
- Guinea fowl in a vanilla broth*
- French-Thai tarte fine of sea bream*
- Hare "à la Royale"*
- Pigeon laquered with beet and hibiscus juice*
- Mille feuilles of caramelized figs and meringue*