

LE MERIDIEN BEACH PLAZA « ATELIERS » 2019

Le MERIDIEN
BEACH PLAZA

Cooking class – 98

2h cooking class from 7pm to 9pm, followed by a tasting of your own creation during a dinner, with a glass of wine (Water and coffee included)

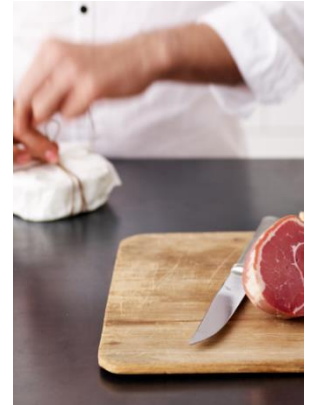
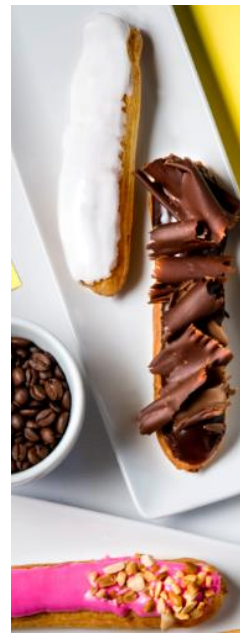
JANUARY Thursday 10th and 24th
Detox menu

FEBRUARY Thursdays 7th & 21st
St Valentine's menu

MARCH Thursday 7th & 21st
Spring menu

APRIL Thursday 4th & 18th
Easter menu

MAY Thursday 2nd & 16th
Slimming menu



Mixology class – 38

1h30 class from 6pm to 7.30 pm: techniques, creation and garnish of cocktails according to the theme

JANUARY Tuesday 22nd
"French Origins"

FEBRUARY Tuesday 5th & 19th
"After Ski"

MARCH Tuesday 5th & 19th
"60's"

APRIL Tuesday 2nd & 16th
"BBQ"

MAY Tuesday 7th
"Freshness"

JUNE Tuesday 11th & 25th
"Summer Martini night"



Wine class – 55

1h class from 7pm to 8pm: Wine tasting selected by our Sommelier, with a selection of savory petit four

JANUARY Thursday 17th
How to choose your wines according to the season, the dishes and the occasion

FEBRUARY Thursday 28th
How to build your cellar, purchasing, conservation and rolling

MARCH Thursday 14th & 28th
History of wine and wine from old times to the present time



APRIL Thursday 11th & 25th
Rosé wine, method of elaboration and how to choose a rosé for the summer

JUNE Thursday 13th & 27th
The life of wines, know when to drink it at the optimal moment

Prices per person in euros€ – Taxes and service included

Cooking class – 98

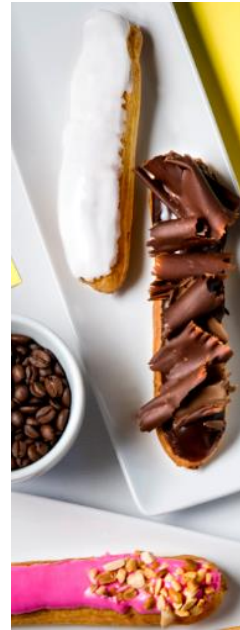
2h cooking class from 7pm to 9pm, followed by a tasting of your own creation during a dinner, with a glass of wine (water and coffee included).

SEPTEMBER Thursday 5th & 19th
Fall menu

OCTOBER Thursdays 3rd & 17th
Mushrooms menu

NOVEMBRE Thursday 7th & 21st
Cheese menu

DECEMBER Thursday 12th
Christmas menu



Mixology class – 38

1h30 class from 6pm to 7.30 pm: techniques, creation and garnish of cocktails according to the theme

SEPTEMBER Tuesday 17th
“Autumn Martini night”

OCTOBER Tuesday 1st & 15th
“Daiquiri night”

NOVEMBER Tuesdays 5th & 19th
Cinema

DECEMBER Tuesday 10th
Chocolate



Wine class – 55

1h class from 7pm to 8pm: Wine tasting selected by our Sommelier, with a selection of savory petit four

SEPTEMBER Thursday 12th & 26th
Italy, neighbor countries with many and varied names, what to choose from the offer

OCTOBER Thursday 10th & 24th
Making of red, white and rosé wine, vinification techniques



NOVEMBER (Thursday 14th & 28th)
Cognac, different classifications, preparation method and pairing

DECEMBER Thursday 5th
Sparkling wines, French champagnes, Italian Prosecco, Spanish cava, production methods tasting and pairing