



A French Christmas

Special 7-night itinerary December 4-11, 2026

A small-group culinary journey from Mont-Saint-Michel to Paris

Limited to 6 guests

Day 1 - Arrival in Paris & Transfer to the cooking school.

- Your journey begins in Paris, where a private chauffeur will meet you for the transfer to Brittany.
- You will arrive in the historic town of Vitré in the afternoon and check in to your 4-star hotel, with time to settle in before the evening begins.
- Later in the day, we continue to the cooking school, where the week's cooking experience takes place.
- An apéritif is served on arrival, followed by dinner shared at the house — a relaxed first evening with seasonal dishes, good wine, and time to get to know the group.
- Chef Eric will introduce the structure of the week and what to expect from the cooking sessions ahead.

Day 2 - Cooking & Christmas Lights

- Your first full day is spent at the cooking school in the kitchen.

- Working together, Chef Eric will guide you through a selection of festive dishes, focusing on technique, organization, and how to prepare for a Christmas table. The approach is practical and hands-on, with time to understand both method and structure.
- After a break, the afternoon continues in the kitchen, building on the morning's work and refining the dishes prepared.
- In the late afternoon, we head into Laval, where Christmas light installations are set around the château and through the medieval streets.
- There is time to walk and explore before returning.
- Dinner is shared at the cooking school, based on the day's preparations.

Day 3 - Christmas Entertaining

- The focus of the day is how to organize and prepare a Christmas table.
- The morning session continues in the kitchen, with an emphasis on timing, coordination, and bringing multiple elements together without pressure.
- The dishes are designed to be prepared and served in a way that works in a real home setting.
- In the afternoon, attention shifts to the structure of a French apéritif.
- You will prepare a selection of simple, well-balanced elements, along with a charcuterie and cheese board, discussing how to build variety, presentation, and flow when hosting. The session also covers how to plan ahead, manage service, and create a relaxed atmosphere when entertaining guests.
- Dinner is shared at the cooking school.

Day 4 Saint-Malo & Mont-Saint-Michel

- We depart for the coast in the morning, arriving in the historic walled town of Saint-Malo.
- There is time to wander through the old town within the ramparts, explore its narrow streets, and take in the atmosphere at your own pace before lunch.
- In the afternoon, we continue to Mont-Saint-Michel.
- You will have time to explore the island, walk through the village, and experience this remarkable site with a guided visit, while still allowing space to move and discover it at your own rhythm.
- At the end of the day, we return to the cooking school, where dinner is shared together at the house.

Day 5 -Off to Paris

- The morning is free to enjoy Vitré, often referred to as the "thousand-year town," known for its well-preserved medieval streets and château.
- You may wish to walk through the center, explore at your own pace, or simply take some time before the next part of the journey.
- In the afternoon, we depart for Paris by private chauffeur.
- On arrival, you will check in to your 5-star hotel and have time to settle in.
- In the evening, we head out together for a walk to the Eiffel Tower, followed by dinner at La Fontaine de Mars.

Day 6 - Paris Gastronomy & Chef's Addresses

- The day begins with a visit to Dehillerin, one of Paris's most historic kitchenware shops, where professional chefs have been coming for generations.
- Chef Eric will guide you through the shop, sharing how to choose equipment and how these tools are used in a working kitchen.
- We continue on foot through the area, including Saint-Eustache Church and other specialist suppliers used by professional chefs.
- Lunch is at Le Pied de Cochon, a long-standing Paris institution known for its traditional French cuisine.
- The afternoon is left free to explore at your own pace.
- The evening is free.

Day 7 - Paris, Food & Final Evening

- The morning is dedicated to exploring La Grande Épicerie de Paris, a benchmark of French food culture, offering an exceptional range of artisanal produce, cheeses, charcuterie, and fine ingredients.
- Lunch is at Les Antiquaires, a lively Paris bistro known for its generous, straightforward cooking and classic atmosphere.
- In the afternoon, we meet again for a walk along Avenue Montaigne and the Champs-Élysées, where the Christmas lights bring a refined and festive atmosphere to the city.
- Dinner is at Le Grand Véfour, one of Paris's most historic dining rooms.
- This final evening holds personal significance for Chef Eric, connected to his family's culinary heritage, bringing the experience to a meaningful close.

Day 8 - Departure

- Breakfast at the hotel.
- Check-out and departures.

Included:

7 nights accommodation - (4 nights in 4-star hotel in Vitré, 3 nights in 5-star in Paris)

Private chauffeur transfers from Paris to Brittany and return to Paris

All cooking sessions at the cooking school

Daily guidance and instruction with Chef Eric

Excursions to Saint-Malo and Mont-Saint-Michel

Visit to Laval Christmas lights

Chef-led visits in Paris, including Dehillerin and specialist kitchen suppliers

Lunches and dinners as mentioned in the program

All drinks included with meals at the cooking school (wine, aperitifs, and table beverages – beverages in Paris paid locally)