

# France's Impressions

Travel Agency – Tour Operator

## A Culinary Experience with a Michelin-starred chef in Dordogne-Périgord

4 days/3 nights

From 2 to 12 persons



Join us on this unique culinary experience in Dordogne- Périgord. This area of France is known world over for its stunning prehistoric sites, its impressive medieval castles, picturesque medieval villages, beautiful town and cities, breathtaking landscapes and, last but not least, its great food and wines !



**D1:** Arrive in the afternoon at your luxury B&B, Le Prieuré, in the medieval village of Biron. You will be charmed by the atmosphere of this beautiful 16<sup>th</sup> C. mansion entirely renovated, situated at the foot of the imposing Castle of Biron. The architecture is splendid; the rooms are spacious and very comfortable offering wonderful vistas of the surrounding area.. After some rest, enjoy a **private guided tour of the castle of Biron** before your dinner in the beautiful dining room of Le Prieuré.

**D2:** This morning enjoy a visit to a **truffle farm** where the owners will teach you how to grow, to hunt and to prepare truffles and sample some specialties prepared with truffles.

After a stroll in the pretty village of **Limeuil**, situated at the junction of 2 major rivers, Dordogne and Vézère, return to the B&B in Biron where the chef will wait for the **first cooking class**. Learn in a relax and friendly atmosphere the basic techniques, many tricks and secrets you can use at home to make your daily cooking more relaxing, enjoyable and awarding. Then, enjoy dinner with the chef!

**D3:** Today, step back to medieval times with a guided walking tour of the beautiful town of **Sarlat**. This famous and most visited town in the Dordogne department is one of the best-preserved medieval towns of France, with its Romanesque, Gothic and Renaissance buildings and lively outdoors food market...

After Sarlat, visit the most beautiful garden of Perigord, **the Garden of Eyrynac**, where the owner will welcome you to his home, a XVIII C. manor, and guide you



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on a **private tour** through his amazing gardens.

In the afternoon, back to the kitchen and have your **second cooking class**: learn how to prepare a wonderful meal that is creative, simple, inexpensive, beautiful to look at and delicious and enjoy again a dinner with the chef.

**D4:** After breakfast on the terrace of Le Prieuré, offering wonderful vistas of the surrounding area (if weather permits), take an excursion to a reputed **winery in the Bergerac area** to taste some of the best white, rosé and red wines of Bergerac, including the famous **Monbazillac** (sweet white wine).

End of the tour .

## 2013 RATE INCLUDES:



- 3 nights in a luxury “B&B”
- 3 home-made breakfasts,
- 3 dinners
- 1 lunch
- 1 gastronomic lunch at a Michelin-star restaurant
- 2 cooking classes conducted by Michelin-starred and reputed local chefs,
- All excursions, visits and entrance fees as mentioned on the program,
- A bilingual tour director in charge to supervise the program

## 2013 RATES:

A supplement of 50 €/person is required for any bookings between July 1<sup>st</sup> to August 31, 2013.

Tarif/pers. based on double occupancy	2 pers.	4 pers.	6 pers.	8 pers.	10 pers.	12 pers.
OPTION I	1445 €	1065 €	905 €	845 €	805 €	785 €
OPTION II	1065 €	875 €	785 €	745 €	725 €	715 €

## ABOUT THE COOKING CLASSES

**-OPTION I:** 2 cooking lessons conducted by a Michelin starred ( chef étoilé), Vincent Arnoud, of Le Vieux Logis in Trémolat

**-OPTION II:** 1 cooking lessons with a chef étoilé, Vincent Arnoud and 1 lesson with the reputed chef Stéphane Cuzin, of La Table du Marché in Bergerac

- Both are French and English speaking chefs,
- Duration of a cooking class: about 3hours,
- The cooking lesson are followed by a dinner with the chef,
- All cooking classes will take place in the professionally equipped kitchen

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