



« Spice up your Talent» with Marcel Ravin



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Building on his previous success, Marcel Ravin, Monte-Carlo Bay Hotel & Resort Chef has created a series of 18 cooking lessons “Spice up your talent” from October to April, in the kitchens of his restaurant Las Brisas. Amateur cooks are expected from October 10th for classes centred on sharing and warmth.

Cooking Classes

Each cooking class will welcome a maximum of 7 people, starting at 3:30 pm in the Monte-Carlo Bay Hotel & Resort. Cooking will begin in a relaxed atmosphere, with a briefing around a homemade « fine tea ». Then, accompanied by Chef Marcel Ravin, participants will begin their initiation in a professional atmosphere. At 7:30 pm, their guests can join them to share in a delicious moment. After a glass of champagne and the screening of a mini-film shot throughout the afternoon, the chefs of a day will return to the kitchen to plate their appetisers before returning to the table to enjoy their creations. During dinner, a quiz will be held for the guests, who will try their luck at winning a 20-minute spa treatment at the Spa Cinq Monde. The evening will come to a close at 10 pm, with a surprise hamper...

Dates: October 10th and 17th, November 14th and 21st, December 5th and 12th, January 16th and 23rd, February 13th, 13th, 20th, 27th of March, April 3rd and 10th.

Registration: starting from 230 euros per person

Pastry classes

Retaining the same spirit, the pastry classes will welcome a maximum of 8 participants, arriving at 2 pm at the Monte-Carlo Bay Hotel & Resort. Under the direction of Marcel Ravin’s pastry team, the amateur chefs

will take control of the ovens for an afternoon in the Las Brisas kitchens. Cup cakes, scones, mini tarts... every little secret will be revealed. Participants will return home with a gourmet hamper to share with their family.

Dates: December 19th, January 30th, February 6th and February 20th.

Registration: Starting from 115€ per person.

Themed classes

8 themed lessons to choose from, a selection that will satisfy both sweet and savoury palates, amateurs of traditional cuisine or from distant shores... ..

❖ November 21st: Créole Class

Marcel Ravin, originally from Martinique will introduce his students to Antilles cuisine.

Registration: 245€

❖ December 12th: Holidays Class- a day of Wellness !

The cooking lesson will begin at 9 am at the Condamine market, where participants will visit the fruit and vegetable stalls. Under Marcel Ravin's guidance, the best fruit and vegetables will be selected and the butcher will teach them to prepare the capon. Close to noon, a lunch break will be held in the market halls before returning to the hotel to relax by the swimming pool with a Wellness cocktail. Finally, at 3 pm the apprentices and Marcel Ravin will return to cook the market products that will compose the dinner of the day.

Registration: 335€

❖ December 19th: Patry Class – Holiday Special

Marcel Ravin's students will learn to create the best Christmas "Bûches" (Yull Logs).

Registration: 120€

❖ January 16th: Lebanese Class

Following a trip to Beirut, rich with new experiences and flavours, Marcel Ravin will share the secrets to the best mezze and other Lebanese delights.

Registration: 240€

❖ February 13th: Valentine's Day Class

What could better guaranty a romantic dinner than Marcel Ravin's advice and recipes? The winner of the special quiz will be awarded a night at the Monte-Carlo Bay.

Registration: 320€

❖ March 20th: Cooking& Wine Class

While some will cook, others will be introduced to wine tasting. The 7 amateur chefs will be introduced to the wines they will enjoy during dinner. Origins, grape variety... wines will hold no secrets for the sommeliers of the day who will then serve and present the food-wine pairing.

Registration: 340€

❖ April 3rd: The Easter Class

All the classic Easter traditions will be highlighted in this class, for a guaranteed success!

Registration: 240€

❖ April 10th: The closing class Chill&Go

To mark the last class of the season, and the arrival of spring, the students will learn how to create a cocktail reception!

Registration: 230€

Information & Booking:

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