



# MAISON LA ROQUE

culinary experiences

**Take a seat, relax, and savour every moment.** At **Maison La Roque**, cooking is more than just a meal: it's a **shared pleasure**, a suspended moment where everything is thoughtfully crafted for you. Refined flavours, an elegant table, a warm atmosphere... All that's left for you to do is **enjoy**.

## OUR SERVICES

### PRIVATE CHEF

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Treat yourself to an exceptional, tailor-made served in an intimate setting.

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### GOURMET CATERING SERVICE

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Enjoy refined dishes, carefully prepared and delivered to your home.

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### COOKING WORKSHOPS & CLASSES

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Share a friendly moment while discovering the secrets of a passionate chef.

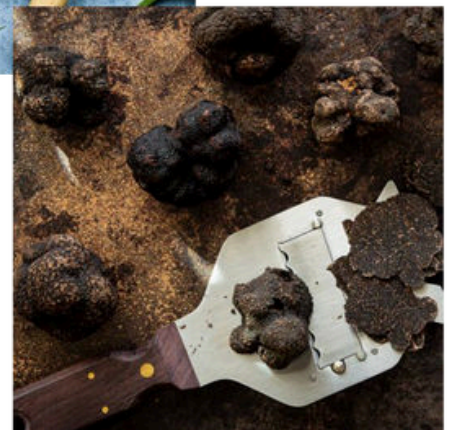
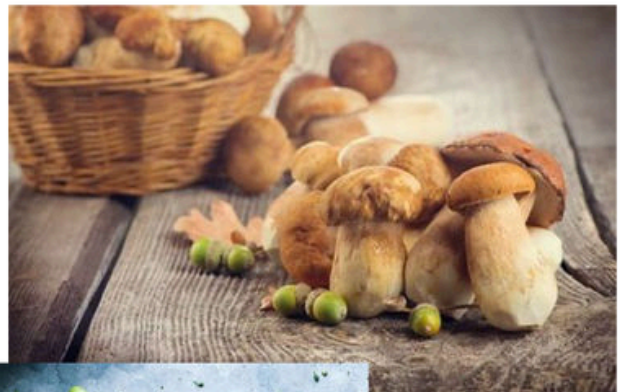
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### WINE TASTING & FOOD AND WINE PAIRINGS

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Explore exceptional wines enhanced by delicious pairings.

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## OUR CULINARY EXPERIENCES



### Private Dinner

A tailor-made gastronomic experience to share as a couple, with family, or among friends.

- **3-course menu** – from 55 €/person
- **4-course menu** – from 75 €/person
- **6-course menu** – from 110 €/person

**Included** : Custom menu, table setup, service, and cleanup.

**Optional** : Food and wine pairings.



### Gourmet Brunch

A generous and convivial brunch, perfect for a gentle and delicious start to the day.

**Shared option (min. 6 people)** – From **45 €/person**

**Drinks** : High-end teas & coffee, hot chocolate, fresh juices, infused water.

**Artisanal bakery** : AOP Viennoiseries, assorted breads, farmhouse butter, homemade jams.

**Cheeses & Cured meats**

**Fresh eggs cooked to order** : Scrambled, Benedict, omelette...

**Sweet treats** : Granola, farmhouse yoghurts, fresh fruits, chocolate fondant, pancakes.

**Options** : Hot dishes, food & wine pairings, Champagne, cocktails, themed brunch.





## Family-Style Menu

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**A generous feast to share, for both kids and grown-ups.**

From **50 €/person** - Child rate (-10) : **25 €**

- **Hearty shared starter**
- **Comforting main dish & seasonal sides**
- **Homemade dessert - a sweet finish to end on a high note**

A joyful moment of togetherness, prepared with love.

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## Custom Event

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**Refined cuisine for your private or professional gatherings.**

- **Cocktail reception** (12 pieces/person) – from **40 €/person**
- **Gourmet buffet** – on request
- **Tailor-made seated menu** – from **55 €/person**

**Options :** Table service, food & wine pairings, live cooking stations.

A culinary experience tailored to your desires, for unforgettable moments.

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## Private Cooking Class

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**Learn alongside an experienced chef.**

**Individual or duo session** – from **150 €/person**

**Group workshop (3 to 8 people)** – from **65 €/person**

**Choose your theme :** Market cuisine, chefs techniques, pastry, food & wine pairings...

**Included :** Ingredients, equipment, tasting.

An immersive and delicious experience to enjoy and share !

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## Terms & Information

### Our Promise :

**Seasonal products and exceptionnel ingredients**, carefully selected.

**Tailor-made, turnkey services**, adapted to your tastes and dietary needs for a 100% personalised experience.

### Authentic and Refined Cuisine

**Maison La Roque** highlights local and global culinary expertise, blending **tradition et modernity**. Each dish is crafted with passion and precision, in harmony with the seasons.

### An exceptional Wine Cellar

Because gastronomie goes Beyond the plate, we offer a **selection of rare and prestigious wines**, carefully chosen for perfect pairings. Looking for a **bespoke food and wine pairing** ? Let our expertise guide you.

**Reservations recommended at least 48 Hours in advance** to ensure quality and availability.

**Based in La Roque-Gageac**, travel available within a **50 km radius**.

**Minimum service fee: 300 €.**



**Book your gastronomic experience  
now !**

**06 24 63 15 75**

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**www.maisonlaroque.fr**

