

# Private class

Pastry class  
Bread class  
Cooking class



# WHO ARE WE ?

SHARE OUR PASSION

**Lili & Clo, it's us !**

**We are Lili Ta and Chloé Salomon, two friends who decided to radically change our lives to share our love of gourmet food and make the pastry and techniques of great chefs accessible to everyone, young and old!**

## **CHLOÉ SALOMON**

After obtaining her Master's degree in Entrepreneurship, Chloé joined Ferrandi in the CAP Pâtisserie program. Following this, she had the great fortune to learn alongside the best. She worked in Adrien Bozzolo's brigade at the Mandarin Oriental on rue Saint Honoré, and with François Perret at the famous Ritz Paris hotel on place Vendôme.

## **LILI TA**

After obtaining her Master's degree in Audit – Expertise – Management at Neoma Business School, Lili joined Deloitte as an auditor, where she worked for two and a half years. She then decided to turn towards her dreams and embarked on the Lili & Clo adventure.



# OUR AMBITION

Share with everyone our passion for gastronomy and our French « savoir faire »  
Discover the secrets of French cooking with Lili & Clo, in our workshop in the heart of Paris.

**Class available in your language !**  
**English, Spanish, Italian, Mandarin, or Cantonese**



## LEARN WHILE HAVING GOOD FOOD

More than just a recipe, our chefs will give you all the tips and tricks you need to succeed and treat your loved ones every time.



## MOMENTS OF CONVIVIALITY

At Lili & Clo, we love to laugh and have fun, so bring your best smile and join us for a great time!



## CREATE WITHOUT LIMITS

At the end of the workshop, decorate your masterpiece to your heart's content and let your child's soul express itself.



## FOR ALL LEVELS

You are welcome, whatever your level in pastry, and even if you don't know how to crack an egg.



# PRIVATE PASTRY CLASS

Available in French, English, Italian, Spanish and Mandarin, from 5 to 99 years old, becoming a pastry chef is within everyone's reach!

Choose the recipe in advance, and follow the instructions of our chefs to make your favorite dessert together.

The pastry class includes :

- 2 or 3 hours cooking animation by our professional pastry chef
- Equipment, ingredients, aprons, we take care of everything!
- Tasting in our private room with water, coffee and tea
- Your own pastries to go and enjoy during your stay
- Pictures of the class to keep a lot of memories
- And the recipe send by email to impress everyone back home

*Do you have allergies or a special diet?*

*Let us know in advance and our chefs will adapt the recipe for you !*



# CHOOSE YOUR FAVORITE PASTRY

## 2 hours class

Chocolate macarons

or

Vanilla cream choux pastries

or

Lemon tart with French meringue

or

Salted butter caramel & chocolate ganache tart

## 3 hours class

Chocolate and lemon curd macarons

or

Paris Brest hazelnut choux pastries

or

Croissants & chocolate croissants

or

Baguettes, French bread & homemade butter



# PRIVATE COOKING CLASS

Available in French, English, Italian, Spanish and Mandarin, from 5 to 99 years old, becoming a chef is within everyone's reach!

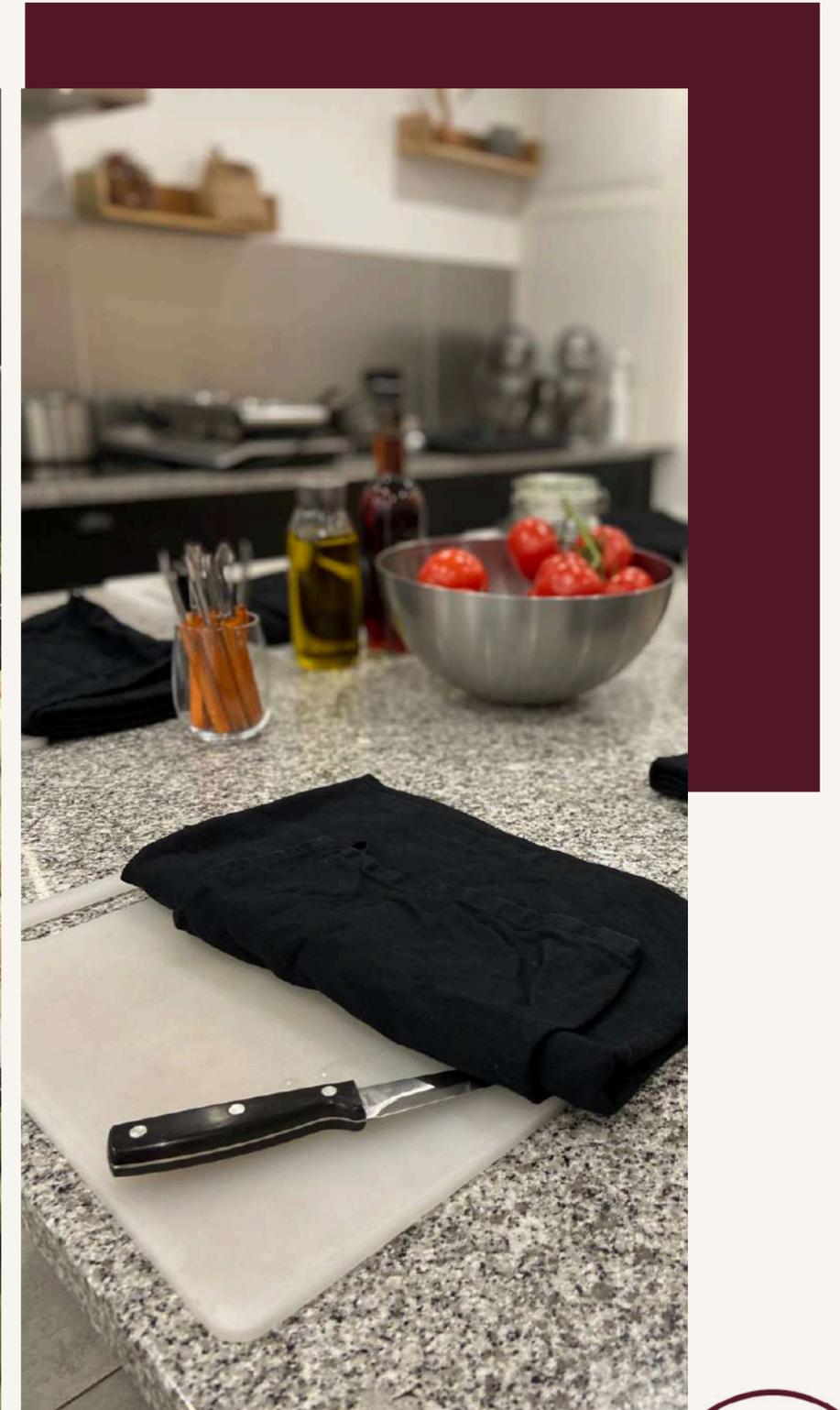
Join us for a hands-on cooking class, and ending with a dining experience in our tasting room.

The cooking class includes :

- 2 hours cooking animation by our talented chef.
- Equipment, ingredients, aprons, we take care of everything!
- Lunch or dinner in our private room with water, coffee and tea
- Pictures of the class to keep a lot of memories
- And the recipe send by email to impress everyone back home

*Do you have allergies or a special diet?*

*Let us know in advance and our chefs will adapt the recipe for you !*



# CHOOSE YOUR MENU

## Starter

French Onion soup

or

Ratatouille

or

Warm goat cheese salad

## Main course

Boeuf bourguignon

or

Cheese soufflé

or

Steack, creamy pepper sauce,  
Dauphinoise potatoes

## Dessert

Crème brûlée

or

Crêpes Suzette

or

Chocolate soufflé



# ENJOY THE FRENCH WAY OF LIFE

Optionally, toast with your colleagues during the tasting with R.021 champagne from Maison Lallier !

Additional cost: €42 incl. VAT\*/bottle (6 glasses)

Maison de Champagne Lallier, founded in 1906, embodies the elegance and excellence of the Champagne region. Located in Aÿ, the historic heart of the prestigious appellation, Lallier combines traditional expertise with innovation to offer refined, expressive champagnes of great finesse.

From the Réflexion collection, the R.021 Brut captures the purest individuality of the Champagne terroir and reinterprets it each year in a renewed expression. Réflexion is at the heart of Lallier's style, a perfect balance among its four signature atmospheres: Purity, Freshness, Intensity, and Depth.



\*20% VAT





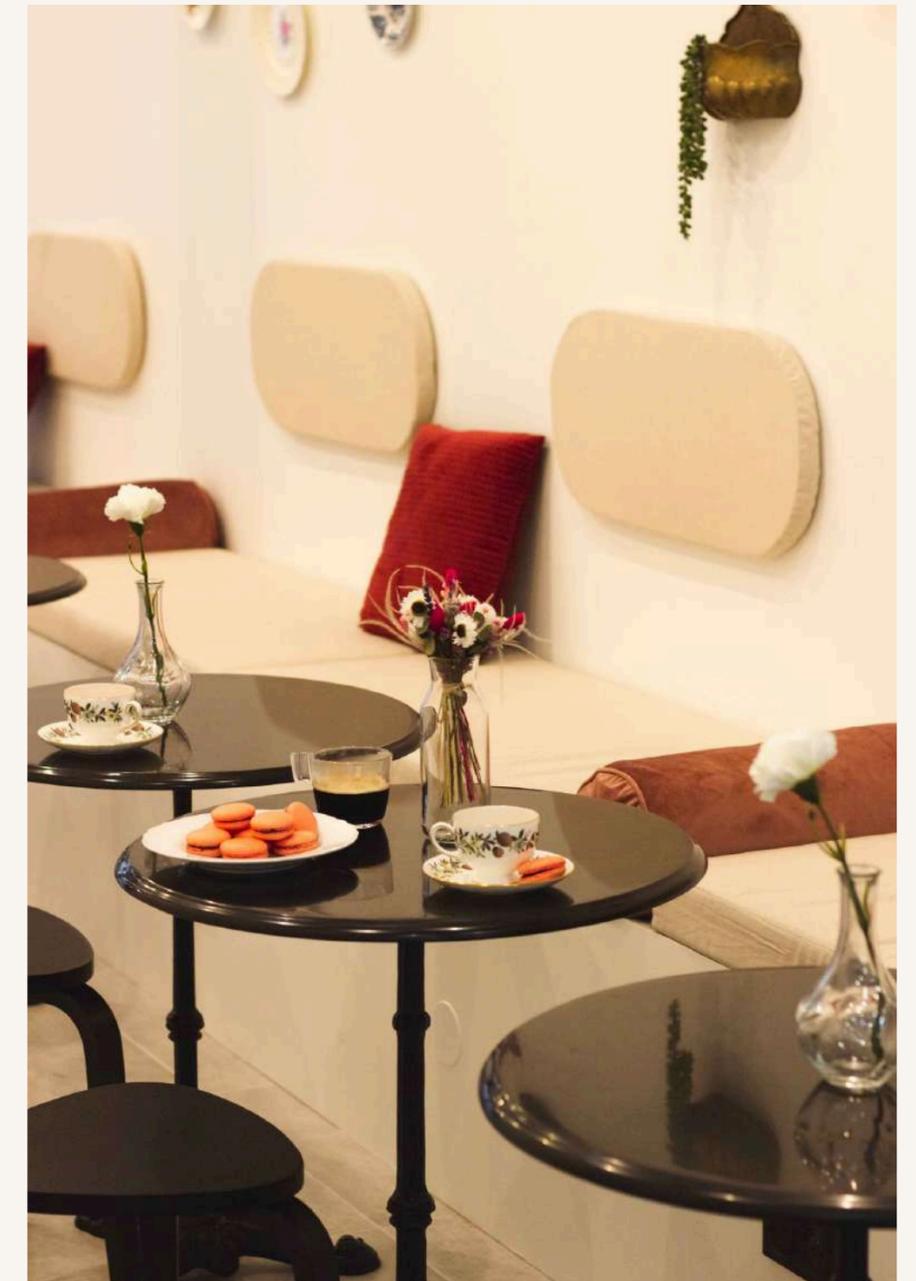
**ENJOY A BEAUTIFUL MOMENT**



An elegant culinary space in the heart of Paris.

Our fully-equipped kitchen and 70m2 tasting room are ready to welcome you in style.

Situated at 60 rue de cléry, 75002, its location in the very dynamic Sentier district make it easily accessible.



# L'ATELIER LILI & CLO

Capacity : 18 people



# 80 BY LILI & CLO



An elegant and modern culinary space in the heart of Paris.

Our fully-equipped kitchen and is ready to welcome you in style.

Situated at 80 rue de cléry, 75002, its location in the very dynamic Sentier district make it easily accessible.



Capacity : 25 people



# THEY LOVED IT!

 **Masha Blankenship**  
7 reviews

★★★★★ 2 months ago

My husband and I had an amazing time with Lili (one of the owners) learning how to bake **macarons**. Lili was very patient and practical. We had a blast and are so glad we signed up for this class. The recipe was easy to follow and the **macarons** came out great. Lili's English was terrific and we had no issues with communication. It was truly a unique experience.

 **Lyuba Goltser**  
2 reviews

★★★★★ 2 years ago

We had a wonderful experience with Chef Alex at Lili & Clo. Our private class of **Macaron** making for a family of 4 was super fun and easy. It was the perfect length of time. Alex was fantastic with the kids and had a such a wonderful personality. We just loved him! This is was a perfect Parisian activity! Merci!

## Lili & Clo

4.9 ★★★★★ 334 reviews ⓘ ⋮

Cooking class

 **Heather Hendley**  
9 reviews

★★★★★ 5 months ago

Our family participated in a macaroon baking class over our spring break. Lili and Chloe are the most delightful young ladies. They created an atmosphere of fun and whimsy, while also teaching the art of being a pastry chef. Fanny, our personal instructor, was phenomenal. Her knowledge of baking was perfectly aligned with her humor and ability to teach at all levels. I'd highly recommend and I look forward to revisiting for a future pastry class. Thank you for the fond memories, ladies!

 **Stacey Gutman**  
1 review

★★★★★ a year ago

Our family of four did a **macaron**-making class with Lili during our trip to Paris and had such a spectacular time and experience! Lili was a warm, patient and skilled teacher. Our 11 and 6 year olds had a wonderful time, totally captivated and "in it" learning every step! The **macarons** were absolutely delicious and we look forward to making them ourselves. We'll definitely do a different class at Lili & Clo's another trip. Highly, highly recommend!





# CONTACT US

**ASK FOR YOUR PERSONALIZED QUOTATION**

**We're here to meet your every need and create gourmet events to suit your wishes and budget.**

**In a hurry?**

**We're ultra-responsive.**

**Get your personalized quotation within 24 hours**

**+33 6 09 09 93 18**

**[contact@liliandclo.com](mailto:contact@liliandclo.com)**



# TERMS AND CONDITIONS OF SALE & CANCELLATION

- The option period is 7 days. After this period, the option automatically becomes a second option and no longer has priority over other requests for the same date.
- **Booking conditions :**
  - Quotation under €1,000 inc: 100% payment on signature of quotation.
  - Quotation over €1,000 inc: Payment of a 50% deposit on signing the quotation.
  - Payment of the balance 7 days before the event, with confirmation of the total number of participants.
  - Cancellation less than one week before the event will not result in any reduction in the cost of the service.
- **Cancellation conditions (and postponement) :**
  - **Up to 30 days** before the event: Rescheduling and cancellations are possible, with a 100% refund of the total amount.
  - **Between 29 and 15 days** before the event: Rescheduling is possible based on availability; cancellations are refunded at 50% of the total amount.
  - **Between 14 and 7 days** before the event: Rescheduling is possible based on availability; cancellations are refunded at 25% of the total amount.
  - **Less than 7 days** before the event: No rescheduling or cancellation possible; no refund.



# Lili Ta & Chloé Salomon

[www.liliandclo.com](http://www.liliandclo.com)

60/80 rue de Cléry  
75002 Paris

[contact@liliandclo.com](mailto:contact@liliandclo.com)

+ 33 6 09 09 93 18

Follow us on social medias :



@lili\_and\_clo



@lili.clo.patisseriefrancaise

