



The discovery of the black diamond of the Provence

Arrival Friday

Arrival in La Plantade + / - 16.00h or later

Welcome aperitif drink continued by a fine table d'hôtes dinner in La Plantade

Saturday

Morning: After breakfast visit of Richerenches truffle market, this market covers 50% of the black truffle production and sales in France.

Noon: Lunch in "Le tourne au verre"

Afternoon: **From 15.00h cooking workshop: "The Gourmet atelier of la Plantade":** all together around the cooking piano of Luc & Elena" preparing a menu with exclusive products from the region.

Table d'hôtes: Festive Truffle Menu

Sunday

Morning: Departure + / - 10.30h (after breakfast), visit of "La Maison de la Truffe" in St Paul 3 Châteaux

Or

Search of truffels accompanied by a "Rabassier" – truffel farmer in the Provence with his trained truffel dog on their own domain, continued by an extensive visit of a vineyard with explanation about the different procedures of making of wine continued by wine tasting.

Lunch at La Plantade : Truffel omelette with mesclun salade
French Brie Cheese with Truffels

Don't forget to take good shoes (we walk through the woods truffle) + hot clothes -> it can be cold if there is mistral !

Minmum 4 pers. per reservation



The reservations for the season 2017 – 2018 started already... Be sure to book on time if you want to choose your dates ! For more information : laplantadevisan@aol.com

La Plantade / Chambres & Table d'hôtes / www.visanlaplantade.eu