



### *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 with truffles in La Plantade

#### Saturday

Morning: After breakfast visit of Richerenches truffle market, this market covers 80% of the black truffle production and sales in France. Visit of truffles Museum

Noon: Lunch

Afternoon: From 17.00h 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 paired with our wines according to the dishes

#### Sunday

Morning: Search of truffels accompanied by a "Rabassier" – truffle farmer in the Provence with his trained truffle 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.

Or

Departure +/- 10.30h after breakfast, visit of the truffle market and "La Maison de la Truffe" in St Paul 3 Châteaux

Lunch at La Plantade : Truffle omelette with mesclun salad  
French Brie Cheese with Truffles

*Minimum 4 pers. per reservation*

**The gourmet week-ends for the season 2024 – 2025 started already... Be sure to book on time if you want to choose your dates ! For more information : [laplantadevisan@aol.com](mailto:laplantadevisan@aol.com)**

*La Plantade / Chambres & Table d'hôtes / [www.visanlaplantade.eu](http://www.visanlaplantade.eu)*