

Truffle & Foie Gras in the Quercy 4 days / 3 nights

Dates 2008/2009: Sundays from 7th December until 3rd March

(Except 28th December - Arrival Sunday, departure Wednesday)

The truffle market in Lalbenque, the largest in Southwest France hardly needs introducing: it's a veritable ceremony to which the initiated flock to buy the 'Black Diamond' at the price of gold. The Official opening of the truffle market in Lalbenque is in early December. Market days take place every Tuesday until early March.



Day 1 : Toulouse / Saint Beauzeil

Meet in Toulouse, transfer to the Quercy and check in at your 3* luxe chateau-hotel in St Beauzeil.

Welcome cocktail with the Director and the *chef de cuisine*.

Gourmet dinner where you will discover a range of typical dishes. Overnight in St Beauzeil.



Day 2 : Saint Beauzeil : Foie Gras cooking lesson



After breakfast Guy Hérault, the *chef cuisinier*, welcomes you into his kitchen for a hands-on session all about the preparation and service of *foie gras*.

At **lunch** time you will eat the fruit of your own labours! (wine included).

In the afternoon a visit to the

foie gras farm museum in nearby Frespech.

The evening will be spent exploring the particularities of the Cahors wines with an oenologue.

Dinner and overnight in St beauzeil.



Day 3 : Saint Beauzeil : Truffle market in Lalbenque

Today is devoted to the « Black Diamond » the truffle of the Quercy.

Arrive in Lalbenque the Truffle capital and experience an initiation of « *cavage* » that will show the techniques of finding the truffles with a dog or a pig.

You will have **lunch** in a traditional restaurant and in the afternoon stroll through the truffle market of Lalbenque, one of the most important in France.

Dinner and overnight in St Beauzeil.



Day 4 : Saint Beauzeil / Toulouse

Breakfast at your hotel. Depart to Toulouse.

Programme for individuals (2 to 6 pax) – Prices per person in € (euros)

Truffle & Foie Gras	Basis 6 pax	Basis 4 pax	Basis 2 pax
Package	975	1175	1460
Suppl. single-room	70	70	70

Included in prices:

- Transport in luxury mini van
- The services of a professional driver guide throughout the tour with commentaries in English.
- Accommodation and meals for the driver
- Accommodation in a 3* luxe hotel
- Breakfast from day 2 to day 4.
- 3 dinners
- 1 lunch in a traditional restaurant in Lalbenque
- 1 cooking lesson at château with Guy Hérault, chef cuisinier
- Foie gras museum visit
- Initiation of truffle "cavage"

Not included in prices :

- Flights.
- Drinks, other meals not mentioned in the programme
- Any other options, tips or personal expenses, luggage handling
- Insurance.