



## Regional duck specialties

The variety of regional duck specialties will not go unnoticed during your stay in southwest France..... "le terroir du canard"! For the lovers of "foie gras" (duck liver), "magret de canard" (duck breast) and other regional specialties, we provide you with the following gourmet tip; "Les Fermiers Gastronomes", a traditionally run, family business and member of the "Bienvenue à la ferme" organisation. At this farm, the ducks are still raised by traditional methods, with great patience and homegrown corn. This is followed by a rigorous selection of the best duck livers and their processing into many delicacies. For the authentic products of this region you've come to the right place!

[www.fermiers-gastronomes.fr](http://www.fermiers-gastronomes.fr)

### Les Fermiers Gastronomes

Ferme de Fonteneau

16210 Saint Romain

Tél.: +33 05 45 98 01 06

[fermiersgastronomes@wanadoo.fr](mailto:fermiersgastronomes@wanadoo.fr)

